

## SUMMARY TECHNICAL SPECIFICATION

NAME OF THE APPELLATION OF ORIGIN:

# DEALUL CRAVEȚ

CATEGORY OF THE PRODUCT FOR WHICH THE NAME IS PROTECTED

Wine

Wine, sparkling wine, quality sparkling wine, quality sparkling wine of aromatic type.

APPLICANT:

Asociația Obștească Asociația Vitivinicolă cu Denumire de Origine Protejată "DEALUL CRAVEȚ", MD

MD-5810, Budăi, Telenești, Republic of Moldova

PROTECTION IN EU MEMBER STATE OF ORIGIN

AGEPI's decision no. 6057 of 28.04.2022 on registration of appellation of origin DEALUL CRAVEȚ [<http://www.db.agepi.md/GeogrIndications/Details.aspx?id=3838>]

DESCRIPTION OF THE AGRICULTURAL PRODUCT OR FOODSTUFF

The organoleptic characteristics by category of wines with PAO "DEALUL CRAVEȚ" must meet the following requirements:

1) White wines- are characterized by a lemon- yellow color with green reflections, which when ripe becomes straw-yellow to golden. The complex and elegant bouquet with notes of wildflowers, fresh berries and flint stone minerals, tasty, fruity taste with a lot of freshness and pronounced minerality at the end;

2) Sparkling wines, quality sparkling wines, quality sparkling wines of an aromatic type - are typical for a limited geographical area, which, according to pedoclimatic conditions, the structure of the grape assortment and traditions, has optimal production conditions. These wines, depending on the varieties used in the blends, are characterized by color from straw yellow to golden yellow - for white ones. The bouquet is delicate and very fruity, while aromatic quality sparkling wines are characterized by a floral bouquet, rounded and rich taste. The wines are distinguished by characteristic effervescence, abundant foaming and long-lasting mother-of-pearl.

Wines with PAO "DEALUL CRAVEȚ" must have the following physico-chemical characteristics and safety indices:

1) by alcohol concentration, expressed as a percentage by volume (% vol.), determined at 20 ° C, the mass concentration of titratable acids, expressed in grams of tartaric acid per cubic decimeter (g / dm<sup>3</sup>) and the mass concentration of volatile acids, expressed in grams of acetic acid per cubic decimeter (g / dm<sup>3</sup>) must correspond to Table 1, according to the Specifications;

**TABLE 1**

Nr. d/o	The name of the wine category	Eligibility conditions for:			
		alcoholic strength,%		mass concentration of titratable acids, g / dm <sup>3</sup>	mass concentration of volatile acids, g / dm <sup>3</sup>
		obtained	total		
		whites	whites	whites	whites
1	Wine	Min. 11,0	Max. 15,0	Min. 5,0	Max. 1,08
2	Sparkling wine	Min. 9,5	-	Min. 5,0	Max. 0,8
3	Quality sparkling wine	Min. 10,5	-	Min. 5,0	Max. 0,8
4	Quality sparkling wine of aromatic type	Min. 6,0	Min. 10,0	Min. 5,0	Max 0,8.

2) the other physico-chemical characteristics and safety indices - according to the normative acts of the Republic of Moldova.

#### RAW MATERIALS.

Grape varieties that can be used to produce wines with PAO "DEALUL CRAVEȚ":

1) varieties with white berries: Aligote, Alb de Onițani, Bianca, Chardonnay, Chenin Blanc, Fetească Albă, Fetească Regală, Floricica, Glera, Legenda, Luminița, Pinot Blanc, Pinot Gris, Riesling de Rhin, Riton, Rkațiteli, Sauvignon, Silvaner, Solaris, Viorica;

2) varieties with black berries: Pinot Noir, Pinot Meunier, Cabernet Franc, Cabernet Sauvignon.

The following grape varieties are allowed for the production of quality aromatic sparkling wines: Muscat group; Traminer group; Fetească Regală; Floricica; Viorica; Legenda.

### SPECIFIC PRODUCTION / PROCESSING METHODS

#### Vine cultivation technology

The technology of cultivation of vines for the production of grapes intended for the production of wines with PAO "DEALUL CRAVEȚ" is regulated according to the methods as follows:

1) the maintenance of the vine plantations is carried out in accordance with the good practices in viticulture, which ensure the obtaining of the raw material of a high quality;

2) soil fertilization is carried out by applying organic fertilizers once every 5-6 years, as well as by applying chemical fertilizers in recommended doses;

3) the choice of phytosanitary preparations for combating diseases and pests, as well as the applied doses, is made on the basis of proposals from specialists in the field of plant protection;

4) the adjustment of harvest weight will be carried out during the vegetative period by removing excess unripe grapes;

5) the leaf area for white and rosé wines is at least 0.6 m<sup>2</sup> / kg of grapes harvested.

The maximum grape yield per hectare and wine yield must correspond with the limits set out in Table 2 according to the Specifications.

**TABLE 2**

Wine categories	Maximum grape production (t / ha)	Maximum yield (dal / t)
White and pink wine	10	65,0
Sparkling wine, quality sparkling wine	10	65,0
Quality sparkling wine of aromatic type	10	62,5

The maximum production of grapes per hectare in Table 2 is determined on condition that the yield per hectare, divided by the number of stems per hectare, must not exceed 5,0 kg. The volume indicated for the calculation of the yield (dal / t) refers to the amount of raw wine, obtained after the removal of yeasts and other rests at the end of the vinification campaign, calculated without the materials used in the enrichment and alcoholization process.

#### Requirements for the quality of grapes at harvest

The grapes intended for the production of PAO "DEALUL CRAVEȚ" wines according to their external appearance must be clean, healthy, of the same ampelographic variety.

The minimum mass concentration of sugars in grapes intended for the manufacture of wines of different categories must comply with the requirements indicated in Table 3 of the Specifications.

**TABLE 3**

Wine categories	Mass concentration of sugars in grapes, minimum (g / dm <sup>3</sup> )
White and pink wine	180
Wine raw material for sparkling wine, quality sparkling wine, quality sparkling wine of aromatic type.	170

### **Technological scheme for winemaking**

In the manufacture of wines with PAO "DEALUL CRAVEȚ", the authorized technological processes and the restrictions in technology, indicated in the normative acts of the Republic of Moldova and according to the Specifications, must be respected.

The grapes are harvested at technological maturity, dictated by the category and type of wine to be obtained, depending on the mass concentration of sugars in the grapes harvested according to Table 3 pursuant to the Specifications and other quality indices established at the discretion of the winemaker.

Grape harvesting can be done both manually and mechanized.

The grapes harvested by hand or the grains from the mechanized harvest are transported for processing in good sanitary state and in conditions that allow the preservation of their qualitative potential.

The processing is carried out without rough mechanical operations of crushing and grinding bunches and seeds, using appropriate technological equipment. When processing grapes intended for the production of white wines, peeling and crushing of the berries is mandatory.

Technological processes used in the production of PAO "DEALUL CRAVEȚ" wines, including enrichment processes, in order to increase the alcoholic strength, acidification and deacidification, blending conditions and conditions for sweetening wines shall be carried out in compliance with the requirements mentioned in the normative acts of the Republic of Moldova, with the following specifications:

1) maceration of the must is mandatory in the manufacture of quality sparkling wines of aromatic type;

2) the assembly of the fractions of fresh must, must in fermentation and raw material wines, for the wine in question, is carried out provided that the limits of the maximum yield (dal / t) established in table 2 according to the Specifications are not exceeded;

3) the alcoholic fermentation of the must is performed with the control and operative regulation of the fermentation speed and of the must temperature during the fermentation;

4) the fermentation temperature of the must in the manufacture of raw material wines must not exceed:

20 ° C - for sparkling wine, quality sparkling wine and quality sparkling wine of aromatic type;

24°C – for white wine;

5) the secondary fermentation temperature must not exceed:

18 ° C - for the production of white sparkling wine, white quality sparkling wine and quality aromatic sparkling wine.

The following technological processes are prohibited in the production of "DEALUL CRAVEȚ" PAO wines:

1) pasteurization of raw material wines at all stages of production;

2) demetallization treatments of all categories of wines with potassium Ferro cyanide;

3) blending PAO "DEALUL CRAVEȚ" wines with wines from other regions or from import.

### **Wine storage and packaging conditions**

PAO "DEALUL CRAVEȚ" wines intended for direct human consumption are placed on the market for sale only in glass bottles of different capacities.

The sealing of glass bottles is done with new lids of cork, plugs made of polymeric or metal materials, or with other closing accessories, which are made of materials that ensure the quality and safety of wines.

Over the cork plugs or made of polymeric materials a hood or other means of presentation shall be applied.

Raw material wines with PAO "DEALUL CRAVEȚ" may be transported by the producer for storage, stabilization and packaging to other economic agents, under the supervision of the National Vine and Wine Office, provided that the marketing of wines bottled with PAO "DEALUL CRAVEȚ" to be performed by the manufacturer.

## **CONCISE DEFINITION OF THE GEOGRAPHICAL AREA**

Budai village and Crăsnășeni village, Telenesti district, Republic of Moldova

### **LINK WITH THE GEOGRAPHICAL AREA**

The quality, reputation and distinctive organoleptic characteristics of wines produced in the defined geographical area „DEALUL CRAVEȚ” and which qualify for the PAO „DEALUL CRAVEȚ” is essentially due to the geographical environment with its natural, human and historical factors.

The territory of Craveț vineyards has the shape of an amphitheater, which opens in a southerly direction. Therefore, the main exposures are southeast, south and southwest. This creates favorable conditions for the ripening of the grapes. Also on the northeast side of the basins there is a forest of northern oak species, acacia, pine, which serves as a protective strip for the movements of cold air masses in winter and spring and reduces the risk of late frosts. These factors contribute, first of all, to the stable development of the vine hub, which give a healthier final product. Secondly, warm southern slopes, with an inclination of 5 - 8 degrees, heat well and do not allow stagnation of moist air masses, which reduces the risk of disease infection and creates conditions for obtaining grapes with low pesticide pressure. A great variability of the heights - from 95 to 210 m contributes to the uniform maturation of the grapes on the slopes and, therefore, will allow the increase of the harvesting period without losing its quality indicators. Thus, the entire volume of the finished production obtained from the respective area will have stable quality characteristics of the wine with a delicate and soft aroma of the vine flowers with a semi-aromatic, balanced, ample and long taste, based on a good combination between alcohol, acidity and tannin. The specific acidity of the "Dealul Craveț" area gives a special freshness and vivacity characteristic of the Dealul Craveț area. The defined geographical area "DEALUL CRAVEȚ" is characterized by well-aerated, light soils with limited productivity. Within the defined geographical area there is a diversity of soils (typical ash, poorly eroded, heavily eroded - loamy clay, loamy-sandy loamy gray, heavily eroded loam). The relief is strongly fragmented by the Craveț hill located at an altitude of about 300 meters above sea level and the mild climate characteristic for this region. The average annual rainfall is 451 mm, including 346 mm during the growing season.

The existing vineyards are located at an altitude of 120-210 m above sea level. The plantations are located mainly on the southern exposure cliffs with western and eastern inclination. The climate ensures exceptional grape ripening conditions, with insolation of 2100-2200 hours during the year, with an average annual temperature of + 9.9 ° C and the sum of active temperatures of 3100 -3350 ° C. The average temperature in January is -3.5 ° C - -4 ° C, and in July + 21.8 ° C - + 22.2 ° C, these are modified by the presence of forests and northwest winds, which provides a buffer of the extremes and respectively has a significant impact on the quality and health of the grapes. The duration of the period with temperatures higher than 10 ° C is 179 - 187 days.

### **CONTROLS**

Organismul de Certificare din cadrul „Laboratorul Central de Testare a Băuturilor Alcoolice/Nealcoolice si a Produselor Conservate"  
MD-2019, mun. Chișinău, or. Codru, str. Grenoble, 128 "U".

### **SPECIFIC RULES CONCERNING LABELLING (IF ANY)**

The wines with PAO "DEALUL CRAVEȚ" bottled according to par. 30-33 of the Specifications must be labeled. Applying the label on the back is optional.

Mandatory indications and optional indications must be presented on the label or sales packaging, depending on the wine category, according to the requirements specified in the normative acts of the Republic of Moldova with the following specifications:

1) the presentation on the label of the indication "protected appellation of origin" and of the name of the indication "DEALUL CRAVEȚ" shall be displayed in respective characters of at least 3 mm and at least 5 mm in height. It is allowed to combine these indications with the logo PAO "DEALUL CRAVEȚ" registered in accordance with the established procedure.

2) the name of the grape variety, in the case of the production of wine with PAO "DEALUL CRAVEȚ" from a single variety mentioned in par. 16 and 17 of the Specifications.