

## WINE DATA

ORGANIZER FILLS IN!

KATEGÓRIA:

RAKTÁRI SZÁM:

Fill in for each wine seperately! Photocopies are accepted.

Winery\* (To appear in official results): \_\_\_\_\_

Trading name of the wine\* (To appear in official results): \_\_\_\_\_

Wine region\*: \_\_\_\_\_ Single vineyard: \_\_\_\_\_

Vintage\*: \_\_\_\_\_ Bottle Volume\* (ml): \_\_\_\_\_ Available in stock\* (bottles): \_\_\_\_\_

Varietal consistence %\*:

1. \_\_\_\_\_ % 2. \_\_\_\_\_ %

3. \_\_\_\_\_ % 4. \_\_\_\_\_ %

Colour\*:

 White Rosé Red

Type and duration of ageing\*:

New oak/barrigue: \_\_\_\_\_ month(s) Used wooden barrels: \_\_\_\_\_ month(s)

Steel tank or equivalent: \_\_\_\_\_ month(s) Bottle ageing: \_\_\_\_\_ month(s)

Wine type / classification\*:

 Still white wine Still rosé wine Still red wine Pearl wine Sparkling wine, charmat method Sparkling wine, with bottle fermentation Naturally sweet wine specialties (excluding botrytised wines) Botrytised wine Fortified wine Wine under a film of yeast (excluding fortified wines)

Analysis and Trade Information\*:

Residual sugar\*: \_\_\_\_\_ g/l

Alcohol content\*: \_\_\_\_\_ % vol

Acid content\*: \_\_\_\_\_ g/l

Retail price\*: \_\_\_\_\_ €

Batch number\*: \_\_\_\_\_

License number of the wine\*: \_\_\_\_\_

Specific features (eg: ice wine, amphora wine, low sulfur, passito wine, etc.):

Hungarian distributor, distributor's website:

Ripeness level of grapes\*:

 Fully ripened Overripe Dried grapes Botrytised

Cultivation method\* (Several can be marked):

 Traditional Biodynamic Organic Orange wine

Designation of origin\*:

 PDO (Protected Designation of Origin) PGI (Protected Geographical Indication) Without geographical indication (table wine)

Type of bottle closure\*:

 Natural cork Synthetic cork Screw cap Glass cork

Date\*: \_\_\_\_\_ day \_\_\_\_\_ month 2023

\_\_\_\_\_  
Company Stamp and Signature

\* Obligatory to be filled in

PLEASE STICK THE LABEL  
OF THE WINE HERE  
OR  
ATTACH IT TO THE REGISTRATION FORM!