**Specification of wine with Protected Designation of Origin (PDO) “Ямбол” ("Yambol")- Тraditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Yambol".
2. The wine is produced according to the traditional technology for the production of white and red wines. Ageing in oak barrels is allowed for the varieties suitable for ageing. A wine with the PDO 'Yambol' may bear the following traditional designations indicating its method of production, ageing and quality: 'New', 'Premium Oak' or 'First Cask Fill', 'Reserve', 'Special Reserve', 'Special Selection', 'Collection', 'Rosenthaler'.

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

* Actual alcohol content:
	+ 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, such as tartaric acid - minimum 4 g/l;
* volatile acidity, such 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 - minimum 20 g/l.

b) Organoleptic characteristic of wine with PDO "Yambol":

* Clarity - a clear liquid, a slight sediment of dye matter resulting from prolonged bottle ageing is allowed;
* Colour:
	+ for white wines:

Chardonnay - straw-yellow with greenish tints;

Muscat Ottonel - straw-yellow with greenish tints;

Tamyanka - golden-yellow with a greenish tinge.

* + for rosé - sparkling pink colour;
	+ for red wines:

Cabernet Sauvignon - red with blue-violet tints;

Merlot - garnet-red;

Syrah - purple-red;

Cabernet Franc - ruby red;

Petit Verdot - intensely red.

* Aroma and taste:
	+ for white wines:

 Chardonnay - aromas of tropical fruits - pineapple and banana, intertwined with peach, butter and floral tones, gently combined with subtle oak nuances, fresh, soft and rounded on the palate, with a long finish and an aftertaste of white flowers;

Muscat Ottonel - delicate muscat aroma combined with acacia, rose and fern, the taste is subtle, fresh and harmonious;

Tamyanka - the aroma is intense, dominated by floral scents, with hints of ripe sage fruits and acacia honey, the taste is very delicate and fruity, with a pleasant freshness and long aftertaste.

* + for rosé - a fresh aroma, with a distinctive cherry intertwined with nuances of grassy herbs, balanced freshness in the taste and bright fruit accents on the finish.
	+ for red wines:

Cabernet Sauvignon - explosive and rich aromas of red berries and blackcurrant, dominated by cherry, the taste is balanced, with a full and smooth body;

Merlot - the aroma is fresh, fruity with a hint of cherries and well-ripe plums, the taste is structured and with soft tannins;

Syrah - the aroma is a bouquet of ripe fruit, the taste is lingering, smooth and harmonious;

Cabernet Franc - complex aroma of red fruits and spices, the taste has spicy notes and an attractive finish;

Petit verdot - fruity aroma, with a hint of violets, the taste is rich, with soft tannins.

1. The area for the production of wine with the PDO "Yambol" is delineated at the following boundaries of the land of the settlements - town of Yambol, villages Botevo, Irechekovo, Kalchevo, Kamenets, Kozarevo, Meden Kladenets, Roza, Chargan, Pobeda, Nedyalsko, Malyk Monastery, Lozenets, Parvenets, Bolyarovo and Tenevo, located in Yambol district.
2. The maximum yield of grapes allowed for the production of wine with PDO 'Yambol' is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Yambol" are:
	* for white wines: Chardonnay, Muscat Ottonel and Tamyanka;
	* for red wines and rosé: Cabernet Sauvignon, Merlot, Syrah, Cabernet Franc and Petit Verdot.
4. Link to geographical area.

 a) Natural factors:

The vineyards in the lands of the town of Yambol, villages Botevo, Irechekovo, Kalchevo, Kamenets, Kozarevo, Meden Kladenets, Roza, Chargan, Pobeda, Nedyalsko, Malyk Monastery, Lozenets, Parvenets, Bolyarovo and Tenevo, located in the Yambol region, are in the southeastern Bulgaria, in the Tundzhansko-Strandzha Plain. To the north is the Balkan Mountains and to the east the Black Sea. The terrain is flat-hilly. The climate is transitional-continental. The altitude is about 200 m. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is from 3700 to 4100 ºC. The average daily temperature of the warmest month is 21.5 - 23.0 ºC. The average annual rainfall is 550 to 600 mm. Soil types are: leached, typical and carbonate resinous soils, heavy sandy loam, silty forest soils, heavy sandy loam and light clay loam.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO 'Yambol' is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Yambol" are:
* for white wines: Chardonnay, Muscat Ottonel and Tamyanka;
* for red wines and rosé: Cabernet Sauvignon, Merlot.
* The agrotechnical measures in the cultivation of vines are:
* Trainng system - Ombrella, Moser, medium two-arm cordon;
* pruning - mixed and short with a load of up to 54 eyes per vine;
* planting distances of 2,0 m to 3,4 m row spacing and 1,0 m to 1,5 m plant spacing - up to a maximum of 450 vines per hectare.
* 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 are carried out in the defined production area.

The protection that the Balkan Mountains provides from the cold masses invading from the north, the weak Mediterranean influence coming from the valley of the Tundzha River, and the proximity of the Strandzha Mountains determine the characteristic microclimate of the region. The climatic factors, combined with the typical and predominant soils of the area - heavy sandy loam and cinnamon forest soils - give the wines produced their typical sweetness, density and extractiveness.

 The red wines are intensely coloured, with a strong fruity aroma, full-bodied in taste, with soft and fine tannins.

 The white wines are distinguished by intense, rich and long-lasting fruit aromas, full-bodied and well-balanced flavours, with impressive length.

**7.** Applicable requirements

(a) Legal framework:

- Council Regulation (EC) No 1234/2007;

- Commission Regulation (EC) No 607/2009;

- Wine and Spirits Act;

- 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 specified region, shall submit samples of the wine produced in the last harvest to the tasting commissions of the Regional Vine and Wine Chambers 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 batch may not exceed 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.