C/2025/752

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Publication of a communication of approval of a standard amendment to a product specification for a name in the wine sector referred to in Article 17(2) and (3) of Commission Delegated Regulation (EU) 2019/33

(C/2025/752)

This communication is published in accordance with Article 17(5) of Commission Delegated Regulation (EU) 2019/33 [1].

COMMUNICATING THE APPROVAL OF A STANDARD AMENDMENT

'Vinohradnícka oblasť Tokaj'

PDO-SK-A0120-AM02

Date of communication: 5 November 2024

DESCRIPTION OF AND REASONS FOR THE APPROVED AMENDMENT

Vinohradnícka oblasť Tokaj

In the single document and in the product specification, the volatile acidity values were originally given in grams of acetic acid per litre. A group of producers has asked for the presentation of these values to be harmonised in accordance with the applicable rules in Delegated Regulation (EU) 2019/934, Annex I, Part C, paragraph 1.

In accordance with Article 14(1) of Commission Delegated Regulation 2019/33, the amendment is considered a standard amendment, since the name of the PDO is not changed, no categories under the PDO are amended, the link with the geographical area is not voided and it does not bring restrictions on placing products on the market.

SINGLE DOCUMENT

1. **Name(s)**

Vinohradnícka oblasť Tokaj

2. **Geographical indication type**

PDO – Protected Designation of Origin

3. **Categories of grapevine products**

1. Wine
3. Liqueur wine
5. Quality sparkling wine
6. Quality aromatic sparkling wine

3.1. *Combined Nomenclature (CN) code*

— 22 - BEVERAGES, SPIRITS AND VINEGAR

2204 – Wine of fresh grapes, including fortified wines; grape must other than that of heading 2009

[1] OJ L 9, 11.1.2019, p. 2.

4. **Description of wines**

1. *Tokajské samorodné suché (dry Tokaj szamorodni)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: pale yellow to golden yellow with a brownish tinge. Paler tinges also possible.

Aroma: pronounced, typical for Tokaj wine - overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

residual sugar content (glc + fru): up to 10 g/l

sugar-free extract: no less than 23 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 12

— Minimum total acidity: 5,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 300

2. *Tokajské samorodné sladké (sweet Tokaj szamorodni)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: pale yellow to golden yellow with a brownish tinge. Paler tinges also possible.

Aroma: pronounced, typical for Tokaj wine - overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

residual sugar content (glc + fru): over 10 g/l

sugar-free extract: no less than 23 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 12

— Minimum total acidity: 5,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 300

3. *Tokajský výber trojputňový (three-putňa Tokaj selection)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

residual sugar content: 60 g/l

sugar-free extract: no less than 25 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): 400

4. *Tokajský výber štvorputňový (four-putňa Tokaj selection)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

residual sugar content: 90 g/l

sugar-free extract: no less than 30 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): 400

5. *Tokajský výber päťputňový (five-putňa Tokaj selection)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

residual sugar content: 120 g/l

sugar-free extract: no less than 35 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): 400

6. *Tokajský výber šesťputňový (six-putňa Tokaj selection)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

residual sugar content: 150 g/l

sugar-free extract: no less than 40 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): 400

7. *Tokajský mášláš suchý (dry Tokaj mášláš)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber yellow.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

sugar-free extract: no less than 23 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 350

8. *Tokajský mášláš sladký (sweet Tokaj mášláš)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber yellow.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

sugar-free extract: no less than 23 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 350

9. *Tokajský forditáš suchý (dry Tokaj forditáš)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber yellow.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

sugar-free extract: no less than 23 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 350

10. *Tokajský forditáš sladký (sweet Tokaj forditáš)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber yellow.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

sugar-free extract: no less than 23 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 350

11. *Tokajská výberová esencia (Tokaj essence selection)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

residual sugar content: no less than 180 g/l

sugar-free extract: not less than 45 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 6

— Minimum total acidity: 6

— Maximum volatile acidity (in milliequivalents per litre): 35

— Maximum total sulphur dioxide (in milligrams per litre): 400

12. *Tokajská esencia (Tokaj essence)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: yellow to deep amber yellow.

Aroma: pronounced, typical for Tokaj wine - honey, overripe fruit, nuts.

Taste: Tokaj bready taste, honey to caramel, overripe fruit.

Analytical characteristics:

actual alcoholic strength:	maximum 8 % by volume
residual sugar content:	more than 450 g/l
sugar-free extract:	not less than 50 /g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 1,2

— Minimum total acidity: 8

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 400

13. *Tokajský Furmint (Tokaj Furmint)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: pale green to pale yellow, slightly golden.

Aroma: pronounced aroma typical for the variety.

Taste: typical for the variety, full-bodied, harmonious.

Analytical characteristics:

Total sulphur dioxide: not more than 200 mg/l; if the residual sugar content exceeds 5 g/l, not more than 250 mg/l.

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 250

14. *Tokajská Lipovina (Tokaj Lipovina)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: pale green to pale yellow, slightly golden.

Aroma: pronounced aroma typical for the variety.

Taste: typical for the variety, full-bodied, harmonious.

Analytical characteristics:

Total sulphur dioxide: not more than 200 mg/l; if the residual sugar content exceeds 5 g/l, not more than 250 mg/l.

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 250

15. *Tokajský Muškát žltý (Tokaj yellow Muscat)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: pale green to pale yellow, slightly golden.

Aroma: pronounced aroma typical for the variety.

Taste: typical for the variety, full-bodied, harmonious.

Analytical characteristics:

Total sulphur dioxide: not more than 200 mg/l; if the residual sugar content exceeds 5 g/l, not more than 250 mg/l.

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 250

16. *Akostné víno (quality wine)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include stray fibres from filtration material, individual particles of cork, fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: pale green to pale yellow, honey-golden; white wines may have a slight brownish-yellow or pinkish tinge.

Aroma: clean, typical and pronounced, corresponding to the variety or brand, but may have a less pronounced aroma.

Taste: clean, typical, full-bodied, harmonious, fresh, but may have minor deviations in fullness and distinctiveness.

Analytical characteristics:

sugar-free extract: not less than 16 g/l

total sulphur dioxide: not more than 200 mg/l; if the residual sugar content exceeds 5 g/l, not more than 250 mg/l.

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9,5

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 250

17. *'Akostné víno' with the attribute 'kabinetné' ('Kabinett')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

if the residual sugar content exceeds 5 g/l the value increases by 50 mg/l

sugar free extract:	at least 16,5 g/l
titratable acidity:	at least 3,5 g/l.

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9,5

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

18. *'Akostné víno' with the attribute 'neskorý zber' ('late harvest')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9,5

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 300

19. *'Akostné víno' with the attribute 'výber z hrozna' ('grape selection')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 9,5

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 350

20. *'Akostné víno' with the attribute 'bobuľový výber' ('grape-berry selection')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 8

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 400

21. *'Akostné víno' with the attribute 'hrozienkový výber' ('selection of raisined berries')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 8

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 30

— Maximum total sulphur dioxide (in milligrams per litre): 400

22. *'Akostné víno' with the attribute 'cibébový/botrytický výber' ('selection of botrytised berries')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 8

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 30

— Maximum total sulphur dioxide (in milligrams per litre): 400

23. *'Akostné víno' with the attribute 'ľadové víno' ('ice wine')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 6

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 30

— Maximum total sulphur dioxide (in milligrams per litre): 400

24. *'Akostné víno' with the attribute 'slamové víno' ('straw wine')*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Clarity: clear with a sparkle; may include fine crystals of tartar and, in red wines, slight precipitation of pigment.

Colour: white, pale green to pale yellow, honey-golden corresponding to the variety, vintage and attribute.

Aroma: clean, typical and pronounced, corresponding to the variety or brand.

Taste: clean, typical, full-bodied, harmonious.

Analytical characteristics:

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 6

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 30

— Maximum total sulphur dioxide (in milligrams per litre): 400

25. *Likérové víno (Liqueur wine)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: white to amber, corresponding to the designation and the vintage.

Aroma: clean, typical and pronounced, corresponding to the variety or brand, but may have a less pronounced aroma.

Taste: clean, typical, full-bodied, harmonious, pronounced, but may have minor deviations in fullness and distinctiveness.

Analytical characteristics:

total alcoholic strength: not less than 17,5 % by volume

total sulphur dioxide: not more than 150 mg/l for wines with a residual sugar content of up to 5 g/l, not more than 200 mg/l for wines with a residual sugar content of more than 5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 15

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 200

26. *Sekt V.O. (Sparkling wine from the wine region)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: white, rosé or red, corresponding to the designation and the vintage.

Aroma: clean, typical, pronounced and fresh, corresponding to the variety or brand.

Bubbles: fine and long-lasting

Taste: pronounced, fresh, harmonious, clean and full-bodied.

Analytical characteristics:

total alcoholic strength: not less than 10,0 % by volume

sugar-free extract: no less than 16 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 10

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 185

27. *Pestovateľský sekt (Growers' sparkling wine)*

CONCISE TEXTUAL DESCRIPTION

Organoleptic properties:

Colour: white, rosé or red, corresponding to the designation and the vintage.

Aroma: clean, typical, pronounced and fresh, corresponding to the variety or brand.

Bubbles: fine and long-lasting

Taste: pronounced, fresh, harmonious, clean and full-bodied.

Analytical characteristics:

total alcoholic strength: not less than 10,0 % by volume

sugar-free extract: no less than 16,5 g/l

Although the maximum total alcoholic strength is not listed in the table, the specifications meet all of the conditions laid down in EU legislation.

General analytical characteristics

— Maximum total alcoholic strength (in % vol.): —

— Minimum actual alcoholic strength (in % vol.): 10

— Minimum total acidity: 3,5

— Maximum volatile acidity (in milliequivalents per litre): 18

— Maximum total sulphur dioxide (in milligrams per litre): 185

5. **Wine making practices**

5.1. *Specific oenological practice*

1. Vinohradnícka oblasť Tokaj

Specific oenological practice

Common provisions

All of the grapes used to produce the wine must come from the vinohradnícka oblasť Tokaj. Tokaj wine may be produced and bottled only in this area.

2. Tokajské samorodné víno [Tokaj szamorodni wine]

Specific oenological practice

Tokajské samorodné víno is produced by alcoholic fermentation of Tokaj grape varieties, if conditions for the mass formation of cibebas (grapes shriveled by botrytis mould) are not favourable. Tokajské samorodné víno is divided into:

(a) Tokajské samorodné suché [dry Tokaj szamorodni] – produced in years that are not favourable for the production of cibebas, or produced from grapes from bunches whose cibebas had already been picked for the production of 'výberové' Tokaj wines; the grapes obtained must have a sugar content of at least 21 NM; the produced wine's residual natural sugar content is up to 10 g/l,

(b) Tokajské samorodné sladké [sweet Tokaj szamorodni] – produced from grapes together with some cibebas that have not been removed from the grapes but are processed together with the rest of the grapes, and which must have a sugar content of at least 24 °NM; the wine's natural sugar content is over 10 g/l.

Tokajské samorodné suché and Tokajské samorodné sladké may not be placed on the market until they have been matured for at least two years, including at least one year in wooden casks.

3. Tokajský výber [Tokaj selection]

Specific oenological practice

Tokajský výber is produced by alcoholic fermentation after must having a sugar content of at least 21 °NM coming from the vinohradnícka oblasť Tokaj or wine having the same quality and same vintage coming from the vinohradnícka oblasť Tokaj are poured over the cibebas. Depending on the amount of added cibebas, Tokajský výber is divided into classes from three putňa to six putňa. Tokajský výber wines mature for at least three years, including at least two years in wooden casks.

4. Tokajský mášláš [Tokaj mášláš]

Specific oenological practice

Tokajský mášláš is produced by alcoholic fermentation of must or wine of the same vintage from the vinohradnícka oblasť Tokaj poured over fermentation lees of the szamorodni or výber. It matures for at least two years, including at least one year in wooden casks.

5. Tokajský forditáš [Tokaj forditáš]

Specific oenological practice

Tokajský forditáš is produced by alcoholic fermentation of must or wine of the same vintage from the vinohradnícka oblasť Tokaj poured over grape marc from cibebas. It matures for at least two years, including at least one year in wooden casks.

6. Tokajská výberová esencia [Tokaj essence selection]

Specific oenological practice

Tokajská výberová esencia is produced by alcoholic fermentation of cibebas. During the harvesting, berries of grapes are selected separately, and must from the defined vineyard of the vinohradnícka oblasť Tokaj or by wine of the same vintage which contains at least 180 g/l of natural sugar and 45 g/l of sugar-free extract is poured over them immediately after they are processed. It matures for at least three years, including at least two years in wooden casks.

7. Tokajská esencia [Tokaj essence]

Specific oenological practice

Tokajská esencia is produced by slow fermentation of free-run wine acquired from separately selected cibebas. Esencia contains at least 450 g/l of natural sugar and 50 g/l of sugar-free extract. It matures for at least three years, including at least two years in wooden casks.

8. Tokajský Furmint [Tokaj Furmint]

Specific oenological practice

Wine produced by alcoholic fermentation of grapes of the Furmint variety with an admixture of the Lipovina and Muškát žltý varieties (totalling no more than 15 %) grown in the vinohradnícka oblasť Tokaj is designated Tokajský Furmint.

9. Tokajská Lipovina [Tokaj Lipovina]

Specific oenological practice

Wine produced by alcoholic fermentation of grapes of the Lipovina variety with an admixture of the Furmint and Muškát žltý varieties (totalling no more than 15 %) grown in the vinohradnícka oblasť Tokaj is designated Tokajská Lipovina.

10. Tokajský Muškát žltý [Tokaj yellow Muscat]

Specific oenological practice

Wine produced by alcoholic fermentation of Muškát žltý grapes with an admixture of the Furmint and Lipovina varieties (totalling no more than 15 %) grown in the vinohradnícka oblasť Tokaj is designated Tokajský Muškát žltý.

5.2. *Maximum yields*

1. Tokajské samorodné suché

9 500 kg of grapes per hectare

2. Tokajské samorodné sladké

9 500 kg of grapes per hectare

3. Tokajský výber trojputňový

9 500 kg of grapes per hectare

4. Tokajský výber štvorputňový

9 500 kg of grapes per hectare

5. Tokajský výber päťputňový

9 500 kg of grapes per hectare

6. Tokajský výber šesťputňový

9 500 kg of grapes per hectare

7. Tokajská výberová esencia

9 500 kg of grapes per hectare

8. Tokajská esencia

9 500 kg of grapes per hectare

9. Tokajský Fordítáš

9 500 kg of grapes per hectare

10. Tokajský Mášláš

9 500 kg of grapes per hectare

11. Tokajský Furmint

14 000 kg of grapes per hectare

12. Tokajská Lipovina

14 000 kg of grapes per hectare

13. Tokajský Muškát žltý

14 000 kg of grapes per hectare

14. Akostné víno

14 000 kg of grapes per hectare

15. Akostné víno s prívlastkom kabinetné

9 500 kg of grapes per hectare

16. Akostné víno s prívlastkom neskorý zber

9 500 kg of grapes per hectare

17. Akostné víno s prívlastkom výber z hrozna

9 500 kg of grapes per hectare

18. Akostné víno s prívlastkom bobuľový výber

9 500 kg of grapes per hectare

19. Akostné víno s prívlastkom hrozienkový výber

9 500 kg of grapes per hectare

20. Akostné víno s prívlastkom cibébový/botrytický výber

9 500 kg of grapes per hectare

21. Akostné víno s prívlastkom ľadové víno

9 500 kg of grapes per hectare

22. Akostné víno s prívlastkom slamové víno

9 500 kg of grapes per hectare

23. Likérové víno

14 000 kg of grapes per hectare

24. Sekt V.O.

14 000 kg of grapes per hectare

25. Pestovateľský sekt

14 000 kg of grapes per hectare

6. **Demarcated geographical area**

Tokaj is a closed wine-growing area demarcated by the boundaries of the cadastral areas of the following Tokaj municipalities: Čerhov, Veľká Tŕňa, Malá Tŕňa, Slovenské Nové Mesto, Bara, Černochov and Viničky.

7. **Wine grape variety(-ies)**

Furmint

Kabar

Kövérszőlő - Tučné hrozno

Lipovina

Muškát žltý

Zéta - Zeta

8. **Description of the link(s)**

Vinohradnícka oblasť Tokaj

Viticulture and wine-making in the defined geographical area is based on vine cultivation and wine ageing on the unique volcanic soil of the Zemplín Mountains under specific climatic conditions. The topography of the Zemplín Mountains is mildly to moderately rugged and hilly. The region is characterised by the volcanic composition of the soil, including andesites, rhyolites and rhyolite tuffs, which are the basis for heavy loamy or clay-loam soils rich in mineral elements. The rocks in the soils on the Zemplín hills are predominantly acidic. The vineyards are planted at an altitude of 105-320 m above sea level. The vinohradnícka oblasť Tokaj contains only south, south-east and south-west facing slopes. This orientation of the slopes means that for the whole day the vines are exposed to the warmth of the autumn sun, which is able to produce sufficient quantities of natural sugar and aromatic substances in the grape berries from the elements of the earth, water and air. The soil is of volcanic origin and characterised by a pronounced stoniness. The soil has a vital impact on the maturing of the grapes. In the long sunny days in the autumn the sunlight is absorbed by the soil and subsequently released during the night, thus mitigating the differences between the daytime and night-time temperatures and having a positive effect on vine maturation. A distinguishing feature of the soil in the defined geographical area is that it is still warm in the morning even after a chilly autumn night.

The Tokaj area is in the continental climatic zone, with average annual temperatures of around 9,6 °C. In the growing season, the average temperature is around 16 °C, with up to 1 075 hours of sunshine and a soil temperature of 13,5 °C at a depth of 50 cm. The average precipitation in the area is 608 mm, peaking in June and July. In total, precipitation is relatively unevenly distributed between the winter and the spring, with comparable precipitation in the summer and the autumn. The area is characterised by a long and dry autumn. Autumn days almost invariably begin with morning mists that are conducive to the creation and development of noble rot in the grape berries. The cibebas used for the production of wine are shrivelled grape berries which in favourable years form in the bunches of the Tokaj varieties of Furmint, Lipovina and Muškát žltý affected by the noble rot *Botrytis cinerea* Persoon. The production of wine of the highest quality is associated with a special technique for adding an exact proportion of cibebas to a specified quantity of wine and to the wines maturing for several years in oak casks in tuff cellars.

In the north, the area is protected by the Zemplín Mountains. In the south, thanks to the southerly autumn winds, it is dry, offering perfect conditions for the development of the noble rot *Botrytis cinerea* and the formation of cibebas. Cibebas are healthy grape berries affected by the noble rot *Botrytis cinerea*, which damages the skin of the berry causing the water to evaporate and the sugar to concentrate. They are unique and appear only in this area. The volcanic soil endows the wines with greater minerality and fullness, reflected in the higher extraction.

The climate of the region contributes to a higher acidity and, depending on the vintage, to the formation of the cibebas and the sugar content of the grapes at harvest. In comparison to other wine-growing regions of Slovakia, the extraction of the wines produced in this area is higher for all wine categories by 1-3 g/l, with an average acidity of 12-14 g/l at harvest and 6-10 g/l in the final product.

The first records of vine cultivation date back to the Roman Empire (2nd century). Later, Slavs settled here, giving the name 'Stokaj' to a locality and a hill at the confluence of the rivers Bodrog and Tisa. In the 13th century, King Béla IV settled the area with Italians from the region of Bari, who imported the basic Tokaj variety of Furmint. During the Turkish wars and the 170 years of Turkish rule underground shelters were built. These cellars, dug into the tuff and maintaining a year-round constant temperature, later began to be used to store Tokaj wine. The first Tokaj wine of superior quality was produced in 1650. Tokaj enjoyed its greatest popularity in the 17th and 18th centuries. Thanks to Francis II Rákóczi, it found its way to the French royal court of Louis XIV, where it was awarded the title 'VINUM REGUM – REX VINORUM' – 'The wine of kings – the king of wines'. Tokaj wine was a favourite of Tsar Peter the Great and his successor Catherine. Tokaj wine was believed to have therapeutic effects and was administered as a universal cure for many ailments ('Universalis vera medicina').

The quality of the product is due to the specific soil and climatic conditions, as well as due to the skill and experience of the producers. The uniqueness of Tokaj wine was given legal recognition by Slovak National Council Act No 4 of 6 March 1959, by its inclusion in the national register, by its inclusion in the WIPO register in Geneva in 1967, and by bilateral agreements with Switzerland and Portugal.

9. **Essential further conditions (packaging, labelling, other requirements)**

Vinohradnícka oblasť Tokaj

Legal framework:

In national legislation

Type of further condition:

Additional provisions relating to labelling

Description of the condition:

In accordance with Act No 182/2005 on viticulture and wine-making, as amended

Decree No 232/2005 of the Ministry of Agriculture of the Slovak Republic on vinohradnícka oblasť Tokaj.

Decree No 237/2005 of the Ministry of Agriculture of the Slovak Republic laying down details on the conditions for granting planting rights and implementing certain other provisions of Act No 182/2005 on viticulture and wine-making

Link to the product specification

https://www.indprop.gov.sk/swift_data/source/2023/CHOP_CHZO/specifikacia/Zmena_2_VO_Tokaj_Specifikacia_s_prijatymi_zmenami.pdf