**Specification of a wine with a Protected Geographical Indication (PDI) “Тракийска низина “, "Thracian lowlands" - Traditional Denomination – Регионално вино, Regional wine**

1. Wine with PGI, traditional name - Regional wine "Thracian Lowland".
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 PGI 'Thracian Lowland' may be designated by the following traditional designations indicating its method of production, ageing and quality: 'New', 'Premium', 'Premium reserve', 'Reserve'.

(a) A wine with the PGI 'Thracian Lowlands' shall have the following analytical characteristics:

* actual alcoholic strength - minimum 10 vol. %;
* total sugar content:

- for dry wines, up to 4 g/l or 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;

- for semi-dry wines, above the maximum values for dry wines but not more than 12 g/l, or 18 g/l, provided that the total acidity, expressed in grams of tartaric acid per litre, is not more than 10 grams below the residual sugar content;

- for semi-sweet wines, above the maximum values for semi-dry wines, but not more than 45 g/l;

- for sweet wines, above 45 g/l.

* total acidity, as tartaric acid - minimum 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 PGI 'Thracian Lowlands':

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

- for white wines - yellow-green;

- for rosé, sparkling pink;

- for red wines, deep ruby red.

* Aroma and taste:

- for white wines - the aroma is intense, multi-layered, develops in the glass and acquires sweet character, combined with floral nuances. The taste is voluminous, balanced, harmonious, full-bodied and with a pronounced fruity character.

- for rosé - elegant aroma of red berries, with accents of wild strawberry and cherry. The body has a strong fruity aroma, complex, juicy, with a pleasant freshness and aftertaste.

- for red wines - characteristic strong fruity nuances of red and black fruits - cherries, sour cherries, blackberries, plums with discreet accents of red peppers, spices and chocolate. Full-bodied palate with well-balanced tannins, ripe roundness and softness, juicy, fruity, elegant finish.

1. The area for the production of wine with PGI "Thracian Lowland" is delimited as follows the boundaries of the land of the settlements included in the municipalities:

***Burgas district****:* Aitos, Burgas, Tsarevo, Kameno, Karnobat, Malko Tarnovo, Nessebar, Pomorie, Ruen, Sozopol, Sredets, Sungurlare, Primorsko.

***Yambol district*:** Bolyarovo, Elhovo, Straldzha, Tundzha, Yambol

***Sliven district****:* Kotel, Nova Zagora, Sliven, Tvarditsa.

***Haskovo district****:* Dimitrovgrad, Harmanli, Haskovo, Ivaylovgrad, Lyubimets, Madzharovo, Mineralni bani, Simeonovgrad, Stambolovo, Svilengrad, Topolovgrad.

***Stara Zagora district***: Bratya Daskalovi, Chirpan, Galabovo, Gurkovo, Kazanlak, Maglizh, Nikolaevo, Opan, Pavel Banya, Radnevo, Stara Zagora.

***Pazardzhik district:*** Belovo, Bratsigovo, Lesichovo, Panagyurishte, Pazardzhik, Peshtera, Septemvri, Strelcha.

***Plovdiv district:*** Asenovgrad, Brezovo, Hisarya, Kaloyanovo, Karlovo, Krichim, Kuklen, Maritsa, Parvomay, Perushchitsa, Plovdiv, Rakovski, Rodopi, Sadovo, Stamboliyski, Saedinenie, Sopot.

***Smolyan district:*** Banite – only the lands of the villages Vishnevo and Galabovo, Madan – only the lands of the villages Leshchak, Tsirka, Vehtino, Leska and Ravnil, Zlatograd - only the lands the villages of Presoka and Zlatograd.

***Blagoevgrad region:*** Blagoevgrad, Gotse Delchev, Garmen, Hadzhidimovo, Kresna, Petrich, Sandanski, Simitli, Strumyani.

***Kyustendil district:*** Boboshevo, Bobovdol, Dupnitsa, Kocherinovo, Rila.

***Kardzali district:*** Ardino, Dzhebel, Kirkovo, Krumovgrad, Kardzhali, Momchilgrad, Chernoochene.

The following townships, as listed by municipality, are excluded from the boundaries of the area:

***Sungurlare Municipality***: villages Beronovo, Kamensko, Kamchia, Sadovo.

***Kotel Municipality***: villages Varlishte, Gradets, Dubova, Zheravna, Kamenna, Katunishte, Kipilovo, Malko selo, Medven, Neykovo, Niska Polyana, Orlovo, Ostra mogila, Ptichari, Sokolartsi, Streltsi, Ticha, Topuzevo, Filaretovo, Yablanovo.

***Sliven Municipality:*** villages Byala, Vaglen, Gradsko, s. Zaychari, Izgrev, Ichera, Novachevo, Rakovo, Sredorek, Stara Reka.

***Tvarditsa municipality:*** villages Borov dol, Byala palanka, Zholt bryag.

***Gurkovo Municipality:*** villages Dvorishte, Dimovtsi, Zlatirat, Lyava Reka, Pchelinovo.

***Maglizh Municipality***: villages Borushtitsa, Raduntsi, Seltse, Slivito.

***Kazanlak Municipality:*** villages Gorno Izvorovo, Dolno Izvorovo, Enina, Kran, Hadzhidimitrovo, Sheinovo, Shipka.

***Karlovo Municipality:*** village Vasil Levski, Iganovo, Kalofer, Klisura, Karnare, Pevtsite, Rozino, Hristo Danovo.

***Rodopi Municipality:*** villages Boikovo, Dedovo, Lilkovo, Sitovo, Skobelevo, Churen.

***Asenovgrad Municipality:*** villages Bachkovo, Bor, Vrata, Izvorovo, Mostovo, Tri mogili, Uzunovo.

***Panagyurishte Municipality:*** villages Oborishte, village Pangyurski colonii, Poibrene.

***Lesichovo municipality:*** village of Borimechkovo.

***Belovo Municipality:*** village of Gabrovitsa.

***Bratsigovo Municipality:*** Ravnogor.

***Ardino Municipality***: villages Ahryansko, Byal Izvor, Garbishte, Dyadovtsi, Enyovche, Zhaltusha, Kroyachevo, Lenishte, Mak, Mlechino, Padina, Pravdolyub, Rodopsko, Svetulka, Sedlartsi, Sinchets, Srensko, Temenuga, Tarnoslivka, Chubrika, Yabulkovets.

***Dzhebel Municipality***: villages Kontil, Lebed, Pripek.

***Kirkovo Municipality***: villages Lozengradtsi, Srizhba, Tihomi.

***Krumovgrad Municipality:***  village of Chernichevo.

1. The maximum yield of grapes allowed for the production of wine with the PGI 'Thracian Lowland' shall be 13 000 kg/ha.
2. Wine grape varieties authorised for the production of wine with PGI "Thracian lowland" are:

- for white wines: Dimyat, Misket Cherven, Muscat Ottonel, Chardonnay, Sauvignon Blanc, Traminer, Rheinriesling, Tamyanka, Pinot Gris, Ugni Blanc, Riesling Italico, Misket Vrachanski, Rkatsiteli, Keratsuda, Camchia, Misket Varnenski, Rizlink Balgarski, Aligote, Misket Markovski, Misket Sandanski, Misket Sungurlarski, Chernomorski Briliant, Chernomorski Eleksir, Aheloi, Orfei, Fetyska Alba, Fetyska Regala, Sungurlarski Biser, Cocorko, Pomoriiski Biser, Viognier, Semillon, Silvaner, Muller Thurgau, Furmint, Harslevelu, Mavrud, Pamid, Pinot Noir, Gewurtztraminer and Colombard;

- for red wines and rosé: Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Noir, Gamay Noir, Gamza, Mavrud, Shiroka Melnishka Loza, Pamid, Buket, Shevka, Syrah, Rubin, Evmolpia, Trakiiska slava, Septemvriiski Rubin, Ranna Melnishka Loza, Melnishki Rubin, Melnik Yubileen 1300, Melnik 82, Grenache, Meunier, Plovdivska Malaga, Hebros, Kuklenski Mavrud, Gamay Freaux, Cinsaut, Alicante Bouschet, Petit Verdot, Caladoc, Carmenere, Marselan, Mourvedre, Malbec, Tempranillo, Dornfelder and Regent.

The varieties Fetyaska Alba, Fetyaska Regala, Silvaner, Muller Thurgau, Meunier and Cinsaut are valid only for the land of the settlements in the following municipalities of the Burgas Region.

1. Link to geographical area.

(a) Natural factors:

The vineyards in the delimited production area of the 'Thracian Lowland' PGI lies in the south of Bulgaria. To the north, the area is bordered by the slopes of the Balkan Mountains, to the south by the Rilo-Rhodope massif and the Struma Mountains, to the west by the Struma Valley including the Black Sea to the east. The altitude of the plantations is between 100 and 500 m. The terrain is flat and flat-hilly. The climate is transitional continental, in the south-western part of the valley of Struma it turns into continental Mediterranean, in the east to the Black Sea to continental Mediterranean with a Black Sea climate influence. In the southern parts of the delineated area the Mediterranean influence is also felt, which influences the valleys of the Maritza, Tundzha, Struma and Arda rivers. To the north, the Sredna Gora and Stara Planina have a significant influence on climate formation, stopping cold air masses from the north. Winters are relatively mild and warm, with the average January temperature is around 0 °C and summers are hot and dry. The average daily temperature of the warmest month is 21.5 to 24.5 ºC. The average annual rainfall is 500 to 650 mm. The common soil types are cinnamon-forest soils, humic carbonates soils, leached chernozem tarns and alluvial-deluvial meadow soils.

b) Human factors:

* The maximum yield of grapes permissible for the production of wine with PGI "Thracian Lowland' is 13 000 kg/ha.
* Wine grape varieties authorised for the production of wine with PGI "Thracian Lowland' are:

- for white wines: Dimyat, Misket Cherven, Muscat Ottonel, Chardonnay, Sauvignon Blanc, Traminer, Rheinriesling, Tamyanka, Pinot Gris, Ugni Blanc, Riesling Italico, Misket Vrachanski, Rkatsiteli, Keratsuda, Camchia, Misket Varnenski, Rizlink Balgarski, Aligote, Misket Markovski, Misket Sandanski, Misket Sungurlarski, Chernomorski Briliant, Chernomorski Eleksir, Aheloi, Orfei, Fetyska Alba, Fetyska Regala, Sungurlarski Biser, Cocorko, Pomoriiski Biser, Viognier, Semillon, Silvaner, Muller Thurgau, Furmint, Harslevelu, Mavrud, Pamid, Pinot Noir, Gewurtztraminer and Colombard;

- for red wines and rosé: Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Noir, Gamay Noir, Gamza, Mavrud, Shiroka Melnishka Loza, Pamid, Buket, Shevka, Syrah, Rubin, Evmolpia, Trakiiska slava, Septemvriiski Rubin, Ranna Melnishka Loza, Melnishki Rubin, Melnik Yubileen 1300, Melnik 82, Grenache, Meunier, Plovdivska Malaga, Hebros, Kuklenski Mavrud, Gamay Freaux, Cinsaut, Alicante Bouschet, Petit Verdot, Caladoc, Carmenere, Marselan, Mourvedre, Malbec, Tempranillo, Dornfelder and Regent.

The varieties Fetyaska Alba, Fetyaska Regala, Silvaner, Muller Thurgau, Meunier and Cinsaut are valid only for the land of the settlements in the following municipalities of the Burgas Region.

The varieties Semillon, Gamza, Shevka and Plovdivska Malaga are not valid for the areas of the settlements in the listed municipalities of Burgas Region.

* Viognier grapes may be added up to 20 % to the Syrah grapes to be vinified.
* The maximum yield of wine per 100 kg of grapes is 70 l.
* The vinification and processing are carried out in the area, micro-district or array of receiving the grapes.
* A blend of wines may bear a geographical indication provided that 85 % of the grapes originate in the area whose name is used for the designation.

The transcontinental mild and warm climate with Black Sea and Mediterranean influence, favourable soils, the most common being cinnamon-mountain, and the traditions and constraints imposed by the human factor create the conditions for the production of wines with specific characteristics. The wines are highly extractive and rich in alcohol. In terms of taste, the quantity of noble tannins predominates. The tradition of of wine production in the Thracian Lowlands is indicated by the fact that 90 % of the vessels found in the archaeological excavations are related to wine. Wine was central to the daily life of the Thracians of their entire existence, from the production of the drink itself to the manufacture of vessels for its storage, transport and direct consumption.

The white wines have a vibrant deep golden colour with greenish hues. The aroma is intense, it develops in the glass and acquires a sweet character combined with floral nuances. The taste is voluminous, balanced, harmonious, full-bodied and with a pronounced fruity character.

The rosé has an elegant aroma of red berries, with accents of wild strawberry and cherry. The body has a strong fruity aroma, complex, juicy, with a pleasant freshness and aftertaste.

The red wines are characterised by a lively, sparkling, dark ruby colour with garnet highlights. The aroma is characterised by strong fruity nuances of red and black fruits - cherries, sour cherries, blackberries, plums, with discreet accents of red peppers, spices and chocolate. Full-bodied palate with well-balanced tannins, ripe roundness and softness, juicy, fruity, elegant finish.

1. Applicable requirements

(a) Legal framework:

- Council Regulation (EC) No 1234/2007;

- Commission Regulation (EC) No 607/2009;

- Law on wine and spirits;

- Ordinance on rules and requirements for the production of regional wines

(b) Requirements of Bulgarian legislation:

- Physico-chemical, microbiological analysis and organoleptic evaluation shall be carried out on each batch of regional wine.

- The volume of the batch may not exceed 150 000 l.

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

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

125 “Trasrigradsko shose” blv, bl. 1, floor 3

1113 Sofia

Tel +359 2 97 08 111

Fax +359 2 97 08 122

[sofia@eavw.com](mailto:sofia@eavw.com)

**Testing Laboratory of the Executive Agency on Vine and Wine - Sofia**

125 “Tsarigradsko shoes” blv, bl. 1, floor 3

1113 Sofia

Tel +359 2 97 08 111

Fax +359 2 97 08 122

[sofia@eavw.com](mailto:sofia@eavw.com)

**Testing Laboratory of the Executive Agency for Vine and Wine - Plovdiv**

63 “St. Petersburg” blv

4000 Plovdiv

Tel/Fax +359 32 6 33 148

+359 32 6 33 148

[laboratory\_plovdiv@eavw.com](mailto:laboratory_plovdiv@eavw.com)

**Functions of the Control body.**

(a) Annually, before the grape harvest, check the condition of the vineyards and grapes, intended for the production of wines with PGI and make a proposal to the mayor concerned for announce the start of the grape harvest.

(b) Annually, on the basis of a pre-established schedule, carry out on-the-spot checks on the processing of the grapes and the oenological practices and treatments carried out at production of wines with PGI.

(c) The EAVW testing laboratories shall carry out physico-chemical and microbiological analysis of each batch of PGI wine.

(d) Collect, verify and store applications and quality approval certificates wines from a specified region and regional wines.

(e) Officials of the EAVW shall participate in the quality wine commission to which applications for the approval of wines with PDO and PGI are submitted.