

## Experimental Station of Viticulture and Enology (OSLV) - Varna

carries out research and scientific service:

Vine and Wine:

- Agrotechnology vine - pruning systems and formations; maintaining the soil surface; integrated plant protection;
- Technology and assortments of white table wines and rosé;
- Carry out consultations of Vine and Wine.

Early research is placed on 01.05.1953g the creation of Experimental Station of Viticulture and Enology, which in its historical development has many structural changes.

In 1962 grew into Complex Experimental Station with departments viticulture, horticulture and gardening.

During the period 1976 - 1986 Experimental Station of Viticulture and Enology is the structure of the Scientific and Production wine complex in the town. Varna and from 28.12.2000g to 08.09.2003g is a subsidiary of IVV-Pleven.

A time function as a regional center for research and application service. RTSNPO - Varna carry out research work of Vine and Wine.

Research work in wine began in late 1962. In 1962 -1963g built wine cellar with a capacity of 150,000 kg of grapes - the first of its kind facility in the basement tunnel underground type with constant natural temperature of 12-14 degrees.

ESVE - Varna has a chemical laboratory in which they are performed physico-chemical analyzes of Vine and Wine.

Vines have 250 acres of which 60 acres with dessert varieties and hybrids of grapes and 190 acres of wine grape varieties. As a result of the research work in ESVE - Varna found that soil and climatic conditions of the Varna area suitable for growing white wine grapes.

The experimental base of Vine has a collection of 105 selected number in Bulgaria and introduced vine varieties and hybrids, of which 89 and 16 dessert wine;

Manufactures and grapes of red and white wine and dessert, seed and seedless varieties with different ripening period of Chardonnay, Muscat Varna, Dimyat, Muscat Ottonel, Sauvignon Blanc, Super early Bolgar, Black Pearl, Peace, Brestovitsa, Priscilla Rusalka River and others.

Experimental winery produces and offers quality white table wine with a distinct aroma and harmonious taste: Chardonnay, Sauvignon Blanc, Traminer, Muscat Ottonel, Varna Muscat and Riesling.

Over the years since its establishment, the wines have won international competitions 32 gold and 36 silver medals.

Research tasks to develop scientific team of ESVE - Varna included in the thematic plan IVE -Pleven and focus on agro-biological and technological research and introduced new varieties, clones and hybrids table and wine grapes for enrichment and renewal of the grape and wine in the Varna region.

Scientific and applied contributions ESVE - Varna are:

1. Clarify the impact of systems for maintaining soil surface in the vineyards on the North Coast on the vine vegetation and soil structure;
2. Entry in the national catalog of the introduced wine grape variety Playful;
3. Recommendations for inclusion in the proceedings:
  - In order to enrich and diversify the structure of varieties of table grape of Varna region and market demands varieties: Muscat succinic, Ruse Seedless, Vita, Tairove Rouse and wholesale;
  - To enrich and diversify the range of white wines produced in the Varna area of newly varieties: Muscat Sungurlarska, Druzhba, Black elixir, Black diamonds, pearls of the introduced varieties: Playful, Kerner, Tarrant, Burguno tickets and Roland Sde;
5. Recommendations for viticulture on the use of plant protection products in order to avoid negative impact on the quality of its wines;
6. advanced technology for the production of white table wines.

In ESVE - Varna DS place closed production cycle - from raw grapes to the final product - wine.