

Summary of technical specifications for wines and spirit drinks

Geographical indication:

Tokaj

Applicant:

Tokaji Borvidék Hegykozségi Tanácsa

(Regulatory Council for the wine-growing region of Tokaj)

H-3910 Tokaj, Dózsa út 2.

Date of protection in the Member State of origin:

In Hungary: 1655

In the EU since 1993

EU Member State:

Hungary

Type of product:

Wine Spirit drink

1. Wines

1.1. Special Tokaj wines:

- *Tokaji eszencia*
- *Tokaji aszúeszencia*
- *Tokaji aszú*
 - o 3 puttonyos
 - o 4 puttonyos
 - o 5 puttonyos
 - o 6 puttonyos
- *Tokaji szamorodni*
 - either dry*
 - or sweet*
- *Tokajifordítás*

- *Tokaji másolás*

1.2. Other Tokaj wines:

- *Tokaji bor [Tokaj wine]*
- *Tokaji késői szüretelésű bor [late harvest Tokaj wine]*

2. High quality sparkling wine

- *Tokaji minőségi pezsgó [high quality sparkling Tokaj wine]*

¹ With reference to wines with a grape variety indication

Description of product:**• Raw material¹**

Varieties: Furmint, Hárslevelü (*lime-tree leaves*), Sárgamuskotály (*yellow muscatel*), Zéta (*Orémus*), Kabar, Kovérszolo

With regard to colour, Tokaj wines, other Tokaj-related wines and high quality sparkling Tokaj wine must only be white.

For the purpose of naming varieties, the names of the six varieties above can be used. It is permitted to name the variety for all categories and types of Tokaj products. Where varieties are named, for special Tokaj wines, other Tokaj wines and high quality sparkling Tokaj wine, at least 85 % of the grapes used in production must be from the variety in question.

• Alcohol Content

Type of product	Alcohol content (vol %)
<i>Tokaji eszencia</i>	Max. 8 vol %
<i>Tokaji aszúeszencia</i>	Min. 6 vol %
<i>Tokaji aszú 3-6puttonyos</i> (from 3 to 6 'puttony' or 'baskets')	Min. 9 vol %
<i>Tokaji szamorodni</i>	
- dry	Min. 11 vol %
- sweet	Min. 9 vol %
<i>Tokaji fordítás</i>	Min. 9 vol %
<i>Tokaji másolás</i>	Min. 9 vol %
<i>Tokaji bor</i>	Min. 9 vol %
<i>Tokaji késoi szüretelésű bor</i>	Min. 9 vol %
<i>Tokaji minoségi pezsgo</i>	Min. 9 vol %

- **Physical appearance (With reference to wines with a grape variety indication)**

Products

1. Special wines

1.1. Tokaji szamorodni

This special Tokaj wine is made by alcoholic fermentation of must made from grape bunches harvested without selectivity, containing grapes already infected on the vine by a parasitic fungus causing noble rot, *Botrytis cinerea*. The must contains at least 230 g/l of natural sugar for dry 'Szamorodni' and at least 256 g/l for sweet 'Szamorodni'. It is matured for a minimum of two years, including for at least one year in wooden barrels, before being put on the market in wineries located in the demarcated production area for Tokaj.

1.2. Tokaji aszú

Tokaji aszú (3-6 puttonyos) This special Tokaj wine is made by alcoholic fermentation using individually harvested grapes already infected on the vine by the parasitic fungus causing noble rot, *Botrytis cinerea*, The base material is then macerated with must containing at least 205 g/l of sugar from the demarcated production area for Tokaj, or with wine from the same year fermented from must with the same alcoholic content, matured for a minimum of three years, including for at least two years in wooden barrels, before being put on the market in wineries located in the demarcated production area for Tokaj.

1.3. Tokaji aszúeszencia

This botrytized Tokaj wine is made by alcoholic fermentation using individually harvested grapes already infected on the vine by the parasitic fungus causing noble rot or *Botrytis cinerea*. This base material is then macerated with must or wine from the same year from the demarcated production area for Tokaj. The wine has bouquet and flavour characteristic of 'Aszú' and maceration, and contains at least 180 g/l natural sugar. It is matured for a minimum of three years, including at least two years in wooden barrels, before being put on the market.

Year last made: 2009 harvest.

1.4. Tokaji eszencia

This special Tokaj wine is made by minimal fermentation of must obtained without pressing from individually harvested grapes already infected on the vine by the parasitic fungus causing noble rot, *Botrytis cinerea*. It has the bouquet and flavour characteristic of 'Aszú'.

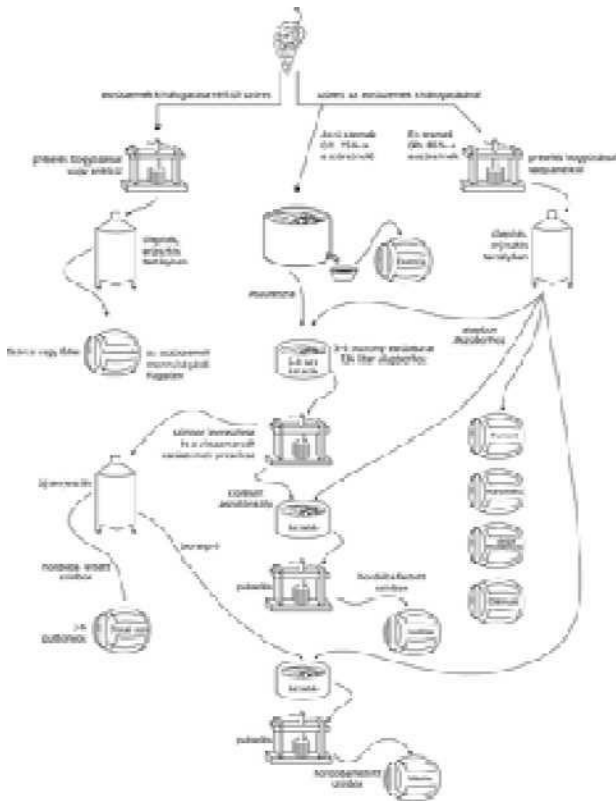
1.5. Tokaji fordítás

This special Tokaj wine is made by alcoholic fermentation using lightly pressed 'Aszú' grape pulp, made of grapes already infected on the vine by the parasitic fungus causing noble rot. Must or wine of the same year, from the wine-growing region of Tokaj, are added. The wine is matured for a minimum of two years, including for at least one year in wooden barrels, before being put on the market. It has a special bouquet and flavour characteristic of maceration.

1.6. Tokaji máslás

This special Tokaj wine is made by alcoholic fermentation using 'Szamorodni' or 'Aszú' lees. Must or wine of the same year from the wine-growing region of Tokaj are added. The wine is

matured for a minimum of two years, including for at least one year in wooden barrels, before being put on the market. It has a special bouquet and flavour characteristic of maceration.



Special Tokaj wines are packaged exclusively in bottles.

Type of bottle for Tokaj wine

1. Colourless glass bottle with straight-sided cylindrical body, long neck, and the following measurements:

- a) height/total height of cylindrical body, 1:2.7
- b) total height of bottle/diameter at base = 3.6:1

2. The bottle is permitted to bear a stamp in the glass stating the name 'Tokaj' or 'Tokaji', the company brand-name, company logo and other information. The capacity of the bottle is usually 0.5 litres. However bottles of the following capacity are also permitted: 0.375, 0.25, 0.1875 and 0.1 litres.

Use of this type of bottle is permitted solely for special Tokaj wines. By special authorisation of the Tokaji Hegykozségi Tanács (Regulatory Council for the wine-growing region of Tokaj), special Tokaj wines may also be bottled in other types of bottle, for example apothecary jars or china jars.

2. Other Tokaj wines:

- *Tokaji bor*
- *Tokaji késői szüretelésű bor*

3. High quality sparkling wine

- *Tokaji minőségi pezsgő*

High quality sparkling Tokaj wine must be macerated when bottled for a minimum period of nine months at the production plant. This includes the fermentation period required to produce CO₂ in the bottles, which must be at least 90 days.

Tokaj wines packaged in bottles are only permitted to be put on the market in glass bottles of 0.75 litres or a maximum of 1.5 litres (magnum).

The late harvest Tokaj wines are only permitted to be put on the market in special glass bottles of 0.75, 0.5 or 0.375 litres. They are different in shape from the bottles for special wines.

Bottling of high quality sparkling Tokaj wine is only permitted in Hungary. High quality sparkling Tokaj wine must be bottled in sparkling wine bottles.

Geographical area:

Demarcated production area: for the production of special Tokaj wines, Tokaj wines, late harvest Tokaj wines, and high quality sparkling Tokaj wine, it is only permitted to use grape products from vines and parcels belonging to category I and II surrounding areas, according to the vineyard register of the following municipalities: Abaújszántó, Bekecs, Bodrogkeresztúr, Bodrogkiszfalud, Bodrogolaszi, Erdobénye, Erdohorváti, Golop, Herceggút, Legyesbénye, Makkoshotyka, Mád, Mezőzombor, Monok, Olaszliszka, Rátka, Sározsadány, Sárospatak, Sátoraljaújhely, Szegi, Szegilong, Szerencs, Tarcál, Tállya, Tokaj, Tolcsva and Vámosújfalú (wine-growing region of Tokaj).