

**TECHNICAL SPECIFICATIONS FOR  
REGISTRATION OF GEOGRAPHICAL INDICATIONS**

**NAME OF GEOGRAPHICAL INDICATION**

Murfatlar

**PRODUCT CATEGORY**

Wine

**COUNTRY OF ORIGIN**

Romania

**APPLICANT**

Asociația producătorilor și comercianților devinuri cu denumire de origine Murfatlar  
1 Murfatlar  
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România

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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**

The following grape varieties may be used to obtain white, red or rosé liqueur wines with the 'Murfatlar' protected designation of origin:

- **White varieties:** Muscat Ottonel, Pinot Gris, Chardonnay, Sauvignon, Riesling italian, Riesling de Rhin, Fetească regală, Fetească albă, Crâmpoșie, Columna, Tămâioasă Românească
- **Red/rosé varieties:** Pinot Noir, Fetească Neagră, Merlot, Cabernet Sauvignon, Syrah, Burgund mare.

- **Alcohol content :**

- **Minimum alcohol content: 11 % vol**

- **Maximum alcohol content: 15 % vol**

- **Physical Appearance**

White, rosé, red wine.

**DESCRIPTION OF GEOGRAPHICAL AREA**

The area defined for the production of liqueur wines with the 'Murfatlar' registered designation of origin includes the following areas in the county of Constanța:

'**MURFATLAR**' designation of origin:

- Town of Murfatlar
- Villages of Murfatlar, Siminoc

- Commune of Valu lui Traian - Village of Valu lui Traian
  - Commune of Poarta Albă - Villages of Poarta Albă, Nazarcea
  - Town of Ovidiu - Commune of Ovidiu, village de Poiana
  - Commune of Ciocârlia - Village of Ciocârlia
- ‘**MEDGIDIA**’ sub-designation of origin, which may accompany the designation of origin

‘**MURFATLAR**’:

- City of Medgidia - Areas of Medgidia, Remus Opreanu, Valea Dacilor
- Commune of Castelu - Villages of Castelu, Cuza Vodă, Nisipari
- Commune of Siliștea - Village of Siliștea
- Commune of Tortoman - Village of Tortoman
- Commune of Peștera - Villages of Peștera, Ivrinezu Mic
- Commune of Mircea Vodă - Villages of Mircea Vodă, Satu Nou, Tibrinu, Saligny, Stefan cel Mare, Gherghina

‘**CERNAVODĂ**’ sub-designation of origin, which may accompany the designation of origin

‘**MURFATLAR**’:

- Town of Cernavodă - Commune of Cernavodă
- Commune of Seimeni - Villages of Seimeni, Seimenii Mici;
- Commune of Rasova - Villages of Rasova, Cochirleni.

## LINK WITH GEOGRAPHICAL AREA

The climate and soil in the region are the main factors ensuring the quality of liqueur wines with the ‘Murfatlar’ registered designation of origin. The natural conditions which converge in this region are particularly well suited to vine cultivation, with the whole area located within the CII region, as established under Order No 645/2005 of the Ministry of Agriculture and Rural Development (MARD) on the approval of the classification of Romanian wine-growing regions in the wine-growing regions of the European Union, and on the conditions for applying corrections to the alcoholic strength and acidity of harvested grapes at different processing stages.

The Murfatlar vineyard is situated on the southern Dobrogean Plateau on both sides of the Carasu valley, on the parallel 44°15' north latitude. From a geographical perspective, the Murfatlar vineyard is located in south east Romania, between the Danube and the Black Sea, lying at the centre of the Dobrogean Plateau.

In terms of the climate, the area enjoys plentiful sunshine and considerable heliothermal resources, with the lowest atmospheric precipitation rates in the country, both in terms of quantity and on average. The soil consists primarily of Muschelkalk, rich in calcium carbonate, which is an important factor influencing the quality of the wine.

All the conditions of the natural environment, in particular the pedological and heliothermal conditions are especially well suited to vine cultivation and the provision of higher quality products. A well organised irrigation system compensates for the lack of humidity.

**The geological substrate** of the Murfatlar vineyard comprises loess and loess sediment covering the Mesozoic and Tertiary limestone and calcareous sandstone of the southern Dobrogean Plateau, or diluvial and colluvial sediment.

The relief is tabular in structure, at an absolute altitude of 100 to 130 m, and shows infrequent but deep fragmentation in the form of sharply inclined valleys (15 to 30°) like the frontslopes of cuestas (left bank of the Carasu asymmetric valley), or relatively symmetrical valleys, like canyons, which have been affected by intense slope processes stabilised locally by means of terraces and other forms of human intervention for preventing erosion, with a view to harnessing the farming (in particular wine-growing) potential.

**The climate** is continental, with hot, dry summers, mild winters, and an early spring and late autumn, conditions which are ideal for grapes to ripen and over-ripen in. The heliothermal potential, which is amongst the highest in the country, produces 130 kcal/cm<sup>2</sup> of solar radiation, 2 220 to 2 300 hours of sunshine and positive temperatures of 4 200°C per year.

**The sub-climate** is predominantly influenced by the canal linking the Danube to the Black Sea, which cuts through the vineyard from the west to the east, as well as the reflection of the sunlight and thermal inertia of the bordering areas. The slopes of the Danube-Black Sea Canal and the difference in temperature between the soil and water cause air to shift, overlaying wind flows coming from the centre of Dobrogea.

**The soil** is largely steppe chernozem mollisols (carbonated and typical chernozems) on loess substrates, typical and lithic rendzinas, regosols and erodosols on slopes having undergone significant natural or anthropogenic degradation.

**Causal interaction:** the characteristics of the grape must from which it is made give liqueur wine with the ‘Murfatlar’ registered designation of origin its specific nature. These characteristics are linked to the grape varieties which benefit from plentiful sunshine, heliothermal resources which are amongst the highest in the country, and low precipitation. These factors help the grapes to ripen better which enables a sugar-rich must to be obtained. The sea has a favourable impact on the local climate, particularly in autumn, by moderating the temperature. The soil, which is rich in calcium carbonate, is an important factor influencing the quality of the wine.

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

[...]

Without additional provisions.

#### **CONTROL BODY**

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