

**TECHNICAL SPECIFICATIONS FOR
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

NAME OF GEOGRAPHICAL INDICATION

Odobești

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

România

APPLICANT

Asociația Interprofesională Vitivinicolă Vrancea-Pietroasa
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PROTECTION IN COUNTRY OF ORIGIN

Date of protection in the European Union: 10/05/2007

Date of protection in the Member State and reference to national decision: 1993, Government Ordinance no. 16/1993

PRODUCT DESCRIPTION

• **Raw Material**

1. White varieties: Aligoté, Fetească Albă, Fetească regală, Galbenă de Odobești, Pinot Gris, Riesling italian, Riesling de Rhin, Sauvignon, Plăvaie, Traminer roz, Chardonnay, Furmint, Băbeasca Gri, Crâmpoșie selecționată, Crâmpoșie, Donaris, Mustoasă de Măderat, Frâncușa
2. Red/rosé varieties: Fetească neagră, Cabernet Sauvignon, Merlot, Pinot Noir, Babească Neagră, Codană
3. Aromatic varieties: Șarba, Muscat Ottonel, Tămâioasă românească, Traminer aromat
4. Sparkling wines : Plăvaie, Aligoté, Muscat Ottonel, Tămâioasă Românească, Fetească Albă, Fetească Regală, Sauvignon, Pinot Gris, Riesling Varietal, Băbească Neagră, Merlot, Fetească Neagră, Pinot Noir
5. Wine distillate: Plăvaie, Aligoté, Galbenă de Odobești, Miorița, Fetească Regală, Băbească Gri.

• **Alcohol content :**

The total alcoholic strength of wines bearing the 'ODOBEȘTI' registered designation of origin when released for consumption may not exceed 15% by volume. The total alcoholic strength of the wines may be higher than 15% by volume and may be as high as 20% by volume where such wines are not enriched.

- **Physical Appearance**

White, rosé, red wine.

DESCRIPTION OF GEOGRAPHICAL AREA

The area defined for the ODOBEȘTI DESIGNATION OF ORIGIN is within the CI wine-growing area.

Communes in the county of VRANCEA:

- Town of Odobești – village of Unirea;
- Commune of Jariștea – villages of Jariștea, Pădureni, Scânteia, Vărsătura;
- Commune of Bolotești – villages of Bolotești, Pietroasa, Vităneștii de sub Măgură, Găgești, Putna, Ivănești;
- Commune of Broșteni – villages of Broșteni, Pitulușa, Arva.

Villages and all other administrative-territorial units in the defined area are deemed part of the above list of communes.

LINK WITH GEOGRAPHICAL AREA

A. GEOGRAPHICAL LOCATION

The Odobești vineyard is located at the foot of the Curvature Sub Carpathians, the average altitude of which is at 200 m, where it dominates the eastern Romanian Plain (Câmpia Română de Est). Whilst from a biological, soil and climate point of view this area is part of the Romanian Plain, it shares a genetic link with the Sub Carpathians and constitutes a distinct area of contact, with its own ecological qualities which make it a suitable area for vine cultivation. Lying at the centre of the vineyards of Vrancea, the Odobești vineyard measures between 5 and 12 km in width and approximately 30 km in length, and is surrounded by the Putna valley (to the north, separating it from Panciu) and the Milcov valley (to the south, marking the border with Cotești).

The vineyard is located at the intersection of the parallel 45° north latitude and the meridian 27° east longitude.

As a result of the soil and climate conditions, including notably high soil acidity, the wines which are produced are appreciated for their freshness and fruity taste.

B. SOIL AND CLIMATE CHARACTERISTICS

Lithological substratum: sand/gravel sediment of alluvial and diluvial origin, covered by a layer of loess sediment, which together forms a Pleistocene detritic complex on top of alternating Pliocene marine marl, clay and sand.

Relief: alluvial pediment comprising alluvial and diluvial deposits with a relatively regular incline, reaching its highest elevation at 300 metres to the west and 100 metres to the east, from the foot of the Măgura Odobești slope to the top of the embankment that forms a junction with the Romanian Plain. The overall geomorphology of the area is characterised by wide interfluves, running parallel along a W-E axis. The morphometric differences in altitude, exposure and gradient enable a wide variety of vines to grow.

Hydrography: a surface hydrographic network belonging to the Siret basin runs through the vineyard. The network is mostly replenished by precipitation. Groundwater is found at a relative depth of between 5 and 8 metres and is accessible; in terms of mineralisation, the hydrochemical type is calcium bicarbonate.

Climate: temperate, continental climate, with significant fluctuations throughout the year, but in particular during transitional seasons, caused by east European air masses and Atlantic air masses to the west and north west. Overall solar radiation produces average annual values in excess of 120 kcal/cm², varying between 110 in north-facing areas and

140 in south-facing areas. On average, there are approximately 2 100 hours of sunshine per year. These high values also explain why, despite temperatures below or equal to 0°C, the total annual temperature is approximately 3 800°C, providing optimum conditions for ripening and the concentration of sugar and aromatic substances in the grape. The average annual temperature is approximately 9 to 10°C, i.e. moderate.

According to data from the Odobești research station, temperatures have increased in the region over the last 40 years.

Soil: mollisols are the most prevalent soil type in the region, in the form of levigated chernozem (cambic and diluvial clay) mainly to the east and centre of the vineyard, and grey soils to the west. The balanced, light texture of the soil ensures permeability and drainage while the physical and technological properties promote a beneficial chemical processes and a high humus and nutrient content particularly well-suited to vine cultivation.

SPECIFIC LABELLING RULES (IF ANY)

[...]

Without additional provisions.

CONTROL BODY

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