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

1. Wine with PDO, Traditional Denomination - Guaranteed Designation of Origin (GDO) "Sakar".
2. The wine is produced using traditional technology for the production of white and red wines. Aging in oak barrels is allowed for the varieties suitable for aging. A wine with the PDO 'Sakar' 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'.

а). Wine with PDO 'Sakar' has the following analytical parameters:

* actual alcohol content:
  + for white wines and rosé - minimum 10,5 vol. %;
  + for red wines - minimum 11,5 vol. %;
* a total sugar content of 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 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 characteristics of Wine with PDO 'Sakar':

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

Sauvignon Blanc - pale straw with greenish tints;

Chardonnay - yellow-green;

Viognier - straw yellow with golden shades.

* + for rosé - sparkling raspberry blossom.
  + for red wines:

Merlot - deep ruby:

Cabernet Sauvignon - dark red;

Cabernet Franc - deep ruby red;

Syrah - intense purple;

Mavrud - deep dark garnet;

Malbec - purple with glitter.

* Aroma and taste:
  + For white wine:

Sauvignon Blanc - the aroma is light, floral and airy, reminiscent of ripe yellow fruit, the taste is juicy fresh and fruity.

Chardonnay - intense aromas of vanilla, toasted bread crust, citrus, nuts and coconut, the palate has hints of grapefruit, lemon and oak.

Viognier - aromas of honey, citrus, grapefruit, very fresh tones of apricot and peach, the taste is fresh with concentrated fruit, predominantly apricot and peach.

* + For rosé: - aroma with nuances of red cherry and fresh grass, the taste is voluminous, juicy, with a sense of red fruit.
  + For red wine:

Merlot - aromas of leather, dried fruits, spices, the taste has velvety tannins and hints of chocolate.

Cabernet Sauvignon - aromas of ripe black berries, spice and smoke, the palate has soft tannins, overripe fruit and chocolate.

Cabernet Franc - intense peppery aroma, complemented by aromas of blackcurrant and raspberry with hints of smoke, the taste is soft, harmonious.

Syrah - aromas with nuances of ripe black fruit, spice, smoke, chocolate and leather, the palate is full-bodied, voluminous and juicy with a sense of ripe fruit, chocolate liqueur and velvety tannins.

Mavrud - aroma of smoked leather, toasted bread and black fruit, taste, with hints of pepper, meat and sweet spices, soft tannins with a hint of chocolate.

Malbec - fruity aromas with accents of red and black fruits and sweet spices, the taste has soft tannins and a fruity finish.

1. The area for the production of wine with PDO "Sakar" is delineated at the following boundaries of the land of the settlements – villages: Dimitrovche, Momkovo, Mustrak, town of Svilengrad and Mezek, - located in Haskovo district.
2. The maximum yield of grapes allowed for the production of wine with PDO "Sakar" is 9000 kg/ha.
3. The grape varieties allowed for the production of wine with PDO "Sakar" are:
   * for white wines: Sauvignon Blanc, Chardonnay and Viognier;
   * for red wines and rosé: Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Mavrud and Malbec.
4. Link to geographical area.

a) Natural factors:

The vineyards in the lands of the villages: Dimitrovche, Momkovo, Mustrak, town of Svilengrad and Mezek are located at the foot of the south-western slopes of the Sakar Mountains, along the Maritsa River. The average altitude is 150-300 m. This part of the Thracian lowland is characterised by a transitional Mediterranean climate. The total temperature sum for the period with average daily temperatures above 10º C (April-October) is 4200º C. The average daily temperature of the warmest month is 24º C. The sum of annual rainfall is about 600 mm. The soil types are: leached cinnamic forest soils and carbonate black earth soils.

b) Human factors:

* The maximum yield of grapes allowed for the production of wine with PDO "Sakar" is 9000 kg/ha.
* The grape varieties allowed for the production of wine with PDO "Sakar" are:
  + for white wines: Sauvignon Blanc, Chardonnay and Viognier;
  + for red wines and rosé: Merlot, Cabernet Sauvignon, Cabernet Franc, Syrah, Mavrud and Malbec.
* The agrotechnical measures in the cultivation of vines are:
  + Training system- Ombrella, Moser, high-stemmed double 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 climatic characteristics combined with the soil types - leached cinnamon forest soils and carbonate black earth - favour the production of grapes rich in sugars and aromatic substances. Its sugar content reaches over 23 % and its acids are in the range of 7 g/dm³. The characteristics of the grapes make it possible to produce wine with a natural alcoholic strength of around 11,5 % vol. - 14 % vol. The high temperature of the area, combined with the hilly topography and the minimal amount of rainfall, as well as the obligatory conditions determined by the human factor, favour the production of highly extractive, rich in aromas and alcoholic strength white and red wines.

The white wines are characterised by an intense, rich yellow-green colour, with tones of ripe yellow fruit predominating in the aroma. Red wines are deep ruby red in colour, with hints of ripe black fruit and jammy tones dominating the aroma.

**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.