



Association Prosperity and Development in Bulgaria
Project: "SOS for endangered traditional vine varieties"
Acronym: "VineSOS"
Project No. 1829

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Report from Workshop "Technology and assessment of the results" 22.07.2020 - 24.07.2020

A workshop for scientific experts was held in Thessaloniki from 22 to 24 July 2020 within the project "SOS for endangered traditional vine varieties", acronym: "VineSOS", project number: 1829, INTERREG V-A Greece-Bulgaria 2014-2020. The event on topic "Technology and assessment of the results" brought together the scientists and professionals in the field of viticulture from Bulgaria and Greece. The technology and evaluation of the results of project "VineSOS" were discussed and presented.

On the first day 22nd of July following the official opening of workshop "Technology and assessment of the results" by Prof. Stamatis Aggelopoulos, Marita Papagianni presented the progress of the project until now from the side of Greek partners. One of the main experts - Anastasia Giannakoula showed the applicability of the results of research and analysis in viticulture and winemaking. Such applicability was verified by a presentation of DNA analysis of the traditional local varieties investigated under the project VineSOS from the cross-border region Bulgaria-Greece by Prof. Dimitrios Chatziplis, where synonymous and homonymous local varieties of the cross borders area were identified genetically. Examples of such varieties are the Pamid (BB) and Pamidi (GR) varieties, the Dimyat (BG) and Zoumiatiko (GR) and to a large extent Mavroud (BG) and Mayvroudi (GR), however, for the last pair a more powerful analysis, using more markers, would be helpful to identify with greater certainty if those two varieties can be characterized as synonyms or not. Nevertheless, such results could be used in designing common policies between the countries in order to conserve common varieties in the cross border region. In concluding, the first day of presentations ended with an example of an Ampelographic book compiled by the project with the investigated Greek varieties by the agronomist Serafeim Theocharis. The working day finished with a wide discussion of the researched issues.

The second day began with an analysis and lecture, presented by Petya Hristova, an expert on the project from the Bulgarian side on the following topics: traditional local varieties in the conditions of climate change and invasive plants; The seminar continued with a presentation of the economic benefits of the Copernicus program, enabling wineries to enter the 21st century freely through technological progress. Dr. Sofoklis Petropoulos made an organoleptic analysis of the traditional local varieties considered by the program for the Greek part of the cross-border region Bulgaria-Greece. The second day ended with a tasting of six of the commented varieties and a discussion on the future preparation of a comparative DNA analysis of "Tamyanka" and "Muskat Petit Gri" in order to investigate if these two varieties are genetically different. At present, "Tamyanka" is considered to be "Muskat Petit Gri" with a different name given by the



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locals to the cross-border region, however, comparative DNA analysis will confirm if these varieties are different or not and if Tamyanka is a separate variety - local for the cross-border region. All the results could be great contributions of the project, which provides added value not only for the scientific community but also for producers from both countries as well as for the work of experts. Furthermore, a wine samples DNA analysis is underway in an effort to genetically detect single and/or multi-variety local wines from each other and, moreover, from other wine made from imported varieties. The results of such study could be very valuable regarding the Protected Designation of Origin (PDO) and the Protected Geographical Indication (PGI) of single variety local wines.

The last day of Workshop "Technology and assessment of the results" was held in the Gerovassiliou winery, where participants were trained on the possibilities of producing wine from local Greek varieties, followed by a professional tasting. Experimental plantations of over 40 varieties are observed in the cellar, that are vinified with extremely precise production technology. The highlights that stood out and impressed the experts were:

- **Agronomy** - the plantations are built by the classical method - 2 metres row spacing at a slope of 35-40 degrees Centigrade with drip irrigation 1 metre, without shelter, on sandy soils with a high degree of erosion, high salinity of air masses and weathering from 3 directions from the sea surrounding the terroir. At the beginning of each row there are planted rose plantations to diagnose possible disease in the vines. Spraying - copper sulfide. Picking - by hand.
- **Applied experimental practices** - vineyards of over 24 varieties in order to analyze their adaptability to climate change, biotic and abiotic stress. Separate experimental plantations on which biological fungicides are practically used for the prevention and treatment of diseases. Existence of an experimental pole rosarium to increase the level of diagnosis and prevention of disease recognition.
- **Professional tasting** - 5 wines were offered:
 - ❖ ***Dry white wine*** - a combination of local protected varieties 50 % Malagousia and 50 % Assyritico, evaluated by world experts with a gold medal from DECANTER 2019;
 - ❖ ***Dry white wine*** - 100% Malagousia, produced with a primary cold maceration of 10 degrees Centigrade, aged for 3 months in French oak barrels;
 - ❖ ***Rose*** - 100% Sinamavro, a traditional local variety, of which there are plantations in Gerovassiliou - harvest 2019, produced by the technology of white wine of red variety;
 - ❖ ***Red wine*** - a combination of traditional local Greek varieties - 60% Liminio, 20% Mavroudi and 20% Mavrotragano, produced by classical technology, aged for 12 months in French oak;
 - ❖ ***Sweet white wine*** - produced from 100% Malagousia, aged 36 months.