

TECHNICAL SPECIFICATIONS FOR THE REGISTRATION OF THE GEOGRAPHICAL INDICATION

NAME OF THE GEOGRAPHICAL INDICATION

Vinohradnícka oblasť Tokaj

PRODUCT CATEGORY

Wine

COUNTRY OF ORIGIN

Slovakia

APPLICANT

Tokajské združenie
202 Medzipivničná
076 82 Malá Trňa
Eslovaquia

Tel. +421 903 608 865
eftimovpa@nexta.sk

PROTECTION IN THE COUNTRY OF ORIGIN

Date of Protection in the European Union: 17.2.2006

Date of Protection in the Member State: 6.3.1959

PRODUCT DESCRIPTION

Traditional special wines:

1. Tokajské samorodné suché wine (dry) and Tokajské samorodné sladké (sweet)
2. Tokajský výber 3 – 6 putňový
3. Tokajská výberová essence
4. Tokajská essence
5. Tokajský Forditaš y Tokajský Mašláš

Other wines:

6. Tokajský Furmint, Tokajská Lipovina, Tokajský Muškát žltý
7. Akostné wine
8. Akostné wine s prívlastkom :
 - Kabinetné
 - neskorý zber
 - výber z hrozna
 - bobuľový výber
 - hrozienkový výber
 - cibébový výber
 - ľadové wine
 - slamové wine.

- **Raw Material**

Three grape varieties - Furmint (70 -80%), Lipovina (15-20%), Muškát Žltý (5-10%) are affected by noble rot mold *Botrytis cinerea* Persoon at the time of harvest, they have to be fermented in a mixture. Maturation must be in wooden barrel for at least two years.

The wine growing region Vinohradnícka oblasť Tokaj is an exceptional product purchased exclusively by full or partial alcoholic fermentation of fresh grapes or must. The wines of this region are remarkably full, extractive, during ripening grape reaches a high sugar content. Due to the action of noble rot *Botrytis cinerea* Persoon can get types of special wines amber and a higher content of residual sugar

- **Alcohol content :**

As wines with denomination of protected origin vinohradnícka oblasť Tokaj can produce the following types of wine:

1. Tokajské samorodné dry wine and sweet wine suché Tokajské samorodné sladké

actual alcohol content of at least 12 % by volume. ,

2. Tokajský výber 3-6 putňový

Alcohol Content acquired at least 9 % by volume ,

3. Tokajská essence Výberová

actual alcohol content of at least 6% by volume ,

4. Tokajská essence

Alcohol Content acquired at least 1.2 and at most 8%
volume. ,

5. Tokajský fordítás and Tokajský másolás

Alcohol Content acquired at least 9 % by volume. ,

6. Furmint varietal wines - Tokajský , Tokajská Lipovina , Tokajský Muškát Žltý

Alcohol Content acquired at least 9 % by volume. ,

7. Akostné víno

actual alcohol content of at least 9.5% by volume.

8. Akostné víno s prívlastkom :

acquired alcohol content

I kabinetné	least 9.5% by volume
neskorý zber	least 9.5% by volume
výber z hrozna	least 9.5% by volume
bobuľový výber	least 8.0% by volume
hrozienkový výber	least 8.0% by volume
cibébový výber	least 8.0% by volume
I Ladové víno	least 6.0% by volume
slamové víno	least 6.0% by volume

- **Physical Appearance**

White wine with the typical amber color, aroma of honey, fruits and nuts and flavored bread Tokaj , between honey and caramel and ripe fruit.

Products :

Samorodné suché dry wine must be produced by alcoholic fermentation of grape full of Tokaj grape varieties , grown in vineyard plots provided the qualifying conditions for the mass production of cibebas are not favorable. Previously selected clusters cibebas for the production of selected wines

from Tokaj , the grapes must have a sugar content of at least 21 Onm . Samorodné suché dry wine can be sold at the earliest after two years of aging , of which at least one year in wooden cask .

Samorodné sladké sweet wine must be produced by alcoholic fermentation of grape varieties Tokaj grape , grown in vineyard plots provided the qualifying conditions for the mass production of cibebas are not favorable. It is made of partially botrytis grapes; cibebas not selected the grape , but are processed along with the rest of the grapes with a sugar content of at least 24 Onm , the wine has a natural sugar content of more than 10 g / l . The sweet wine Samorodné sladké can be sold as soon after two years of aging , of which at least one year in wooden cask .

Výber Wine produced by alcoholic fermentation after pouring of the " cibebas " must a minimum sugar content 21 ° NM Land Vineyard qualified or wine of the same quality and the same vintage of qualified vineyard plots . Depending on the amount of the added " cibebas " the Tokajský výber be divided in 3 - to 6 - putňový putňový . Výber can be sold as soon after three years of aging , of which at least two years in wooden cask .

Máslás is produced by alcoholic fermentation of must or wine of the same vintage from the vineyard parcels qualified poured on fermentation lees Tokajské Samorodné or Tokajský Výber . Máslás can be sold as soon after two years of aging , of which at least one year in wooden cask .

Forditáš produced by alcoholic fermentation of must or wine of the same vintage from the vineyard parcels qualified discharge in pomace produced cibebas qualified vineyard plots . Forditáš can be sold as soon after two years of aging , of which at least one year in wooden cask .

Výberová essence is obtained by alcoholic fermentation of cibebas from qualified vineyard plots . Botrytis grape berries are harvested separately , processed and immediately pour les must or wine vineyard parcels qualified and add it containing at least 180 g / l of natural sugar and 45 g / l of sugar-free extract . Výberová essence can be sold as soon after three years of aging , of which at least two years in wooden cask .

Essence is produced by slow fermentation of must from cibebas tear selected separately from qualified vineyard plots . Essence contains at least 450 g / l of natural sugar and 50 g / l of sugar-free extract . Essence can be sold as soon after three years of aging , of which at least two years in wooden cask .

Furmint is produced by fermentation of the Furmint grape variety with the mixture of grape and Muškát Lipovina Žltý varieties , totaling 15 % maximum from qualified vineyard plots .

Lipovina so you can enter the Tokaj wine if the wine has been produced by alcoholic fermentation of grape Lipovina variety with grape blend of Furmint and Muškát Žltý varieties , totaling 15 % maximum , from parcels of vines qualified .

Muškát Žltý so you can enter the Tokaj wine if the wine has been produced by alcoholic fermentation of grape variety Muškát Žltý with the mixture of grape varieties Furmint and Lipovina , in total 15 % or less , from vineyard plots qualified .

DESCRIPTION OF THE GEOGRAPHICAL AREA

Enclosed area of viticulture, which is demarcated by the cadastral area of Čerhov, Veľká Tŕňa, Malá Tŕňa, Slovenské Nové Mesto, Bara, Černochoy y Viničky.

LINK WITH THE GEOGRAPHICAL AREA

The Tokaj wine region Vinohradnícka oblasť is based on the cultivation of the vine and wine aging in the specific volcanic soil and climatic conditions given . Only slopes facing south, southeast and southwest are integrated in the Tokaj wine region vinohradnícka oblasť . This type of orientation of the slopes makes Vidueños are exposed to the heat of autumn along all day sun, which favors the production of a sufficient amount of natural sugar and aromatic substances in grape berries from of nutrients from the soil , water and air. The soil is rocky and considerably volcanic . The action of the soil during maturation is irreplaceable effects. During the long sunny days of autumn the ground absorbs solar radiation which then radiates at night . Thus helps alleviate the differences between day

and night temperatures and positively influences the maturation of the grapes. A typical characteristic of the soil in the vineyards of Tokaj is that even after the cold night of autumn morning the ground is still warm. The region belongs from the point of view of the continental climate zone. The total volume of rainfall is unevenly divided between winter and spring , summer and fall are relatively dry. The long, dry autumn is a typical characteristic of this region. Almost as a rule autumn days begin with morning mist that favor the production and proliferation of noble rot on grape berries . In winemaking the cibebas used (raisins) that are defined as berries shriveled grapes in favorable vintages are formed in clusters of grape varieties of Tokaj Furmint , Lipovina and Muškát Žltý affected by the noble rot *Botrytis cinerea* Persoon . The development of high-quality wines is linked to special technology of addition of an exact proportion of cibebas the defined volume of wine and aging this wine for several years in oak barrels in underground cellars dug into the volcanic tuff.

SPECIF RULES FOR LABELLING, IN CASE THESE EXIST

The protected designation of origin "vinohradnícka oblasť Tokaj" completed product name.

According to this specification for the protected designation of origin must be indicated on the label of the wine producer. If the bottler and producer are the same person is sufficient to indicate the bottler.

CONTROL BODY

Ústredný kontrolný a skúšobný ústav poľnohospodársky / Central Institute for Agricultural Control and Testing

Matúškova 21

833 16 Bratislava 37

Republic of Slovakia

tel.: e-mail +421-2-598-80252,

dusan.somorovsky @uksup.sk