



Publication of an application for the approval of a Union amendment to a product specification for a protected geographical indication in the wine sector pursuant to Article 97(4) first subparagraph in conjunction with Article 105 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council

(C/2025/3462)

Within three months from the date of this publication, the authorities of a Member State or of a third country, or a natural or legal person having a legitimate interest and established or resident in a third country, may lodge, in accordance with Article 17 of Regulation (EU) 2024/1143 of the European Parliament and of the Council (1), an opposition procedure with the Commission.

APPLICATION FOR APPROVAL OF A UNION AMENDMENT

‘Дунавска равнина’

PGI-BG-A1538-AM03

Date of application: 6 July 2023

AMENDMENT

1. Applicant and legitimate interest

Black Sea Regional Vine and Wine Chamber

The Black Sea Regional Vine and Wine Chamber comprises wine-growers and wine-makers who produce the PGI ‘Дунавска равнина’.

2. Heading in the product specification affected by the amendment(s)

- Name of product
- Category of the grapevine product
- Link
- Marketing restrictions

3. Description of and reasons for the amendment

3.1. Addition of the category of quality sparkling wine made from the grape variety Gergana to the ‘Дунавска равнина’ PGI

The Black Sea Regional Vine and Wine Chamber has submitted an application for the product specification to include the new product category of quality sparkling wine made from the grape variety Gergana. The wine has very good organoleptic and analytical characteristics and is in demand on the market. Including the new category of ‘Quality sparkling wine’ in the Дунавска равнина PGI will enhance the reputation and the brand of the geographical indication. This in turn will add value to the wines produced. This amendment concerns point 2 of the product specification, ‘Production technology, description of the wine and analytical characteristics’. It also affects Section 3, ‘Categories of grapevine products’, Section 4 ‘Description of the wine’ and Section 8, ‘Description of the link(s)’, of the single document.

(1) Regulation (EU) 2024/1143 of the European Parliament and of the Council of 11 April 2024 on geographical indications for wine, spirit drinks and agricultural products, as well as traditional specialities guaranteed and optional quality terms for agricultural products, amending Regulations (EU) No 1308/2013, (EU) 2019/787 and (EU) 2019/1753 and repealing Regulation (EU) No 1151/2012 (OJ L, 2024/1143, 23.4.2024, ELI: <http://data.europa.eu/eli/reg/2024/1143/oj>).

3.2. *Addition of the grape variety Gergana for the production of quality sparkling wine*

The Black Sea Regional Vine and Wine Chamber has submitted an application for the product specification to include Gergana in the list of grape varieties permitted for the production of wine with the 'Дунавска равнина' PGI.

Gergana is a Bulgarian grape variety found only in the area of the Danubian Plain. It constitutes excellent material for producing naturally sparkling wines. This amendment affects point 5 of the product specification, 'Wine grape varieties permitted for producing wine with the "Дунавска равнина" PGI'. It also affects Section 7 of the single document, 'Wine grape variety(ies)'.

SINGLE DOCUMENT

1. **Name(s)**

Дунавска равнина

2. **Geographical indication type**

PGI – Protected geographical indication

3. **Categories of grapevine product**

1. Wine
5. Quality sparkling wine

Combined Nomenclature code

— 22 – BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

4. **Description of the wine(s)**

1. *White wines*

Clarity – clear liquid, a small amount of coloured sediment resulting from prolonged bottle ageing is permissible.

Colour – straw yellow with greenish tints.

Aroma and flavour – complex aroma with citrus fruits dominating and hints of herbs, fresh grass and wild flowers. The flavour is fresh, with balanced acidity, harmonious with a long after-taste.

Total sugar content:

- for dry wines – up to 4 grams per litre, or up to 9 grams per litre provided that the total acidity expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content;
- for semi-dry wines – more than the maximum values for dry wines, but not more than 12 grams per litre, or 18 grams per litre provided that the total acidity expressed as grams of tartaric acid per litre is not more than 10 grams below the residual sugar content;
- for semi-sweet wines – more than the maximum values for semi-dry wines, but not more than 45 grams per litre;
- for sweet wines – over 45 grams per litre.

Sugar-free extract – minimum 16 grams per litre.

The maximum total alcoholic strength complies with the values laid down in the applicable EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	200

2. Rosé

Clarity – clear liquid, a small amount of coloured sediment resulting from prolonged bottle ageing is permissible.

Colour – bright pink.

Aroma and flavour – aromas of red forest fruits and stone fruits dominate. The flavour is soft, with a rounded structure and appetising notes of blackberry and ripe cherry. The finish is bold, slightly astringent, with a powerful freshness.

Total sugar content:

- for dry wines – up to 4 grams per litre, or up to 9 grams per litre provided that the total acidity expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content;
- for semi-dry wines – more than the maximum values for dry wines, but not more than 12 grams per litre, or 18 grams per litre provided that the total acidity expressed as grams of tartaric acid per litre is not more than 10 grams below the residual sugar content;
- for semi-sweet wines – more than the maximum values for semi-dry wines, but not more than 45 grams per litre;
- for sweet wines – over 45 grams per litre.

Sugar-free extract – minimum 16 grams per litre.

The maximum total alcoholic strength complies with the values laid down in the applicable EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	200

3. *Red wines*

Clarity – clear liquid, a small amount of coloured sediment resulting from prolonged bottle ageing is permissible.

Colour – ruby red.

Aroma and flavour – aromas including red and black forest fruits, damson, spices, vanilla and nuts. Flavoursome with soft tannins, balanced, juicy with fruity freshness.

Total sugar content:

- for dry wines – up to 4 grams per litre, or up to 9 grams per litre provided that the total acidity expressed as grams of tartaric acid per litre is not more than 2 grams below the residual sugar content;
- for semi-dry wines – more than the maximum values for dry wines, but not more than 12 grams per litre, or 18 grams per litre provided that the total acidity expressed as grams of tartaric acid per litre is not more than 10 grams below the residual sugar content;
- for semi-sweet wines – more than the maximum values for semi-dry wines, but not more than 45 grams per litre;
- for sweet wines – over 45 grams per litre.

Sugar-free extract – minimum 20 grams per litre.

The maximum total alcoholic strength complies with the values laid down in the applicable EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	10
Minimum total acidity	4 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	15
Maximum total sulphur dioxide (in milligrams per litre)	150

4. *Quality sparkling wine*

The wine is made from Gergana grapes.

Clarity – a small amount of coloured sediment resulting from prolonged bottle ageing is permissible.

Colour – straw yellow with greenish tints.

Aroma and flavour – characteristic intense peppermint and spearmint aroma, fresh and suitable for ageing.

Total sugar content:

- brut nature – sugar content is less than 3 grams per litre;
- extra brut – sugar content is between 0 and 6 grams per litre;
- brut – sugar content is less than 12 grams per litre;
- extra dry – sugar content is between 12 and 17 grams per litre;
- dry – sugar content is between 17 and 32 grams per litre;

- semi-dry – sugar content is between 32 and 50 grams per litre;
- sweet – sugar content is greater than 50 grams per litre.

Sugar-free extract – minimum 16 grams per litre.

The maximum total alcoholic strength complies with the values laid down in the applicable EU legislation.

Excess pressure, due to carbon dioxide in solution, when kept at a temperature of 20 °C in closed containers, complies with the values laid down in the applicable EU legislation.

General analytical characteristics	
Maximum total alcoholic strength (in % volume)	
Minimum actual alcoholic strength (in % volume)	9
Minimum total acidity	5,5 grams per litre, expressed as tartaric acid
Maximum volatile acidity (in milliequivalents per litre)	13,3
Maximum total sulphur dioxide (in milligrams per litre)	185

5. Wine-making practices

Essential oenological practices

1. Yield

Relevant restriction on making the wines

Maximum wine yield: maximum 70 litres of wine produced from 100 kilograms of grapes.

2. Essential oenological practice in the production of quality sparkling wine

Essential oenological practice

Quality sparkling wine is produced by the traditional method in accordance with the European legislation in force.

Grapes for naturally sparkling wine following alcoholic fermentation spend at least six months on lees.

3. Maximum yields

13 000 kilograms of grapes per hectare

6. Demarcated geographical area

The demarcated area for the production of wine with the 'Дунавска равнина' PGI is within the boundaries of the following localities: Region of Montana: Berkovitsa, Boychinovtsi, Brusartsi, Chiprovtsi, Georgi Damyanovo, Yakimovo, Lom, Medkovets, Montana, Valchedram and Varshtets. Region of Vidin: Belogradchik, Boynitsa, Bregovo, Chuprene, Gramada, Kula, Makresh, Novo Selo, Ruzhintsyi, Vidin and Dimovo. Region of Vratsa: Byala Slatina, Borovan, Hayredin, Kozloduy, Krivodol, Mezdra, Mizia, Oryahovo, Roman and Vratsa. Region of Gabrovo: Gabrovo, Sevlievo and Dryanovo. Region of Lovech: Letnitsa, Lovech, Lukovit, Troyan, Ugarchin and Yablanitsa. Region of Pleven: Belene, Cherven Bryag, D. Mitropolia, Dolni Dabnik, Gulyantsi, Iskar, Knezhia, Levski, Nikopol, Pleven and Pordim. Region of Veliko Tarnovo: Gorna Oryahovitsa, Lyaskovets, Pavlikeni, Polski Trambesh, Strazhitsa, Suhindol, Svishtov, Veliko Tarnovo, Zlataritsa and Elena. Region of Razgrad: Tsar Kaloyan, Isperih, Kubrat, Lozniitsa, Razgrad and Zavet. Region of Ruse: Byala, Borovo, Tsenovo, Ivanovo, Ruse, Vetovo, Dve Mogili and Slivo Pole. Region of Silistra: Glavinitsa, Tutrakan, Alfatar, Dulovo, Kaynardzha, Silistra and Sitovo. Region of Targovishte: Omurtag, Opaka, Popovo and Targovishte. Region of Dobrich: Balchik, General Toshevo, Kavarna, Shabla, Dobrich, Krushari and Tervel. Region of Shumen: Hitrino, Kaolinovo, Kaspichan, Novi Pazar, Shumen, Smyadovo, Veliki Preslav, Varbitsa, Venets and Nikola Kozlevo. Region of Varna: Aksakovo, Avren, Beloslav, Byala, Devnya, Dolni Chiflik, Dalgopol, Provadia, Suvorovo, Varna, Vetrino and Valchidol. Region of Sofia: Botevgrad and Pravets. The following localities, listed by municipality, are excluded from the demarcated area: Municipality of

Belogradchik: villages of Granichak, Prauzhda, Salash and Stakevtsi. Municipality of Chiprovtsi: villages of Martinovo and Prevala. Municipality of Georgi Damyanovo: villages of Dalgi Del and Kopilovtsi. Municipality of Berkovitsa: village of Chereshovitsa. Municipality of Varshtets: villages of Gorna Bela Rechka, Gorno Ozirovo and Dolno Ozirovo. Municipality of Vratsa: village of Lyutadzhik. Municipality of Botevgrad: villages of Gurkovo, Kraevo, Radotina and Trudovets. Municipality of Pravets: village of Razliv. Municipality of Troyan: villages of Balkanets, Beli Osam, Golyama Zhelyazna, Gamoshtnik, Dobrodan, Oreshak, Staro Selo, Terziysko, Cherni Osam, Chiflik and Shipkovo. Municipality of Lovech: villages of Stefanovo, Malinovo and Balgarene. Municipality of Sevlievo: villages of Boazat, Valevtsi, Voynishka, Dyalak, Kravenik, Kypen, Mlechevo, Selishte, Stokite, Tabashka, Ugolets and Shopite. Municipality of Gabrovo: villages of Balanite, Boycheta, Boriki, Zhaltesh, Zeleno Darvo, Malusha, Orlovtsi, Potok, Charkovo and Chernevtsi. Municipality of Veliko Tarnovo: villages of Voynezha, Voneshta Boda, Vaglevtsi, Kladin Dyal, Osenarite and Raykovtsi. Municipality of Elena: villages of Bebrovo, Beykovtsi, Buynovtsi, Valchovtsi, Ganev Dol, Gramatitsi, Debeli Rat, Drenta, Ivanivanovtsi, Ignatovtsi, Kamenari, Kolari, Konstantin, Kostel, Maryan, Miykovtsi, Palitsi, Popska, Ruhovtsi, Svetoslavtsi, Todyutvi and Chakali. Municipality of Zlataritsa: villages of Dedintsi, Dalgi Pripek, Ravnovo, Razsoha and Rosno. Municipality of Strazhitsa: villages of Vodno, Zhelezartsi and Kaylak. Municipality of Popovo: villages of Dolna Kabda, Konak and Marchino. Municipality of Targovishte: villages of Bozhurka, Bratovo, Gorna Kabda, Koprets, Paydushko, Presyan, Prolaz, Tarnovtsa, Tsvetnitsa and Cherkovna. Municipality of Omurtag: villages of Belomorts, Velikdenche, Verentsi, Gorna Hubavka, Gorsko Selo, Dolna Hubavka, Zelena Morava, Zmeyno, Iliyno, Kamburovo, Kozma Presviter, Krasnoselets, Panayot Hitovo, Panichino, Petrino, Ptichevo and Stanets. Municipality of Varbitsa: village of Tushovitsa. Municipality of Smyadovo: village of Rish.

7. Wine grape variety(ies)

Aligote

Ahelyo

Bouket

Viognier

Gamay Noir

Gamay Fréaux

Gergana

Grand Noir

Gamza – Kadarka

Dimiat – Smederevka

Dunavska Gamza

Evmolpia – Trakiiski Mavrud

Cabernet Sauvignon

Cabernet Franc

Kamtchiya

Carmenère

Colombard

Cot – Malbec

Kuklenski Mavrud

Mavrud

Marselan
Melnik 82
Melnishki Rubin
Merlot
Misket varnenski – Muskat Varnenski
Misket vrachanski – Vrachanski Misket
Misket Kailashki
Misket Markovski
Misket Sandanski – Muscat Sandanski
Misket Sungurlarski
Misket cherven – Brezovski misket
Misket cherven – Karlovski misket
Misket cherven – Cherven misket
Muscat Ottonel
Muller Turgau
Orfei
Pamid
Petit Verdot
Pinot Gris
Plevenski Kolorit
Pomoriiski Biser
Ranna Melnishka Loza – Melnik 55
Rizling Reynolds – Nemski Rizling
Rizling Reynolds – Riesling
Rkatsiteli – Rikat
Rubin
Roussanne
Cinsaut
Septemvriiski Rubin
Sylvaner
Syrah – Shiraz
Sauvignon Blanc
Sungurlarski Biser

Tamyanka – Moskatelo
Tamyanka – Moscato bianco
Tamyanka – Muscat blanc à Petits Grains
Tamyanka – Temenuga
Trakiiska Slava
Fetyaska Alba – Fetyaska byala
Fetyaska Regala
Furmint
Harslevelut – Lipovina
Hebros
Chernomorski brilyant
Chernomorski eliksir
Chardonnay
Chenin – Chenin Blanc
Shiroka Melnishka loza – Melnik
Ugni Blanc – Claret
Ugni Blanc – Sent Emilion

8. **Description of the link(s)**

Wine

Specific climate and soil factors, in combination with human factors, result in the wines produced in the area having a rich fruity aroma and fresh flavour, with a very good balance of acidity and tannins.

The white wines have a complex aroma with citrus fruits dominating and hints of herbs, fresh grass and wild flowers. The flavour is fresh, with balanced acidity, harmonious with a long after-taste.

In the rosé wines, aromas of red forest fruits and stone fruits dominate. The flavour is soft, with a rounded structure and appetising notes of blackberry and ripe cherry. The finish is bold, slightly astringent, with a powerful freshness.

In the red wines, aromas include red and black forest fruits, damson, spices, vanilla and nuts. They are flavoursome with soft tannins, balanced and juicy with fruity freshness.

Quality sparkling wine

The quality sparkling wine is made from the Gergana variety, produced by crossing Dimyat and Muscat Ottonel. Specifically, the characteristics of these two source varieties are the reason why the Gergana variety combines excellent aromatic quality with high acidity, which contributes to the production of distinguished quality sparkling wines.

Grapes for producing quality sparkling wine are harvested during physiological ripeness, with a sugar content of 16,5-17,5 % and titratable acidity of 12,00-14,00 grams per litre.

The freshly harvested grapes are destemmed and pressed at temperatures between 10 and 14 °C, and 35 % of the free-run juice is run off under inert conditions. The remaining grape pulp is pressed for one hour at 0,6 bar. After processing, the pressed fraction is blended with the free-run juice for enzymatic clarification for 24 hours at 8-10 °C. It is then placed in a fermentation vessel and alcoholic fermentation is triggered. The wine remains there for 20 days at a temperature of 14-16 °C.

Grapes for naturally sparkling wine following alcoholic fermentation spend at least six months on lees. The wine is then bottled with the tirage liqueur for the second fermentation at 15-20 °C and matured for at least 24 months before riddling and disgorgement.

Bottles are closed with corks and wire muzzles.

As a result of natural and human factors, the quality sparkling wine produced is distinguished by the specific aroma of peppermint and spearmint. It is both fresh and has a potential for ageing.

9. Essential further conditions (packaging, labelling, other requirements)

Legal framework:

In national legislation

Type of further condition:

Derogation from production in the demarcated geographical area

Description of the condition:

The geographical indication can be used for wines made by blending provided that 85 % of the grapes used are produced in the area named on the label.

Link to the product specification

<https://eavw.com/wps/wcm/connect/eavw.com7059/123a1351-a26e-45bf-8df5-4141ad78a546/Specification+Dunavska+ravnina.pdf?MOD=AJPERES&CVID=p3b8Rfx>
