	<b>TESTING LABORATORY – PLOVDIV</b> <b>EXECUTIVE AGENCY ON VINE AND WINE</b> 67, "St. Peterburg" blvd., Plovdiv, Bulgaria tel.: 032/633 148; laboratory_plovdiv@eavv.com <b>ACCREDITATION CERTIFICATE 136 LI/18.03.2020,</b> <b>ISSUED BY EA BAS IN ACCORDANCE WITH</b> <b>БДЦ EN ISO/IEC 17025:2018, VALID UNTIL 31.07.2022</b>	<b>FQ 708-1</b> Page 1 of 1
	<b>TEST REPORT</b>	


**TEST REPORT No P – 978/04.12.2020**


1. Wine with protected geographical indication from Thracian Lowlands „Enira Petit Verdot“, red dry – vintage 2018, batch № 345, amount 1 700 l
2. Test applicant: „Bessa Valley Winery“ Ltd – Ognyanovo village
3. Test sample: 3 bottles of 0,75 l taken and provided by Test applicant, Sampling report No. 15/30.11.2020
4. Sample reception date: 01.12.2020
5. Test performance date: 02.12. – 04.12.2020
6. Source of the testing methods: Compendium of International Methods of Wine and Must Analysis – OIV/2020
7. Test results within the scope of accreditation:

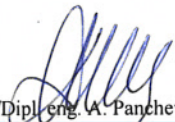
No.	Characteristic name	Characteristic unit	Sample No. Input-Output register	Method (standard, validated internal laboratory)	Test result Uncertainty	*Characteristic value and tolerance	Ambient conditions
1	2	3	4	5	6	7	8
1	Specific gravity at 20°C	-	978	OIV - MA-AS2-01A, p. 5: R2012	0,9931 ± 0,0001	-	(20 ± 2)°C
2	Alcohol content: - alcoholic strength - total alcoholic strength	Vol. %	978	OIV - MA-AS312-01A, p. 4B : R2016	14,64 ± 0,15 14,80 ± 0,15	Over 10,00 * Up to 20,00 ***	(20 ± 2)°C
3	Total dry and sugar- free extract - total dry extract - sugar free extract	g/l	978	OIV - MA-AS2-03B: R2012	31,0 ± 0,4 28,3 ± 0,3	- Over 20,0 *	(20 ± 2)°C
4	Reducing sugars	g/l	978	OIV - MA-AS311-01A: R2009	2,7 ± 0,1	Up to 4,0 (9,0) *	(20 ± 2)°C
5	Total acidity /as tartaric acid/	g/l	978	OIV - MA-AS313-01: R2015	5,13 ± 0,08	Over 4,00 *	(20 ± 2)°C
6	Volatile acidity /as acetic acid/	g/l	978	OIV - MA-AS313-02: R2015	0,64 ± 0,03	Up to 0,90 *	(20 ± 2)°C
7	Sulphur dioxide: - total sulphur dioxide - free sulphur dioxide	mg/l	978	OIV-MA-AS323-04A2:R2018 OIV-MA-AS323-04A1:R2018	77 ± 2 30 ± 1	Up to 150 * -	(20 ± 2)°C
8	pH	-	978	OIV - MA-AS313-15: R2011	3,63 ± 0,05	-	(20 ± 2)°C
9	Citric acid	mg/l	978	OIV - MA-AS313-04: R2009	Under 20	Up to 1000 ***	(20 ± 2)°C
10	Cyanide Derivatives	µg/l	978	OIV - MA-AS315-06: R2009	Under 8	-	(20 ± 2)°C
11	Sorbic acid	mg/l	978	OIV - MA-AS313-14A: R2009	Under 20	Up to 200 ***	(20 ± 2)°C

\* PGI/PDO/Variety Wine Specifications /National Legislation , \*\*\* Regulation (EC ) № 934/2019

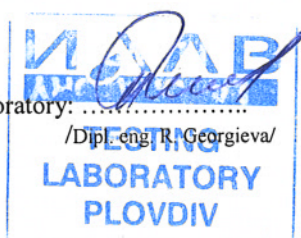
Testing staff:

  
1. /Dipl. eng. D. Vassileva/

  
2. /Dipl. eng. K. Hristeva/

  
3. /Dipl. eng. A. Pancheva/

Authorizing the report, Head of Testing Laboratory: .....



The test results relate only to the tested sample. Laboratory is not responsible for data and information provided by the test applicant that may affect the validity of the results. This test report is valid only in its integrity, signed by the head of the laboratory and stamped on each page. Parts of the protocol must not be reproduced /copied without the permission of the laboratory.