**Specification of a wine with a Protected Designation of Origin (PDO) “Велики Преслав“, "Veliki Peslav" - Traditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Veliki Preslav".
2. The wine is produced according to the traditional technology for the production of white and red wines. Aging in oak barrels is allowed for the varieties suitable for aging. Wine with PDO 'Veliki Preslav' may bear the following traditional names, indicating the method of production, ageing and quality: 'Novo', 'Premium Oak' or 'First cask fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosentaler'.

(a) Wine with PDO 'Veliki Preslav' shall have the following analytical characteristics:

* alcohol content:

- for white wines - minimum 10,5 vol. %;

- for red wines - minimum 11,5 % vol. %;

* total acidity, as tartaric acid, of at least 4 g/l;
* volatile acidity, as acetic acid:

- for white wines, not more than 13,3 meq;

- for red wines, not more than 15 meq;

* sugar-free extract:

- for white wines, minimum 16 g/l;

- for red wines, a minimum of 20 g/l.

(b) Organoleptic characteristics of 'Veliki Preslav' PDO wine:

* Clarity - clear liquid with a sheen. A slight sediment of dye matter is allowed resulting from prolonged bottle ageing;
* Colour:

- for white wines:

Chardonnay - light straw with a greenish tinge to straw yellow;

Muscat Ottonel - light straw with greenish tints;

Sauvignon Blanc - sparkling, yellow green;

Rheinriesling - light, straw-yellow;

Misket Cherven - sparkling, yellow with green tints;

Dimyat - light yellow;

Traminer - light golden;

Rkatsiteli - light gold with green tints;

- for red wines:

Merlot - deep ruby red colour;

Cabernet Sauvignon - sparkling ruby red;

* Aroma and taste:

- for white wines:

Chardonnay - aromas of pear, vanilla and tropical citrus. The taste is citrus with soft tones of nuts, butter and toasted oak;

Muscat Ottonel - floral and fruity aromas predominate, rich and harmonious Muscat taste;

Sauvignon Blanc - the aroma is delicate and pleasant, dominated by grapefruit and papaya, elegantly complemented by white flowers and melon, the taste is elegant with good harmony and a pleasant freshness on the finish;

Rheinriesling - aromas of citrus, honey and peach, the taste is fresh with floral notes

notes, juicy and mineral with a balanced finish;

Misket Cherven - a musky aroma with floral herbal notes, the taste is fresh with a mild

finish;

Dimyat - the aroma is complex, with predominant tones of fruit, honey and vanilla, the taste is full and fresh with delicate notes of toasted wood;

Traminer - the aroma is delicate, floral, with notes of rose, wild flowers and herbs, the taste is harmonious, juicy and full-bodied with a pleasant freshness on the finish;

Rkatsiteli - aroma of ripe and dried fruit, fig jam, the taste is balanced and harmonious;

- for red wines:

Merlot - the aroma is fruity, with nuances of prune and berries, the taste is harmonious, full-bodied, with vanilla notes in the aftertaste.

Cabernet Sauvignon - the aroma is a well-developed bouquet of fruit, with tones of blueberry and blackberry, the taste is balanced, full-bodied, with oak and vanilla notes.

1. The area for the production of wine with PDO 'Veliki Preslav' is delimited as follows the boundaries of the land of the settlements - the town of Veliki Preslav, villages: Imrenchevo, Dragoevo, Stan, Osmar, Troitsa, Marash, Voyvoda, Kochovo, quarter of Divdyadovo – city of Shumen, located in Shumen region.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Veliki Preslav' shall be 9000 kg/ha.
3. Wine grape varieties authorised for the production of wine with PDO "Veliki Preslav" are:

- for white wines: Chardonnay, Muscat Ottonel, Sauvignon Blanc, Rheinriesling, Misket Cherven, Dimyat, Traminer, Rkatsiteli;

- for red wines: Cabernet Sauvignon and Merlot.

1. Link to the geographical area.

(a) Natural factors:

The vineyards in the area of the town of Veliki Preslav, villages: Imrenchevo, Dragoevo, Stan, Osmar, Troitsa, Marash, Voyvoda, Kochovo, quarter of Divdyadovo – city of Shumen fall in south-eastern part of the Danube hilly plain, with a characteristic temperate-continental climate. The annual rainfall averages 600-650 mm. The total temperature sum for period with average daily temperatures above 10 ºC (April-October) is 3500 ºC. Average daily temperature of the warmest month is about 21 ºC. The soils in the area are mainly grey forest, sandy loams, and carbonate black soils of low and medium strength.

(b) Human factors:

The maximum yield of grapes permissible for the production of 'Veliki Preslav' is 9000 kg/ha.

The grape varieties authorised for the production of wine with the PDO 'Veliki Preslav' are:

- for white wines: Chardonnay, Muscat Ottonel, Sauvignon Blanc, Rheinriesling, Misket Cherven, Dimyat, Traminer, Rkatsiteli;

- for red wines: Cabernet Sauvignon and Merlot.

* The agrotechnical measures in the cultivation of vines are:

- Training syste, - Ombrella, Moser, medium-stemmed two-arm Cordon;

- Pruning - mixed and short pruning with a load of up to 54 eyes per vine;

- Planting distance - from 2.0 m to 3.4 m row spacing and from 1.0 to 1.5 m plant spacing - maximum 450 vines per acre.

* The maximum yield of wine per 100 kg of grapes is:

- for red wines, 65 l;

- for white wines, 60 l.

* Vinification and processing are carried out in the defined production area.

The hills of the Shumen plateau and the slopes of the Preslav and Dragoev mountains, cut by the Kamchia and Vrana rivers, form a valley with a specific climate, conducive to the production of voluminous white wines. They are characterized as fresh and flexible, with developed bouquet of aromas of ripe tropical fruits with floral nuances and red wines with vibrant colours, a pronounced aroma of red berries, a light and elegant body, f fruity acidity on the palate, full-bodied and balanced with ageing potential.

**7.** Applicable requirements

(a) Legal framework:

- Council Regulation (EC) No 1234/2007;

- Commission Regulation (EC) No 607/2009;

- Law on wine and spirits;

- Ordinance on the conditions to be met by quality wines, produced in a specified region and the procedure for their approval.

(b) Requirements of Bulgarian legislation:

- Producers of quality wine produced in a specific region, shall submit samples of the wine produced in the last harvest to the tasting commissions of the Regional Vine and Wine Chamber to carry out organoleptic evaluation.

- Physico-chemical, microbiological analysis and organoleptic evaluation shall be shall be carried out on each batch of quality wine produced in a specified region.

- The volume of the lot may not be greater than 150 000 l for wines with guaranteed designation of origin and 60 000 l for wines with a guaranteed and controlled designation of origin.

**8.** The control body that verifies compliance with the provisions for product specification:

**Executive Agency on Vine and Wine (EAVW)**

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**Functions of the Control body.**

(a) Annually inspect the conditions of the vineyards and grapes before the harvest, intended for the production of wines with PDO and make a proposal to the competent mayor to announce the start of the grape harvest.

(b) With the assistance of representatives of the relevant Regional Vine and Wine Chamber, exercise control over the state of the vineyards in the area, the conduct of the mandatory agrotechnical measures and the correct application of the technology for production of wines with PDO.

(c) Annually, on the basis of a pre-established schedule, monitor on the spot on the processing of the grapes and the oenological practices and treatments carried out in the production of PDO wines.

(d) EAVW testing laboratories shall carry out physico-chemical and microbiological analysis of each batch of PDO wine.

(e) Collect, verify and store the applications and the validation certificates quality wines from a specified region.

(f) Officials of the EAVW shall participate in the quality wine panel to which the applications for the approval of wines with PDO are submitted.