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

1. Wine with PDO, Traditional Designation - Guaranteed Designation of Origin (PDO) "Vratsa".
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 'Vratsa' 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 the PDO 'Vratsa' shall have the following analytical characteristics:

* Actual alcoholic strength:

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

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

* total amount of sugar 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 residual sugar content;
* total acidity, in terms of 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;

* total sulphur dioxide:

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

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

* sugar-free extract:

- for white wines - minimum 16 g/l;

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

b) Organoleptic characteristic of wine with PDO 'Vratsa':

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

- For white wines:

Misket Vrachanski- straw yellow;

- for red wines:

Cabernet Sauvignon - ruby red;

Merlot - garnet red;

* Aroma and taste:

- For white wines:

Misket Vrachanski - fine musket aroma with delicate nuances of rose, clove and cinnamon, the taste has a pleasant softness and a long aftertaste.

- For red wines:

Cabernet Sauvignon - aromas are a combination of cherry, currant and spice, black berries and vanilla can be tasted;

Merlot - the aroma is dominated by ripe black berries, the flavour has hints of chocolate, spices and noble oak.

1. The area for the production of wine with PDO "Vratsa" is delimited by the following boundaries the lands of the settlements - the city of Vraca, town of Byala Slatina, city of Vratsa, town of Kozloduy, town of Krivodol, town of Miziya, town of Oryahovo, villages: Banitsa, Berkachevo, Veslets, Altimir, Vranyak, Gabare, Glavatsi, Golyamo Peshchene, Gorni Vadin, Drashan, Kravoder, s. Leskovets, Lyk, Moravica, Ostrov, Popitsa, Rakevo, Ruska Bela, Selanovtsi, Dolna Beshovitsa, Sofronievo, Tlachene, Chiren and Tipchenitsa, located in Vratsa region.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Vratsa' is 9000 kg/ha.
3. The grape varieties authorised for the production of wine with the PDO 'Vratsa' are:

- for white wines: Misket Vrachanski

- for red wines and rosé: Cabernet Sauvignon and Merlot.

1. Link to the geographical area.

(a) Natural factors:

The vineyards are located in the towns: Byala Slatina, Vratsa, Kozloduy, Krivodol, Miziya, Oryahovo, villages: Banitsa, Berkachevo, Veslets, Altimir, Vranyak, Gabare, Glavatsi, Golyamo Peshchene, Gorni Vadin, Drashan, Kravoder, Leskovets, Lyk, Moravica, Ostrov, Popitsa, Rakevo, Ruska Bela, Selanovtsi and Dolna Beshovitsa, Sofronievo, Tlachene, Chiren and Tipchenitsa, fall in the climatic region of the Danube lowlands of the northern Bulgarian temperate continental climate area. The terrain is mainly flat hilly. The altitude ranges from 100 to 190 m. Total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is from 3600 to 3900 ºC. The average daily temperature of the warmest month is 22.2 to 24.2 ºC. The average annual rainfall is 520 to 580 mm. Soil types are represented predominantly carbonate chernozems, slightly to moderately eroded, slightly to moderately sandy loamy and alluvial-delluvial soils, slightly strong, clayey sandy.

b) Human factors:

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

- for white wines: Misket Vrachanski;

- for red wines: Cabernet Sauvignon and Merlot.

* The agrotechnical measures for the cultivation of the vineyards 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, 60 l.

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

The warm and dry continental climate, the predominantly flat hilly topography, combined with the characteristic soil conditions - carbonate black soils, slightly to moderately eroded, slightly to medium sandy loam and alluvial-delluvial soils, slightly strong, clayey sandy and the limitations of the human factor contribute to the specificity of the wines produced.

The white wine of the Misket Vrachanski variety has a fine musket aroma with delicate nuances. The taste has a pleasant softness and a long aftertaste.

The red wines combine the aromas of small berries and spices, taste vanilla and hints of chocolate.

**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.