

## TECHNICAL FILE

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**Geographical indication to be registered** Бургаска Мускатова ракия / Мускатова ракия от Бургас / Bourgaska Muscatova rakya / Muscatova rakya from Bourgas.

**Category of the spirit drink** Винена дестилатна спиртна напитка / Wine spirit

### 1. Description of the spirit drink

#### Physical, chemical and/or organoleptic characteristics

The wine spirit with the geographical indication 'Bourgaska Muscatova rakya' is clear, transparent and colourless to pale yellow, with a pleasant muscat aroma and a taste of dried fruit mixed with a hint of vanilla. The slightly golden colour is obtained as a result of maturing in oak barrels or by adding caramel.

The drink has a minimum alcoholic strength of 40 % vol. and is produced subject to strict compliance with the requirement that no more than 75 litres of wine be obtained from 100 kg of grapes, this then being distilled at less than 65 % vol.

Volatile substances are a key characteristic that influence the drink's organoleptic properties. The accredited laboratory reports submitted to the Ministry of the Economy's Registration, Licensing and Monitoring Directorate on the physico-chemical analyses of different batches of 'Bourgaska Muscatova rakya' indicate that its volatile substance content ranges from 275 to 380 grams per hectolitre of 100 % vol. alcohol. The volatile substances are a mixture of higher alcohols, total acids, esters and aldehydes. The aroma of the drink is determined by the quantity of esters (50-52 grams per hectolitre of 100 % vol. alcohol) and aldehydes (4.5-20 grams per hectolitre of 100 % vol. alcohol), and its taste by the quantity of higher alcohols it contains (270-301 grams per hectolitre of 100 % vol. alcohol).

### 2. Specific characteristics (compared to spirit drinks of the same category)

Wine spirit with the geographical indication 'Bourgaska Muscatova rakya' is produced using a traditional Bulgarian method. Its harmonious taste is the result of production methods and skills that have been refined over many years so as to achieve perfect harmony. 'Bourgaska Muscatova rakya' is made from whole grapes which are made into wine that is both fresh and delicate and displays a rich palette of notes. It is distilled in a special custom-made fractionating column that gives it its unique character, capturing and concentrating the delicate muscat aroma. The distillate obtained is matured in oak barrels so as to acquire balance and harmony, and this is where its potential develops. Maturing in oak barrels gives the drink an 'unearthly' harmony and mildness, combining a bouquet of muscat and dried fruit aromas with notes of vanilla. Oak is essential for making the vessels used for storing and maturing distillates. It is highly prized for its mechanical properties, i.e. its strength and flexibility, as well as its chemical properties

and its fine structure, which allow the drink stored in it to 'breathe'. The phenol compounds (tannins) are the most important substances extracted from the oak, and vanillin is the one that makes the greatest contribution to the taste. The quality of both the oak timber and the grapes largely depends on soil and climate. Poorer soils in drier areas yield better-quality material. Trees growing in woods and forests, rather than isolated trees, are selected. They have straight trunks and their surface is covered with small pores. The barrels used for maturing the distillate are most commonly made from the timber of *Quercus stranjensis*. This tree is most often found – growing in clusters or individually – on north-facing slopes and in lower-lying and damp areas, frequently alongside rivers and streams. *Quercus stranjensis* is a protected species and is listed in the Bulgarian Biological Diversity Act. *Quercus stranjensis* possesses unique qualities. Contact with the wood results in the development of a noble taste and a refined aroma.

The distinctive qualities of 'Bourgaska Muscatova rakya' are mainly due to the traditional maturing of selected batches in old barrels that have already been 'spent' as a result of having had brandy distillate stored in them. This means that their oakiness is softened and does not become an obtrusive feature of the drink or overwhelm the characteristic muscat aroma and taste.

### **3. Geographical area concerned**

Wine spirit with the geographical indication 'Bourgaska Muscatova rakya' is produced in Burgas Province, the geographical area comprising the area where the vineyards are situated.

The vineyards from which the grapes used to make this spirit drink are obtained are situated in the following localities in Burgas Province:

- Aytos and the villages of Asparuhovo, Banevo, Banya, Bata and Bryastovets;
- Burgas and the villages of Balgarovo, Vetren, Gilyovitsa, Goritsa, Gorno Ezerovo, Galabets, Dobrinovo, Dolno Ezerovo, Drachevo and Zidarovo;
- Kableschkovo and the villages of Kamenar, Kameno, Karageorgievo, Kosharitsa, Krushovets, Lozovo, Laka and Marinka;
- Nesebar and the villages of Obzor, Orizare and Pirne;
- Pomorie and the villages of Poroy, Prasad, Prosenik, Razboyna, Razhitsa, Sarafovo and Sokolovo;
- Sredets and the villages of Stratsin, Troyanovo and Tankovo;
- Tsarevo and the villages of Cheresha, Chernograd and Chernomorets.

The geographical area is bordered by the Black Sea to the east and by the province of Varna to the north. To the west, it includes localities attached to settlements in Burgas province, in the municipalities of Karnobat and Sungurlare, and extends as far as Bulgaria's southern border to the south. Its elevation varies from 0 to 350 meters above sea level.

Its climate is strongly influenced by the Black Sea. Winters are typically mild, with temperatures rarely falling below 0°C, with cold springs and cool summers, and long, warm and dry autumns. The average air and water temperature in July is 23.6 °C, and the influence of the sea ensures a mild average autumn temperature of 20.5 °C. This favours the accumulation of sufficient sugars in the grapes and the relatively early technical ripeness of the grapes. Snowfall is not common and snow cover generally lasts for no more than 5-7 days.

The average annual temperature is 12.9 °C. Winds blow from the north, north-east and north-west and are strongest during the winter and weaker during the spring and summer. Sunshine is strongest during June and July. Air humidity is high along the

coast. The annual average relative humidity is 76 %. The average annual precipitation sum is 470-585 mm. The climatic conditions favour the development of viticulture. The area planted with fruiting vines is 6 598 ha (six thousand five hundred and ninety-eight).

The area's soils are varied, ranging from saline soils and vertisols around Burgas to pseudopodzolic and cinnamon-brown soils to the south of the Strandzha massif. There are also alluvial and deluvial soils, with cinnamon-brown earth layers over a clayey-sandy substratum, as in Pomorie.

Sandy and sandy-clayey loam with a light mechanical composition and low humus content (less than 2 %) but rich in phosphorus and potassium are found on coastal slopes. Close to the Black Sea. the air is very humid, with low temperature amplitudes, and this ensures delicate and specific aromas.

The soil cover consists of vertisols, carbonaceous alluvial soils, deluvial soils, meadow soils, lithosols and cinnamon-brown forest soils, and saturated and unsaturated pseudopodzolic soils that are suitable for the cultivation of both white and red grape varieties.

#### **4. Method for obtaining the spirit drink**

The wine spirit with the geographical indication 'Bourgaska Muscatova rakya' is a product obtained from fresh grapes grown in the relevant geographical area which are made into wine which is then distilled. The method used to produce it has remained unchanged over time, except for technical innovations aimed at speeding up and ensuring the smooth processing of the raw materials.

There are four key factors in the production of 'Bourgaska Muscatova rakya', namely:

- locally cultivated grapes;
- fully controlled fermentation of the wine material used for distillation (**wine material** means wine intended for distillation);
- fully controlled distillation;
- maturing in oak barrels.

##### **• Grape harvesting**

Each variety is harvested separately once the grapes have attained technical ripeness and have a sugar content of at least 16.1 %. The grapes are transported without packaging in containers of an appropriate design and capacity. The grapes are received in batches of a specific quantity and graded according to variety, general outward appearance and sugar content, after which they are removed from their stalks and crushed, the pulp being cooled if necessary.

The varieties of grape from which the wine and distillate for the production of the wine spirit with the geographical indication are made are the following:

- white: Muscat Ottonel, Dimyat, Chardonnay, Rkatsiteli, Ugni Blanc, Cherven Misket, Sauvignon Blanc, Traminer;
- red: Pamid, Merlot, Cabernet Sauvignon, Trakiyski Mavrud, Mavrud, Syrah.

These varieties are included in the list of the principal Bulgarian wine grape varieties:

1. Merlot
2. Cabernet Sauvignon
3. Pamid
4. Rkatsiteli
5. Misket Cherven
6. Muscat Ottonel
7. Chardonnay

8. Dimyat
9. Mavrud
10. Syrah
11. Shiroka Melnishka Loza
12. Sauvignon Blanc
13. Gamza
14. Traminer
15. Ugni Blanc
16. other red
17. other white.

The Pinot Chardonnay and Trakiski Mavrud varieties are also listed and permitted in Annex 1 'List of classified wine grape varieties by EU wine region and wine area' to Order No RD 09-657 of the Minister of Agriculture and Food of 14 October 2014, which was published on the official website of the Vine and Wine Executive Agency at the following address: [http://www.eavw.com/updocs/1714101413544264\\_Spisak%20Vineni%20Sortove.pdf](http://www.eavw.com/updocs/1714101413544264_Spisak%20Vineni%20Sortove.pdf).

The grape pulp is fed into a pneumatic press. The resulting grape must is left to clarify (until the coarse dregs settle at the bottom of the vessel) and the clarified portion is decanted and goes to be made into wine. To ensure optimal extraction of the aromatic substances from the grape skins, various cap sprinkling (spraying) programmes are used.

The fermentation conditions and the yeast used are amongst the main sources of aromatic compounds. The nature and quantity of the compounds formed during fermentation are primarily determined by temperature and by the action of the yeasts. Innovations have been introduced to ensure that the process is fully controlled. Yeast is important in the production of the drinks because they not only produce ethanol and play a central role in the formation of the compounds that give the drink its typical aroma and flavour. Alcoholic fermentation is controlled and takes place in reinforced-concrete tanks. A pure wine yeast culture is used. Every morning and evening, the temperature and relative weight are monitored and an organoleptic assessment is carried out.

Once fermentation is complete, the wine obtained is clarified if necessary and then distilled.

#### • Distillation method

The distillation process has a major bearing on the aromatic composition of the distillate obtained, as new compounds, including esters, aldehydes, acetals, etc. are formed as a result of heating.

Distillation is continuous, using type K-5, DK-2 and NM-3000 stills. These are stills of Bulgarian design intended for the distillation of wine in a continuous flow and they have tried-and-tested structural, technological and operational advantages. The distillation process is controlled by regulating the flow of the input material, the steam pressure and the quantity of water used to cool the water-and-alcohol vapours. Wine with an alcoholic strength of 8-12 % vol. is fed into the still; a clear distillate is obtained and the ester-aldehyde fraction is removed. Partial rectification is used to increase the alcoholic strength of the distillate and the concentration of aromatic substances, and to remove any unwanted impurities that do not lend themselves to boiling. A clear distillate with good organoleptic characteristics is obtained.

When producing wine spirit with the geographical indication 'Bourgaska Muscatova rakya', distillation continues until an alcoholic strength of up to 55-57 % vol. has been reached. Many years of experience have shown that, at this alcoholic strength, there exists a unique balance between the taste, the wonderful aroma and the potential for maturing and ageing.

#### •Maturing of the distillate

The wine distillate obtained is stored in oak barrels in separate compartments for maturing and blending (coupage), the minimum maturing period being six months.

During ageing, distillate from the same batch is added once or twice, and 2 % of the space inside each barrel is left empty.

Maturing in oak barrels is indisputably the most important technological operation in terms of creating the drinks' distinctive aroma and taste. Lignin, tannins and hemicellulose are extracted from the oak timber during the maturing process. The phenolic compounds are the most important of the aromatic compounds that form during maturing. The taste balance of 'Bourgaska Muscatova rakya' develops further whilst the drink ages in 350-620 litre oak barrels made from the wood of *Quercus stranjensis* (*Quercus hartwissiana*).

The drink is then blended: distillates with different organoleptic characteristics are mixed and demineralised water with a hardness of up to 3 °H is added so that the drink has an alcoholic strength of 40 % vol. Caramel is added only if necessary to achieve the desired colour.

The finished spirit drink is stored in suitable containers and bottled, and bottling may take place outside the geographical area in which it is produced. Where necessary, processing aids authorised for use in the production of alcoholic drinks, namely clarification and cooling, are applied before bottling.

## **5. Link with the geographical environment or origin**

### **Details of the geographical area or origin relevant to the link**

Burgas Province is a well-known centre of vine-cultivation and wine-making on the Black Sea coast in south-eastern Bulgaria. Viticulture and wine-making were the main occupation of its first settlers, the Thracians.

The production of 'Bourgaska Muscatova rakya' began with the adoption of Industry Standard No 1878775-85 of 1985. Annex 1 contains reports, numbered 1 to 4, on the sales of the drink with the geographical indication 'Bourgaska Muscatova rakya' in 2010, 2011 and 2012, and from January to September 2013.

Wine spirit with the geographical indication 'Bourgaska Muscatova rakya' has won awards many times at the Vinaria International Vine and Wine Exhibition. In recent years, it has received more than 100 certificates of distinction, gold and silver medals, Consumer Choice certificates and other awards, a selection of which are listed in Annex 5.

The drink has also been presented at many international fairs, exhibitions and competitions and been the subject of numerous advertising campaigns. Annex 4 contains certificates of distinction, tasting assessments, etc. from Canada, the IWSC in London, MUNDUS Vini in Germany and the AWC in Vienna.

'Bourgaska Muscatova rakya' is the subject of a successful billboard advertising campaign and is advertised on the radio and in the press and at presentations and tasting events organised through large retail chains (Annex 3). The materials are in the firm's file.

Certificates issued by an accredited laboratory relating to analysis of the main physical and chemical properties (Annex 2) - copies included in the technical file for the drink;

Reports by the regional wine-tasting committee, as well as the results of organoleptic analysis and assessment (Annex 2); Minutes of meetings of the Regional Wine-Tasting Committee of the Southern Black Sea (Yuzhno Chernomorie) Regional Vine and Wine Chamber, Burgas (No 1 of 9 March 2006 and No 5 of 14 December 2006) - copies included in the technical file for the drink;

Certificates of authenticity (Annex 2) issued by the Regional Wine-Tasting Committee of the Southern Black Sea (Yuzhno Chernomorie) Regional Vine and Wine Chamber, Burgas - copies included in the technical file for the drink.

The documents that comprise the technical file for the drink are kept at the Ministry of the Economy's Registration, Licensing and Monitoring Directorate.

## **6. Specific characteristics of the spirit drink attributable to the geographical area**

Wine spirit with the geographical indication 'Bourgaska Muscatova rakya' is made from whole grapes which, after careful selection, are made into wine that is both fresh and delicate and displays a rich palette of notes. The values and culture underlying its production, as encapsulated in the motto 'always seeking to do better' have not changed at all in 30 years. The best grapes from the harvest are made into wine and then into 'Bourgaska Muscatova rakya'. The result is a pleasant muscat aroma and a unique taste of dried fruit mixed with a hint of vanilla which is totally different and distinguishable from the taste of any other spirit drink.

## **7. European Union or national/regional provisions**

The Wine and Spirit Drinks Act (ZVSN), promulgated in State Gazette (SG) No 45 of 15 June 2012, in force since 16 September 2012 and last amended in SG No 15/2013 lays down specific provisions relating to the definition, description, labelling and presentation of spirit drinks.

Traditional spirit drinks and products produced in Bulgaria using special techniques in locations or regions imparting specific characteristics and properties are defined in Article 123 of the ZVSN.

The wine spirit with a geographical indication has a minimum alcoholic strength of 40 % vol. which:

- is obtained by single or double distillation to less than 65 % vol. of wine obtained from grapes, where a maximum of 75 litres of wine can be obtained from 100 kg of grapes;
- contains a quantity of volatile substances equal to or exceeding 125 grams per hectolitre of 100 % vol. alcohol;
- has a maximum methanol content of 200 grams per hectolitre of 100 % vol. alcohol;
- has specific organoleptic properties.

In Bulgaria, the procedure for approving spirit drinks with a geographical indication is set out in Section VII - 'Production of spirit drinks with a geographical indication' and Chapter Nine - 'Spirit drinks' of the ZVSN.

'Bourgaska Muscatova rakya' is a wine spirit with a geographical indication pursuant to Order No T-RD-27-22 of the Minister for the Economy of 27 November 2013 (Annex 6), which has been published on the Ministry of the Economy's website at: <http://www.mi.government.bg/bg/library/zapoved-za-utvarjdavane-na-vinena-destilatna-spiritna-napitka-grozdova-rakiya-s-geografsko-ukazanie-b-71-c28-m361-2.html>.

Pursuant to Article 131(6) of the ZVSN, wine spirit with the geographical indication 'Bourgaska Muscatova rakya' may be placed on the market only if accompanied by a test report issued by an accredited laboratory and a copy of a certificate of authenticity issued by the Regional Vine and Wine Chamber.

Within the meaning of Articles 5(1)(2) and 6(3) of the ZVSN, the Regional Vine and Wine Chambers are professional organisations of producers, processors and traders of wine-sector products and spirit drinks which are legal persons established pursuant to a decision of the General Assembly of the National Vine and Wine Chamber, such decisions specifying their registered office and territorial jurisdiction. The Regional Vine and Wine Chambers determine the composition of the regional wine-tasting committees and issue certificates of authenticity for wine spirits. Producers submit an application to the RLVK,

accompanied by a sample from the relevant batch of wine spirit and a copy of the report on the tests carried out on that batch at an accredited laboratory. The RLVK's wine-tasting committee draws up an organoleptic assessment stating that the batch assessed corresponds to its category in terms of its organoleptic and physico-chemical properties, in this case wine spirits with a geographical indication, and that it may be bottled and placed on the market. The Regional Wine-Tasting Committee includes technical experts engaged in the production of wines and spirit drinks. This ensures that they are familiar with the products and are actively involved in monitoring their quality before they are placed on the market.

As a wine spirit with a geographical indication, 'Bourgaska Muscatova rakya' is subject to organoleptic assessment by the regional wine-tasting committee of the Southern Black Sea (Yuzhno Chernomorie) area of the RLVK based in Burgas.

## **8. Applicant**

— Member State, third country or legal/natural person – **Bulgaria, Ministry of the Economy.**

— Full address (street number and name, town/city and postal code, country):

**ul. Slavyanska 8, 1052 Sofia, Bulgaria.**

— Legal status (in the case of legal persons):

## **9. Supplement to the geographical indication**

### **Specific labelling rules**

In accordance with Article 170(1) of the Wine and Spirit Drinks Act, when labelling spirit drinks produced in Bulgaria and intended for the Bulgarian market, the following details must be provided in Bulgarian:

1. the commercial name of the spirit drink;
2. its nominal volume;
3. the 'e' mark, certifying that the quantity of the drink corresponds exactly to that indicated on the label;
4. the actual alcoholic strength of the drink;
- 5 the number and/or date of the batch preceded by the letter 'L';
6. the number of the technical specification of the drink;
7. the name (business name) and registered office of the producer;
8. the name (business name) and registered office of the bottling company, if the drink has been bottled or decanted into containers with a capacity of up to 60 litres;
9. the number of the producer's registration certificate;

Under Article 172(1) of the above-mentioned Act, the following optional information may be included when labelling a spirit drink:

1. name of the geographical area in which the drink was produced;
2. name of the fruit or fruits or name of the raw material from which the drink was produced;
3. commercial name;
4. recommended use of the drink;
5. medals and awards received;
6. maturing and ageing methods used;
7. method of production;
8. number of distillations;
9. information on the history of the drink and the producer;
10. information about persons involved in marketing the drink.

Under Article 172(2), the commercial name of a spirit drink may be supplemented with a geographical indication, subject to the conditions laid down in Articles 155-163 of the ZVSN.

The commercial name of a spirit drink may be accompanied by a geographical indication from the List of geographical indications for spirit drinks annexed to the Act and/or the EU symbol for a spirit drink with a geographical indication.