

## TECHNICAL FILE

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**Geographical indication to be registered** Поморийска гроздова ракия / Гроздова ракия от Поморие / Pomoriyska grozdova rakya / Grozdova rakya from Pomorie.

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

### 1. Description of the spirit drink

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

Wine spirit with the geographical indication 'Pomoriyska grozdova rakya' has a clear, transparent pale yellow colour and an exquisite aroma of white flowers and acacia, with a taste of vanilla and caramel. It has a slight to intense golden colour, acquired as result of having been matured in oak barrels or having had caramel added to it.

It 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, the wine subsequently being distilled at less than 65 % vol.

The volatile substances in the drink are the basic parameter influencing its organoleptic properties. The reports on the physico-chemical analysis of different batches of 'Pomoriyska grozdova rakya' by an accredited laboratory submitted to the Registration, Licensing and Monitoring Directorate of the Ministry of the Economy indicate the volatile substance content to be 247-371 grams per hectolitre of 100 % vol. alcohol. The volatile substances comprise all higher alcohols, total acids, esters and aldehydes, the aroma being determined by the quantity of esters (50-51.3 grams per hectolitre of 100 % vol. alcohol) and aldehydes (5.5-50 grams per hectolitre of 100 % vol. alcohol) that the drink contains and the flavour by the quantity of higher alcohols (100-316 grams per hectolitre of 100 % vol. alcohol).

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

The wine spirit with the geographical indication 'Pomoriyska grozdova rakya' is produced using traditional Bulgarian methods. The wine distillate is matured in oak barrels, in which its potential develops for a period of least six months, in order to acquire balance and harmony. As a result of being matured in oak barrels, the drink has a 'heavenly' harmony and mildness, an exquisite aroma of white flowers and a taste of vanilla and caramel. Oak is indispensable for making vessels used for storing and maturing distillates. It is valued for its mechanical properties, namely its strength and flexibility, and more particularly for its chemical properties and fine structure, which enables any drink that is stored in it to 'breathe'. Phenolic compounds (tannins) are the most important of the substances extracted from the oak during the maturing period,

and it is vanillin that has the greatest effect on the taste. The quality of the oak depends to a large extent on the soil and climate. Poorer soils in drier areas are the source of better-quality material. Only trees growing in woods, rather than lone trees, are selected, as they have straight trunks and their surface is covered in small pores. In Bulgaria, it is *Quercus stranjensis* that has the best qualities, although timber from the Balkan Mountain range is also used. The wood of *Quercus stranjensis* possesses unique qualities. Contact with the wood results in the development of a refined taste and an exquisite aroma.

The abundance of rich and explosive aromas, restrained by exquisite mildness, is mainly due to traditional maturing in old oak barrels that have already been 'spent' as a result of having been used to store distillate for brandy. 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**

The wine spirit with the geographical designation 'Pomoriyska grozdova rakya' is produced in the municipality of Pomorie, the geographical area being the area in which the vineyards are located, namely in the following localities:

- Pomorie and the villages of Banya, Bata, Goritsa, Galbets, Gyulyovtsa, Kableskovo, Kamenar, Kosharitsa and Laka;
- Nesebar;
- Obzor and the villages of Orizare, Poroy, Stratsin and Tankovo;

The municipality of Pomorie is situated in the south of the Eastern Black Sea (Iztochen Chernomorski) wine region. This area has a mild, maritime climate. Owing to the determining influence of the Black Sea, winters are mild and long and summers are fresh. Spring arrives relatively late, and autumns are long and warm. The average annual temperature is 12.9 °C. Winds blow from the north, north-east and north-west and are strongest in winter and lighter in spring and summer. Sunshine is strongest during June and July. Air humidity along the coast is high. The average annual relative humidity is 76 %, and the average annual precipitation is 470-585 mm. The climatic conditions favour viticulture. The total area planted with fruiting vines is 3 196 ha (three thousand one hundred and ninety-six hectares). The soils here are mainly chernozems, almost every variety of which is represented. They are deep, with a high moisture content, well-aerated and nutrient-rich, supplying adequate nutrients, including nitrogen, potassium, phosphorus and calcium. Close to the Black Sea, atmospheric humidity is high and temperature amplitudes are low, and this makes for delicate and specific aromas. The soil cover mainly comprises vertisols, carbonaceous alluvial and deluvial soils, meadow soils, lithosols and cinnamon brown forest soils, and saturated and non-saturated pseudopodzolic soils that are well-suited to the cultivation of both white and red grape varieties.

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

'Pomoriyska grozdova rakya' is a product made from fresh grapes grown in the relevant region. The technology used to produce it has remained unchanged over the years, except for some technical innovations to speed up and ensure the smooth processing of the raw materials.

The varieties of grape from which the wine – and the distillate for the wine spirit with a geographical indication – is made are:

- white: Muscat Ottonel, Dimyat, Pinot Chardonnay, Rkatsiteli, Ugni blanc and Cherven misket;
- red: Pamid, Merlot, Cabernet Sauvignon and Mavrud.

All these varieties are included in the list of the main wine grape varieties for Bulgaria:

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 reds
17. other whites.

The Pinot Chardonnay variety was included in Annex 1 'List of classified wine grape varieties by EU wine-growing region and wine-growing zone' to Order No RD 09-657 of the Minister for Agriculture and Food of 14 October 2014, which has been published on the website of the Wine and Vine Executive Agency: [http://www.eavw.com/updocs/1714101413544264\\_Spisak%20Vineni%20Sortove.pdf](http://www.eavw.com/updocs/1714101413544264_Spisak%20Vineni%20Sortove.pdf).

The key stages in producing the drink with the geographical indication 'Pomoriyska grozdova rakya' are:

- growing the grapes in the region;
- fully controlled fermentation of the wine material used for distillation, **wine material** meaning the wine that is intended for distillation;
- fully controlled distillation;
- maturing of the drinks in oak barrels.

• **Harvesting** of the grapes:

When making the wine spirit with the geographical indication 'Pomoriyska grozdova rakya', each grape variety is harvested separately by hand once the grapes have attained technical ripeness, with a sugar content of at least 16.1 %. The grapes are placed in plastic crates and transported to a delivery point, where they are graded according to variety, external appearance and sugar content. They are then separated from the stems and crushed. The resulting grape pulp is cooled and then fermented and made into wine.

The fermentation conditions and the yeast used are responsible for some of the aromatic compounds. The nature and quantity of the compounds formed during fermentation are primarily determined by the fermentation temperature and by the action of the yeast. Innovations have been introduced to ensure that the process is fully controlled. Yeast is important in the production of the drink not only because it produces ethanol and plays a central role in the formation of the compounds that give the drink its typical aroma and flavour. A pure wine yeast culture is used for the alcoholic fermentation, and the temperature and relative weight are monitored and an organoleptic assessment is carried out. When the alcoholic fermentation is complete, the wine is sent for distillation.

• **Distillation method:**

The distillation process has a major bearing on the aromatic composition of the distillate obtained, as new compounds, including esters, aldehydes and acetals, are formed during distillation as a result of heating. Both distillates obtained from column stills by the continuous distillation method and distillates obtained from copper pot stills using non-continuous distillation are used to produce this drink.

Seeking innovative solutions to highlight the unique properties of the wine spirit with the geographical indication 'Pomoriyska grozdova rakya', non-continuous alembic (copper pot) stills were designed and built by the French firm Prilo. Distillation takes place in two stages. The first time that the wine with an alcoholic strength of 8-12 % vol. is fed into the stills, the ester-aldehyde fraction is removed and a 'raw' distillate of low alcoholic strength (25-32 % vol.) is obtained. During the secondary distillation, the 'raw' distillate is fractionated to obtain three fractions – the foreshot, the wine distillate and the feints. The middle fraction is a high-quality distillate with development potential that is particularly suitable for the production of a wine spirit with a geographical indication. Following distillation, the product obtained is poured into oak barrels to mature. The remaining two fractions do not go to waste, as they are mixed with wine and redistilled.

Type K-5, NM-72 and DK-2 continuous stills are used for the continuous distillation stage.

These are stills of Bulgarian design for the distillation of wine in a continuous flow. They have tried-and-tested design, 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. Partial rectification takes place to increase the alcoholic strength of the distillate and the concentration of aromatic compounds and to remove unwanted impurities that do not lend themselves to boiling. A clear distillate with good organoleptic characteristics is obtained.

'Pomoriyska grozdova rakya' is distilled to an alcoholic strength of 55-57 % vol. Many years of practical experience have shown that, at this alcoholic strength, a unique balance is achieved between the taste, the exquisite aroma, and the potential for maturing and ageing the wine distillate.

#### • **Maturing of the distillate**

The finished distillate is stored in oak barrels. It is matured for at least six months. Whilst it is ageing in the barrels, distillate from the same batch is added, as necessary, leaving 2 % of the space inside the barrel empty.

The maturing of the drink 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. Phenolic substances are the most important of the aromatic compounds that form during maturing. It is here that the taste balance of 'Pomoriyska grozdova rakya' develops further, whilst the drink matures in 250-620 litre oak barrels made from the wood of *Quercus stranjensis*; its taste balance develops as a result of the micro-oxygenation of the barrel staves. Each batch of distillate matures for at least six months before being bottled.

The drink is then blended with demineralised water with a hardness of up to 3 °H. Caramel is added only if necessary to achieve the desired colour. The blend is filtered through a kieselguhr filter and transferred into metal casks to await bottling. The keeping of the finished drink in a metal vessel prior to bottling in no way alters the taste or aroma. These characteristics only develop whilst the drink is ageing in oak barrels. Where necessary, processing aids authorised for use in the production of spirit drinks, namely clarification and cooling, are applied before bottling. The finished drink is bottled, and bottling may take place outside the geographical area in which it is produced.

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

— Details of the geographical area or origin relevant to the link

The town of Pomorie (whose old name is Anhialo) is a well-known vine-growing and wine-making centre situated on the Black Sea coast in south-eastern Bulgaria. Viticulture and wine-making have been the main occupation of the people of Pomorie since ancient times. In addition to growing barley, rye, millet and flax, the area's first settlers, the Thracians, also cultivated vines and made wine.

The production of 'Pomoriyska grozdova rakya' began with the adoption in 1983 of Industry Standard No 1875448-83. It is recognisable on the drinks market owing to the exquisite aroma of white flowers and acacia and the taste of vanilla and caramel. Its combination of tradition and innovation makes it unique, standing out from other drinks. Annex 1 contains reports, numbered 1 to 4, providing a clear overview of sales of the wine spirit with the geographical indication 'Pomoriyska grozdova rakya' in 2010, 2011 and 2012, and from January to September 2013.

Over the years, 'Pomoriyska grozdova rakya' has received numerous awards at the Vinaria International Vine and Wine Exhibition. Some of the awards are listed in Annex 2.

It has also taken part in many international exhibitions and competitions and received many awards at such events. Annex 3 lists certificates of distinction from Canada, the IWSC in London, and MUNDUS Vini in Germany.

'Pomoriyska grozdova 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 4. The materials are in the firm's file.

Certificates issued by an accredited laboratory relating to analyses of the main physico-chemical properties (Annex 5) - copies included in the technical file for the drink;

The technical file also contains reports issued by the Regional Wine-Tasting Commission (RDK) on an organoleptic analysis and assessment (Annex 5): Report No 1 of 9 March 2006, Report No 3 of 4 May 2006, and Report No 4 of 6 July 2006, from meetings of 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;

Certificates of authenticity (Annex 5) issued by 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**

Traditionally, master distillers know that the fresh, newly distilled drink is not fit to drink. To improve the taste of the wine spirit with the geographical indication 'Pomoriyska grozdova rakya', it must be aged in oak vessels (barrels). Bulgarian barrel makers traditionally regard oak timber as the most suitable material for making barrels for the maturing of wine and distillates. Timber from *Quercus stranjensis* is used to make the best barrels. This is a tree that has its roots 'in stone'. It has tiny pores and losses owing to evaporation of the distillate through the wooden staves are minimal. Moreover, in order to produce a good drink, it must be matured in barrels whose staves are at least 4 cm thick, so that the wood is able to withstand the aggressive action of the alcohol and

the extraction of tannins and other useful substances that refine and improve the taste and colour of the drink flavour and intensifying its colour is sufficient. The drink must remain in the barrel for at least six months. The length of time for which the drink is matured, i.e. the point at which the distillate is removed from the barrel, is determined by the master distiller on the basis of its taste, following a sensory assessment. Over the years, a number of experiments have been conducted with a view to applying accelerated methods of ageing that are cheaper and quicker; these include injecting air, stirring, and adding oak shavings, etc. The best results are obtained only by using the traditional technique, i.e. maturing in small oak barrels, usually with a capacity of 250-620 litres. The unique properties of the drink also go hand in hand with the fact that the traditions handed down by master distillers over the years have been maintained.

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

The specific provisions for the definition, description, labelling and presentation of 'Pomoriyska grozdova rakya' wine spirit are laid down in the Wine and Spirit Drinks Act (ZVSN), published in State Gazette No 45/2012 and in force since 16 September 2012 (last amended in State Gazette No 15/2013):

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.

Wine spirit with a geographical indication has an alcoholic strength of at least 40 % vol, which is:

- obtained by single or double distillation at 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.

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

'Pomoriyska grozdova rakya' was approved as a wine spirit with a geographical indication by Order No T-RD-27-25 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-utvarjavanje-na-vinena-destilatna-spirtna-napitka-grozdova-rakiya-i-brendi-s-geografsko-67-c28-m361-1.html>.

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

Within the meaning of Articles 5(1)(2) and 6(3) of the ZVSN, 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 RLVK determines the composition of the Regional Wine-Tasting Committees (RDKs) and issues certificates of authenticity for wine spirits. Producers submit applications to the RLVK, accompanied by a representative 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 Wine-Tasting Committee attached to the RLVK draws up an organoleptic assessment stating that, on the basis of its organoleptic and physico-chemical properties, the assessed batch

conforms to its category - in this case 'Wine spirit with a geographical indication' and may be bottled and placed on the market. The RDK includes technical experts engaged in the production of wines and spirit drinks. The technical experts are thus not only familiar with the products but also actively involved in monitoring their quality before they are placed on the market.

Wine spirit with the geographical indication 'Pomoriyska grozdova rakya' is subject to organoleptic assessment by the RDK operating under the Southern Black Sea (Yuzhno Chernomorie) Regional Vine and Wine Chamber which has its registered office and head office 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 a wine spirit with a geographical indication 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;

Article 172. (1) (of the same Act) The following optional information may be included when labelling a wine spirit:

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 the marketing of the drink.

(2) A geographical indication may be added to the commercial name of a spirit drink 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.