



## WINE DATA

ORGANIZER FILLS IN!

KATEGÓRIA: RAKTÁRI SZÁM:

## Fill in for each wine seperately! Photocopies are accepted.

Winery* (To appear in offi	cial results):					
Trading name of the wine	* (To appear in official resu	ults):				
Wine region*:		;	Single vineyard:			
Vintage*:	_ Bottle Volume* (ml):		Available in stock* (bottles):			
Varietal consistence % *:						
1						
3		%	4			%
Colour*:		_	¬			
White	Rosé	L	Red			
<b>Type and duration of age</b> New oak/barrique:	<b>eing*</b> : m	onth(s)	Used wooden b	arrels.		month(s)
Steel tank or equivalent:	m			direts.		_ ` ` `
·		` '	Bottle ageing:			_ 111011111(5)
Amphora:	m	iontn(s)				
Wine type / classification  Still white wine	<b>n</b> ⁺: □Still ro	nsé wine		Still red wi	ne	
Pearl wine	=		armat method		rine, with bottle fe	rmentation
	specialties (excluding bot	•		Botrytised		
Fortified wine		-	of yeast (excluding	g fortified wines	5)	
Analysis and Trade Infor	mation*:					
Residual sugar*:	g/	/լ	Alcohol conten	t*:		_ % vol
Acid content*:	g/		Retail price*:			€
Batch number*:			License number	of the wine*:		
Specific features (eg: ice	wine low sulfur passito v	wine etc):				_
opecine reactives (e.g. ree	ville, tow satial, passito v	virie, etc.).				
Main distributor, distribu	itor's website					
rialli distributor, distribu	itor s website.					
Dinness level of avenue*.						
Ripness level of grapes*:  Fully ripened	Overripe	Γ	Dried grapes		Botrytised	
Cultivation method* (Sev	· · · · · · · · · · · · · · · · · · ·	L			Boti y tisea	
Traditional	Biodynamic	Г	Organic		Orange wine	
Designation of origin*:						
PDO (Protected Designation of Origin)			PGI (Protected	Geographical In	dication)	
☐ Without geographical		_	_ (	3 · 1	,	
Type of bottle closure*:						
☐ Natural cork	Synthetic cork		Screw cap		Glass cork	
Date*: da	ay mor	nth 2024				
			Company Stamp and Signature			
* Obligatory to be filled in						
	LEASE ATTACH THE LAE	EI OETUEN	MINE TO THE DEC			
	LLASE ALTACITIE LAE	— — — —			TXITE	