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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (PDO) "Vidin".
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 'Vidin' may be designated by the following traditional appellations, indicating the method of production, ageing and quality: 'New', 'Premium Oak' or 'First Cask Fill', 'Reserve', 'Special reserve', 'Special selection', 'Collection', 'Rosenthaler'.

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

* actual alcoholic strength:

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

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

* total sugar content of up to 4 g/l or up to 9 g/l, provided that the total acidity expressed in grams of tartaric acid per litre is not more than 2 grams below the residual sugar content.
* total acidity, in terms of tartaric acid, of at least 4 g/l;
* volatile acidity, as acetic acid:

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

- for red wines, not more than 15 meq;

* total sulphur dioxide:

- for white wines and rosé, not more than 200 mg/l;

- for red wines, not more than 150 mg/l;

* sugar-free extract:

- for white wines and rosé: minimum 16 g/l;

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

(b) Organoleptic characteristics of wine with PDO 'Vidin':

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

- For white wines:

Aligote - straw yellow with greenish tints;

Rkatsiteli - light straw;

Muscat Ottonel - light gold with greenish tints;

Ugni Blanc - golden with greenish tints;

Riesling - greenish gold;

Chardonnay - light straw with a greenish tinge;

- for rosé - lively, pink;

- for red wines:

Cabernet Sauvignon - red to deep red;

Merlot - dark red to ruby;

Gamza - dark red to ruby;

Buket - ruby red with violet tints;

* Aroma and Taste:

- For white wines:

Aligote - fruity aroma combined with floral nuances of spring flowers and acacia, the taste is fresh, soft with nutty nuances in the finish;

Rkatsiteli - fruity aroma with accents of apple, the taste is fruity fresh and harmonious;

Muscat Ottonel - a bouquet of aromas of acacia and orange, intertwined with the smell of geranium, the taste is full-bodied, with a slight warmth, softness and subtle freshness;

Ugni Blanc - the aroma is floral with hints of apple, citrus and cut grass, the taste is fruity, airy, delicate and balanced;

Riesling - floral and fruity aromas of yellow fruits and citrus, complemented by mineral and spice, the taste is fresh, balanced and juicy;

Chardonnay - rich aromas of apple, pear and citrus and vanilla, the taste is well balanced, with a characteristic enhanced taste of apple and pineapple;

- for rosé - aromas of juicy red fruits and spices, accents in the taste of raspberries and prunes; the finish has an ethereal lightness, elegance and coolness.

- For red wines:

Cabernet Sauvignon - aromas of berries - blueberry, blackcurrant, blackberry and cherry, the taste is soft, specific to the variety, harmonious, well balanced with a light vanilla aroma, with taste enhanced of blackcurrant;

Merlot - aromas of ripe plum, cherry and blackberry, with hints of vanilla, the flavour is full-bodied, voluminous with fattiness, warm with oak nuances, with a characteristic enhanced blackberry flavour;

Gamza - the aroma is a blend of strawberry and raspberry, the flavour is fresh, full-bodied, soft and intensely fruity aroma, preserved in the taste.

Buket - the aroma is intensely fruity, rich in fresh red fruits, juicy taste with pleasant soft tannins, prompting freshness and spiciness, finishing elegantly and harmoniously.

1. The production area of 'Vidin' PDO is delimited by the following borders the land of the settlements – villages: Novo selo, Negovanovtsi, Florentin, Byala Rada, Vinarovo, Gradets, Ruptsi, Rayanovtsi, Rabisha and Borovitsa, located in Vidin region.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Vidin' is 9000 kg/ha.
3. The grape varieties authorised for the production of wine with PDO 'Vidin' are:

- for white wines: Aligote, Rkatsiteli, Muscat Ottonel, Ugni Blanc, Riesling and Chardonnay;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Gamza and Buket.

1. Link to geographical area.

(a) Natural factors:

The vineyards in the villages: Novo Selo, Negovanovtsi, Florentin, Byala Rada, Vinarovo, Gradets, Ruptsi, Rayanovtsi, Rabisha and Borovitsa, fall in the north-western part of the Danubian hilly plain, in the immediate vicinity from the north is Danube River. To the west, the area bordered by the Balkan Mountains. The terrain is low hilly with an average altitude of 150-250 m. Climatically, the vineyards fall within the climatic region of the Danube Lowlands of the North Bulgarian temperate-continental climate area. The total temperature sum for the period with average daily temperatures above 10 °C (April-October) is about 3600 °C. The average daily temperature of the warmest month is 22.9 ºC. The average annual rainfall is about 580 mm. Soil types are represented by carbonate chernozems, heavy sandy loams and slightly and moderately leached chernozems, heavy sandy loams.

(b) Human factors:

* The maximum yield of grapes permissible for the production of wine with PDO 'Vidin' is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Vidin" are:

- for white wines: Aligote, Rkatsiteli, Muscat Ottonel, Ugni Blanc, Riesling and Chardonnay;

- for red wines and rosé: Cabernet Sauvignon, Merlot, Gamza and Buket.

* The agrotechnical measures for vine cultivation are:

- Training system - 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 and rosé - 60 l.

* Vinification and processing shall take place in the defined production area.

The area's temperate continental climate, influenced by the slopes of the Stara Planina, which provides the necessary coolness for the aromas to infuse the grapes, the characteristic soil conditions - black earth soils rich in carbonates, combined with the constraints of the human factor favour the production of wines rich in aromas. The white wines have fruity and floral aromas, with a fruity fresh and harmonious taste. The red wines have aromas of red berries and plum, the taste is fresh, full-bodied, soft and intensely fruity, and it is characteristic that the fruity aroma is preserved in the taste.

**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.