**Specification of wine with Protected Designation of Origin (PDO) “Южно Черноморие” ("South Black Sea") - Тraditional Denomination - Гарантирано наименование за произход (ГНП), Guaranteed Designation of Origin (GDO)**

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "South Black Sea".
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 'South Black Sea' may bear the following traditional names 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 "South Black Sea" has the following analytical indicators:

* actual alcohol content:
  + for white wines, rosé and Pamid wines - 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 "South Black Sea":

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

Dimyat - yellow with greenish shades;

Misket Cherven - pale gold;

Muscat Ottonel - light yellow;

Rkatsiteli - golden with greenish tints;

Sauvignon Blanc - straw yellow with a metallic sheen;

Traminer - golden-yellow;

Chardonnay - straw-yellow;

Ugni Blanc - rich, golden;

Tamyanka - straw-yellow;

Rheinriesling - pale yellow with greenish tints;

Aligote - light golden.

* + for rosé - pale pink;
  + for red wines:

Cabernet Sauvignon - full-bodied red-violet;

Merlot - garnet-red;

Mavrud - deep ruby red;

Pamid - light red;

Syrah - deep violet-red;

Pinot Noir - ruby red;

Cabernet Franc - ruby red with violet tints;

Evmolpia - ruby-red.

* Aroma and taste:
  + for white wines:

Dimyat - the aroma is complex with predominant tones of ripe fruit, honey and vanilla, while the taste impresses with both fullness, freshness and delicate notes of toasted wood;

Misket Cherven - fine muscat aroma with hints of yellow and white fruits, combined with tropical fruits, the taste is balanced and fresh, with acids in the finish of the wine;

Muscat Ottonel - strong floral varietal aroma of white flowers, harmonious taste with a pleasant freshness, complemented by a strong taste of spring flowers;

Rkatsiteli - fruity aromas of pear, kiwi, peach and mango, the taste is full-bodied, fresh, fruity, spicy and with a fine aftertaste;

Sauvignon Blanc - spicy aromas of grapefruit and fig, combined with fresh notes of freshly cut grass, full-bodied flavour with mineral character, spicy freshness and very good length;

Traminer - aromas of rose and lavender, fruity taste combining hints of summer fruits and fig, complexity and memorable finish;

Chardonnay - aromas of peach, melon, citrus fruit, combined with toasty aromas from the oak barrel, the taste has a pleasant freshness, complemented by density and softness, fruity notes and nuances of vanilla and nuts;

Ugni Blanc - floral character dominated by violets, full-bodied, voluminous flavour, with a spicy bitterness on the finish;

Tamyanka - fine muscat aroma with floral notes and accents of ripe fruit and acacia honey, the taste is delicate, fruity and fresh;

Rheinriesling - aromas of peach, toasted apple and tropical fruits, the taste has fruity nuances, mineral purity and freshness;

Aligote - discreet floral aromas with acacia tones and citrus notes, the taste is fresh and mineral.

* + for rosé - aromas of ripe strawberries and juicy raspberries intertwine with mineral and citrus nuances, gentle freshness, strong strawberry flavours and a long fruity finish.
  + for red wines:

Cabernet Sauvignon - aromas of ripe blueberries and blackberries, complemented by chocolate nuances and hints of coconut and vanilla, dense, harmonious, structured body, ripe tannins on the finish;

Merlot - aromas of prunes and raspberries, complemented by spices, soft taste, grainy structure and memorable finish;

Mavrud - aroma dominated by ripe fruits - blackberries and cherries combined with spicy spices, vanilla and chocolate, the taste is full-bodied, soft, harmonious with good juiciness and spicy structure, the finish is attractive, with a long aftertaste of dried fruits and spices;

Pamid - aroma of ripe grapes with fruity nuances. The taste is soft and smooth, well balanced, the aftertaste creates a feeling of freshness and purity of the wine;

Syrah - aromas of ripe cherry and plum, spices, chocolate and coffee, harmonious, with good body and grainy structure, complex flavours;

Pinot Noir - aromas of cherry, raspberry and blueberry, combined with subtle notes of spice, herbs and cola, the palate has a smooth structure, unfolding at first a layer of ripe blueberry and cherry, and then with hints of mineral and a slight hint of vanilla;

Cabernet Franc - aromas of ripe fruit - raspberry, leaves and blueberry fruit, complemented by chocolate, vanilla and jammy tones, the palate is voluminous, aggressively fruity but very soft, with rounded tannins, full-bodied, warm and harmonious;

Evmolpia - the aroma is fruity, with spicy spices, smoke and dried leaves, harmonious, very well balanced taste, the fresh tartness contributes to the long and memorable aftertaste.

1. The area for the production of wine with the PDO "South Black Sea" is delineated at the following land borders of settlements:

***Aitos Municipality****,* villages: Dryankovets, Karageorgievo, Karanovo, Lyaskovo, Peshtersko, Pirne, Polyanovo, Raklinovo, Sadievo, Topolitsa, Chernograd, Chukarka.

***Burgas Municipality****,* villages: Banevo, Bryastovets, city of Burgas, Bulgarovo, Vetren, Marinka, Gorno Ezerovo, Dolno Ezerovo, Lozovo, Sarafovo.

***Tsarevo Municipality****,* villages*:* Balgari, Varvara, Kondolovo, Kosti, Lozenets, town of Tsarevo, Rezovo.

***Kameno Municipality***, villages: Vinarsko, Vratitsa, Zhelyazovo, Kameno, Krastina, Livada, Konstantinovo, Polski izvor, Rusokastro, Troyanovo, Cherni Vrah.

***Karnobat Municipality*,** villages:Asparuhovo, Venets, Glumche, Devetak, Devetintsi, Exarch Antimovo, Zimen, Iskra, Klikach, Kozare, Krumovo gradishte, Krushovo, Mudrino, Nevestino, Ognen, Raklitsa, San Stefano, Sigmen, Sokolovo, Sarnevo, Tserkovski, Cherkovo, Dobrinovo.

***Malko Tarnovo* Municipality**, villages: Bliznak, Gramatikovo, Evrenozovo, town Malko Tarnovo.

***Nessebar* Municipality**, villages: Banya, Gulyovtsa, Emona, Kosharitsa, town of Nessebar, town of Obzor, Orizare, Ravda, Tankovo.

***Pomorie Municipality,*** villages: Aheloy, Бата, Goritsa, Galabets, Kableshkovo, Kamenar, Kozichino, Laka, town of Pomorie, Poroy, Stratsin.

***Ruen Municipality***, villages: Vresovo. Lyulyakovo, Preobrazhentsi, Prosenik, Razboyna, Ruen, Rupcha, Razhitsa, Sokolets, Tranak, Cheresha, Yabulchevo.

***Sozopol Municipality***, villages: Varshilo, Gabar, Zidarovo, Izvor, Indzhe Voyvoda, Krushevets, Prisad, Ravadinovo, Rosen, town of Sozopol, Chernomorets.

***Sredets Municipality***, villages: Belevren, Belila, Bistrets, Bogdanovo, Golyamo Bukovo, Gorno Yabulkovo, town of Sredets, Dolno Yabulkovo, Draka, Drachevo, Dyulevo, Momina Tsarkva, Zornitsa, Kirovo, Kubadin, Malina, Prokhod, Panchevo, Radoynovo, Rosenovo, Svetlina, Sinyo Kamene,Slivovo, Valchanovo, Fakia.

***Sungurlare Municipality***, villages: Balabanchevo, Beronovo, Vedrovo, Vezenkovo, Valchin, Gorovo, Grozden, Esen, Zavet, Klimash, Kosten, Lozarevo, Lozitsa, Podvis, Prilep, Sadovo, Skala, Slavyantsi, town of Sungurlare, Saedinenie, Terziysko, Veleslav, Chernitsa, Chubra, Dubovitsa

***Municipality Primorsko***, villages:Veseliye, Novo Panicharevo.

1. The maximum yield of grapes allowed for the production of wine with PDO "South Black Sea" is 9000 kg/ha.
2. The wine grape varieties allowed for the production of wine with PDO "South Black Sea" are:
   * for white wines: Dimyat, Misket Cherven, Muscat Ottonel, Rkatsiteli, Sauvignon Blanc, Traminer, Chardonnay, Ugni Blanc, Tamyanka, Rheinriesling and Aligote;
   * for red wines and rosé: Cabernet Sauvignon, Merlot, Mavrud, Pamid, Syrah, Pinot Noir, Cabernet Franc and Evmolpia.
3. Link to geographical area.

a) Natural factors:

The vineyards in the delineated area fall within the Burgas Lowland, which lies to the east of the Upper Thracian Lowland and rests on the shores of the Black Sea. In climatic terms, it belongs to the continental-Mediterranean area, the climate being entirely influenced by the Black Sea. A characteristic feature is the long and cool spring. The total temperature sum for the period with average daily temperatures above 10 ºC (April-October) is 3800 ºC. The average daily temperature of the warmest month is 22.7 ºC. The sum of annual precipitation is 480 to 580 mm. The predominant soils are cinnamon forest soils, light to heavy sandy loams, leached light to heavy sandy loams and, to a lesser extent, alluvial delluvial meadow soils of medium sandy loam.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "South Black Sea" is 9000 kg/ha.
* The wine grape varieties allowed for the production of wine with PDO "South Black Sea" are:
* for white wines: Dimyat, Misket Cherven, Muscat Ottonel, Rkatsiteli, Sauvignon Blanc, Traminer, Chardonnay, Ugni Blanc, Tamyanka, Rheinriesling and Aligote;
* for red wines and rosé: Cabernet Sauvignon, Merlot, Mavrud, Pamid, Syrah, Pinot Noir, Cabernet Franc and Evmolpia.
* The agrotechnical measures in the cultivation of vines are:
* Training 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, rosé and Pamid wines - 60 l.
* Vinification and processing are carried out in the defined production area.

The characteristic continental-Mediterranean climate, the beneficial influence of the Black Sea through the constant breezy air circulation and the favourable soil conditions, combined with the limitations of the human factor, favour the production of typical wines that have a pronounced fruity aroma, full-bodied and harmonious taste.

The white wines are rich in fruit and floral aromas, balanced, fresh with a fruity taste.

The red wines have fruity aromas of black and red berries, full-bodied, soft and harmonious with a fruity taste.

**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.