

REGISTRATION DATE

June 22, 2021

REGISTRATION NUMBER

AO-1230

CONTRACTING PARTY OF ORIGIN

European Union

APPELLATION OF ORIGIN

**Vinohradnícka oblasť Tokaj**

GOOD(S)

1. **Wine**

BENEFICIARIES, NATURAL PERSON OR LEGAL ENTITY

1. Any producer who respects the product specification.
2. TOKAJ REGNUM, občianske združenie.

GEOGRAPHICAL AREA

“Vinohradnícka oblasť TOKAJ” (The Tokaj wine-growing area) is an enclosed wine-growing area which is bounded by the borders of the cadastral areas of the Tokaj municipalities of Čerhov, Veľká Tíňa, Malá Tíňa, Slovenské Nové Mesto, Bara, Černochoh and Viničky.

LEGAL BASIS FOR THE GRANT OF PROTECTION IN THE  
CONTRACTING PARTY OF ORIGIN

1. European Commission.

Article 107 of Regulation (EU) No 1308/2013 of the European Parliament and of the Council of 17 December 2013 establishing a common organisation of the markets in agricultural products and repealing Council Regulations (EEC) No 922/72, (EEC) No 234/79, (EC) No 1037/2001 and (EC) No 1234/2007.

PDO-SK-A0120

February 17, 2006

COMPETENT AUTHORITY

European Commission, Directorate-General for Agriculture and Rural Development, Unit F3 – Geographical Indications

*Address* Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels  
European Union

LANGUAGE OF THE INTERNATIONAL APPLICATION

English

DATE D'ENREGISTREMENT

22 juin 2021

NUMÉRO D'ENREGISTREMENT

AO-1230

PARTIE CONTRACTANTE D'ORIGINE

Union européenne

APPELLATION D'ORIGINE

**Vinohradnícka oblasť Tokaj**

PRODUIT(S)

1. Vin

BÉNÉFICIAIRES, PERSONNE PHYSIQUE OU MORALE

1. Tout producteur respectant le cahier des charges du produit.
2. TOKAJ REGNUM, občianske združenie.

AIRE GÉOGRAPHIQUE

"Vinohradnícka oblasť TOKAJ" ("l'aire viticole de Tokaj") est une aire viticole fermée et délimitée par les limites des zones cadastrales des communes rattachées à Tokaj, Čerhov, Veľká Trňa, Malá Trňa, Slovenské Nové Mesto, Bara, Černochoch et Viničky.

BASE JURIDIQUE DE L'OCTROI DE LA PROTECTION DANS LA  
PARTIE CONTRACTANTE D'ORIGINE

1. Commission européenne.

Article 107 du Règlement (UE) n° 1308/2013 du Parlement européen et du Conseil du 17 décembre 2013 portant organisation commune des marchés des produits agricoles et abrogeant les Règlements du Conseil (CEE) n° 922/72, (CEE) n° 234/79, (CE) n° 1037/2001 et (CE) n° 1234/2007

PDO-SK-A0120

17.02.2006

ADMINISTRATION COMPÉTENTE

Commission européenne, Direction générale de l'agriculture et du développement rural, Unité F3 – Indications géographiques

*Adresse* Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels  
Union européenne

LANGUE DE LA DEMANDE INTERNATIONALE

Anglais

FECHA DE REGISTRO

22 de junio de 2021

NÚMERO DE REGISTRO

AO-1230

PARTE CONTRACTANTE DE ORIGEN

Unión Europea

DENOMINACIÓN DE ORIGEN

**Vinohradnícka oblasť Tokaj**

PRODUCTO(S)

1. **Vino**

BENEFICIARIOS, PERSONA FÍSICA O JURÍDICA

1. Cualquier productor que respete las especificaciones del producto.
2. TOKAJ REGNUM, občianske združenie.

ZONA GEOGRÁFICA

"Vinohradnícka oblasť TOKAJ" (La zona vitícola de Tokaj) es una zona vitícola cerrada que está delimitada por las fronteras de las zonas catastrales de los municipios de Tokaj de Čerhov, Veľká Trňa, Malá Trňa, Slovenské Nové Mesto, Bara, Černochovej y Viničky.

FUNDAMENTO JURÍDICO DE LA CONCESIÓN DE PROTECCIÓN EN  
LA PARTE CONTRATANTE DE ORIGEN

1. Comisión Europea.

Artículo 107 del Reglamento (UE) nº 1308/2013 del Parlamento Europeo y del Consejo, de 17 de diciembre de 2013, por el que se crea una organización común de mercados de los productos agrarios y por el que se derogan los Reglamentos (CEE) nº 922/72, (CEE) nº 234/79, (CE) nº 1037/2001 y (CE) nº 1234/2007 del Consejo.

PDO-SK-A0120

17.02.2006

ADMINISTRACIÓN COMPETENTE

Comisión Europea, Dirección General Agricultura y Desarrollo Rural,  
Unidad F3 – Indicaciones Geográficas

*Dirección* Rue de la Loi / Wetstraat 130, 1040 Bruxelles / Brussels  
Unión Europea

IDIOMA DE LA SOLICITUD INTERNACIONAL

Inglés

**PARTICULARS CONCERNING THE QUALITY, REPUTATION OR CHARACTERISTIC(S)  
(RULE 5(3))<sup>1</sup>**

**DONNÉES CONCERNANT LA QUALITÉ, LA NOTORIÉTÉ OU D'AUTRES CARACTÈRES  
(RÈGLE 5.3))**

**DETALLES RELATIVOS A LA CALIDAD, LA REPUTACIÓN O LAS CARACTERÍSTICAS  
(REGLA 5.3))**

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<sup>1</sup> The Rules referred to above are those contained in the Common Regulations under the Lisbon Agreement and the Geneva Act of the Lisbon Agreement – Les règles mentionnées ci-dessus sont celles contenues dans le règlement d'exécution commun à l'Arrangement de Lisbonne et à l'Acte de Genève de l'Arrangement de Lisbonne – Las Reglas mencionadas anteriormente son las que figuran en el Reglamento Común del Arreglo de Lisboa y del Acta de Ginebra del Arreglo de Lisboa.

Additional requirements under Rule 5(3) of Common Regulations under the Lisbon Agreement and the Geneva Act - Particulars concerning the quality, reputation or characteristics.

**a) Name**

**Vinohradnícka oblasť TOKAJ**

**b) Description of the wine**

Wine from the “Vinohradnícka oblasť TOKAJ” Tokaj wine-growing area is an exceptional product obtained exclusively by means of the complete or partial alcoholic fermentation of fresh grapes or grape must. Wines from this area are unusually full-bodied and extractive; when ripening, the grapes attain a high sugar content. Special types of wine with an amber colour and a higher residual sugar content can be obtained through the effects of the noble rot *Botrytis cinerea Persoon*.

The following types of wine may be produced with the protected designation of origin “Vinohradnícka oblasť TOKAJ”:

**1. Tokajské samorodné suché (dry) and Tokajské samorodné sladké (sweet)**

Analytical characteristics:

Minimum actual alcoholic strength	12 % vol.
Residual sugar (glc + fru)	up to 10 g/l for dry, more than 10 g/l for sweet
Minimum sugar-free extract	23 g/l
Minimum titratable acidity	5.5 g/l
Maximum total sulphur dioxide	300 mg/l
Maximum total volatile acidity	1.1 g/l

Organoleptic characteristics:

Colour: pale-yellow to golden-yellow with a brownish tint, possibly also weaker tints.

Aroma: pronounced, characteristic of Tokaj – over-ripe fruit, walnuts.

Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.



## 2. Tokajský výber 3 – 6 putňový

### Analytical characteristics:

Minimum actual alcoholic strength	9% vol.
Minimum residual sugar	3-putňový – 60 g/l 4-putňový – 90 g/l 5-putňový – 120 g/l 6-putňový – 150 g/l
Minimum sugar-free extract	3-putňový – 25 g/l 4-putňový – 30 g/l 5-putňový – 35 g/l 6-putňový – 40 g/l
Minimum titratable acidity	6 g/l
Maximum total sulphur dioxide	400 mg/l
Maximum total volatile acidity	2.1 g/l

### Organoleptic characteristics:

Colour: yellow to deep amber.

Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.

Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

## 3. Tokajská výberová esencia

### Analytical characteristics:

Minimum actual alcoholic strength	6% vol.
Minimum residual sugar	180 g/l
Minimum sugar-free extract	45 g/l
Minimum titratable acidity	6 g/l
Maximum total sulphur dioxide	400 mg/l
Maximum total volatile acidity	2.1 g/l

### Organoleptic characteristics:

Colour: yellow to deep amber.

Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.

Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

#### 4. Tokajská esencia

Analytical characteristics:

Minimum actual alcoholic strength	1.2 % vol.
Maximum actual alcoholic strength	8 % vol.
Residual sugar	more than 450 g/l
Minimum sugar-free extract	50 g/l
Minimum titratable acidity	8 g/l
Maximum total sulphur dioxide	400 mg/l
Maximum total volatile acidity	2.1 g/l

Organoleptic characteristics:

Colour: yellow to rich amber-yellow.

Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.

Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

#### 5. Tokajský Forditáš and Tokajský Mašláš

Analytical characteristics:

Minimum actual alcoholic strength	9 % vol.
Minimum sugar-free extract	23 g/l
Minimum titratable acidity	6 g/l
Maximum total sulphur dioxide	350 mg/l
Maximum total volatile acidity	1.5 g/l

Organoleptic characteristics:

Colour: yellow to rich amber-yellow.

Aroma: pronounced, characteristic of Tokaj – mead-like, over-ripe fruit, walnuts.

Taste: Tokaj bready taste, honey to caramel, over-ripe fruit.

## 6. Odrodové vína (Varietal wines) – Tokajský Furmint, Tokajská Lipovina, Tokajský Muškát žltý

### Analytical characteristics:

Minimum actual alcoholic strength	9 % vol.
Minimum titratable acidity	3.5 g/l
Maximum total sulphur dioxide	200 mg/l, or max. 250 mg/l where the residual sugar content is more than 5 g/l
Maximum total volatile acidity	1.1 g/l

### Organoleptic characteristics:

Colour: pale green to pale yellow, golden.

Aroma: characteristic pronounced varietal aroma.

Taste: typical varietal, full-bodied, smooth.

## 7. Akostné víno (Quality wine)

### Analytical characteristics:

Minimum actual alcoholic strength	9.5 % vol.
Minimum sugar-free extract	16 g/l
Minimum titratable acidity	3.5 g/l
Maximum total sulphur dioxide	200 mg/l, or max. 250 mg/l where the residual sugar content is more than 5 g/l
Maximum total volatile acidity	1.1 g/l

### Organoleptic characteristics:

Clarity: Clear with a sparkle; may include isolated fibres of filter medium and isolated particles of cork, fine crystals of tartar and, in red wine, slight precipitation of the colouring matter.

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

Aroma: clean, characteristic, pronounced, depending on the variety or label, but may have a less pronounced aroma.

Taste: clean, characteristic, full-bodied, smooth and fresh, but may have minor variations in fullness and character.

## 8. Akostné víno s prívlastkom (Quality wine with the attribute):

kabinetné  
neskorý zber  
výber z hrozna  
bobuľový výber  
hrozienkový výber  
cibébový výber  
ľadové víno  
slamové víno

### Analytical characteristics:

	Minimum actual alcoholic strength	Maximum total sulphur dioxide	Maximum total volatile acidity
Kabinetné	9.5 % vol.	200 mg/l*	1.1 g/l
neskorý zber	9.5 % vol.	300 mg/l	1.1 g/l
výber z hrozna	9.5 % vol.	350 mg/l	1.8 g/l
bobuľový výber	8.0 % vol.	400 mg/l	1.8 g/l
hrozienkový výber	8.0 % vol.	400 mg/l	2.1 g/l
cibébový/botrytický výber	8.0 % vol.	400 mg/l	2.1 g/l
ľadové víno	6.0 % vol.	400 mg/l	1.8 g/l
slamové víno	6.0 % vol.	400 mg/l	2.1 g/l

\* for residual sugar in excess of 5 g/l, the value is increased by 50 mg/l

Minimum sugar-free extract 16.5 g/l

Minimum titratable acidity 3.5 g/l

### Organoleptic characteristics:

Clarity: Clear with a sparkle, may include fine crystals of tartar and, in red wine, slight precipitation of the colouring matter.

Colour: white, pale green to pale yellow, honey-gold, depending on the variety, vintage and attribute.

Aroma: clean, characteristic, pronounced, depending on the variety or label.

Taste: clean, characteristic, full-bodied, smooth.

## 9. Likérové víno (Liqueur wine)

### Analytical characteristics:

Minimum actual alcoholic strength	15 % vol.
Maximum actual alcoholic strength	22 % vol.
Minimum total alcoholic strength	17.5 % vol.
Minimum titratable acidity	3.5 g/l
Maximum total sulphur dioxide	150 mg/l for wine with residual sugar of up to 5 g/l, max. 200 mg/l for wine with residual sugar in excess of 5 g/l
Maximum total volatile acidity	1.1 g/l

### Organoleptic characteristics:

Colour: white to amber, depending on the label and vintage.

Aroma: clean, characteristic, pronounced, depending on the variety or label, but may have a less pronounced aroma.

Taste: clean, characteristic, full-bodied, smooth and pronounced, but may have minor variations in fullness and character.

## 10. Šekt V.O. and Pestovateľský šekt

### Analytical characteristics:

Minimum actual alcoholic strength	10.0 % vol.
Minimum total alcoholic strength	10.0 % vol.
Minimum titratable acidity	3.5 g/l
Minimum sugar-free extract	16.0 g/l

Maximum total sulphur dioxide	185 mg/l
Maximum total volatile acidity	1.1 g/l

Organoleptic characteristics:

Colour: white, rosé or red, depending on the designation and vintage.

Aroma: clean, characteristic, pronounced and fresh, depending on the variety or label.

Sparkle: delicate and long-lasting.

Taste: pronounced, fresh, smooth, clean, full-bodied.

c) specific oenological practices

**Common provisions**

100 % of the grapes used in the production of the wine must originate from the Tokaj wine-growing area defined under (d). Wine from the Tokaj wine-growing area may be produced and bottled only in this area.

**Specific provisions:**

‘*Samorodné suché víno*’ is produced by alcoholic fermentation from grapes of Tokaj varieties harvested on eligible vineyard plots where conditions are unfavourable for the mass production of raisined grapes (Zibebé). Raisined grapes are picked from bunches in advance for the production of ‘*Tokajské výberové víno*’; grapes must have a minimum sugar content of 21 °NM. ‘*Samorodné suché víno*’ may be placed on the market at the earliest after two years of ageing, of which at least one year in wooden casks.

‘*Samorodné sladké víno*’ is produced by alcoholic fermentation from grapes of Tokaj varieties harvested on eligible vineyard plots where conditions are unfavourable for the mass production of raisined grapes. It is produced from a proportion of raisined grapes which are not picked from the grapes and are processed together with other grapes which must have a minimum sugar content of 24 °NM; the wine’s natural sugar content is in excess of 10 g/l. ‘*Samorodné sladké víno*’ may be placed on the market at the earliest after two years of ageing, of which at least one year in wooden casks.

‘*Výber*’ is produced by alcoholic fermentation following the immersion of raisined grapes harvested on eligible vineyard plots in must with a minimum sugar content of 21 °NM or in

wine of the same quality and vintage from eligible vineyard plots. ‘Výber’ is classified as 3- to 6-putňový, depending on the quantity of raisined grapes added. ‘Výber’ may be placed on the market at the earliest after three years of ageing, of which at least two years in wooden casks.

‘*Mašláš*’ is produced by alcoholic fermentation of must or wine of the same vintage from eligible vineyard plots, poured on fermentation lees of Tokajské samorodné or Tokajský výber. ‘*Mášláš*’ may be placed on the market at the earliest after two years of ageing, of which at least one year in a wooden cask.

‘*Forditáš*’ is produced by alcoholic fermentation of must or wine of the same vintage from eligible vineyard plots, poured on wine marc from raisined grapes harvested on eligible plots. ‘*Forditáš*’ may be placed on the market at the earliest after two years of ageing, of which at least one year in a wooden cask.

‘*Výberová esencia*’ is obtained by alcoholic fermentation of raisined grapes from eligible vineyard plots. During harvesting, the grape berries are picked separately, and, immediately after processing, they are immersed in must from a defined vineyard or in Tokaj wine of the same vintage which contains at least 180 g/l of natural sugar and 45 g/l of sugar-free extract. ‘*Výberová esencia*’ may be placed on the market at the earliest after three years of ageing, of which at least two years in a wooden cask.

‘*Esencia*’ is produced by slow fermentation of free-run wine obtained from separately picked raisined grapes harvested on eligible vineyard plots. ‘*Esencia*’ contains at least 450 g/l of natural sugars and 50 g/l of sugar-free extract. ‘*Esencia*’ may be placed on the market at the earliest after three years of ageing, of which at least two years in a wooden cask.

‘*Furmint*’ is produced by alcoholic fermentation of grapes of the Furmint variety with an admixture of a maximum of 15% in total of grapes of the Lipovina and Muškát žltý varieties, grown on eligible vineyard plots.

Tokajské víno can be designated as ‘*Lipovina*’ if it is produced by alcoholic fermentation from grapes of the Lipovina variety with the admixture of a maximum of 15% in total of grapes of the Furmint and Muškát žltý varieties, grown on eligible vineyard plots.

Tokajské víno can be designated as ‘*Muškát žltý*’ if it is produced by alcoholic fermentation from grapes of the Muškát žltý variety with the admixture of a maximum of 15 % in total of grapes of the Furmint and Lipovina varieties, grown on eligible vineyard plots.

For the production of ‘*akostné víno*’ the grapes must have reached a sugar content of at least 17 °NM at harvest. The grapes or grape must may be enriched to a maximum of 22 °NM for white wine.

For the production of ‘*akostné víno s prívlastkom*’ [quality wine with attribute], grapes must be harvested at full ripeness and must be certified at harvest. The wine may not be enriched, and may not be chemically preserved other than by means of sulphur dioxide.

*Akostné víno s prívlastkom* ‘kabinetné’ is produced from fully ripe grapes having a sugar content of at least 19 °NM at the time of harvesting.

*Akostné víno s prívlastkom* ‘neskorý zber’ is produced from fully ripe grapes having a sugar content of at least 21 °NM at the time of harvesting.

*Akostné víno s prívlastkom* ‘výber z hrozna’ is produced from fully ripe grapes having a sugar content of at least 23 °NM at the time of harvesting and obtained from carefully selected bunches.

*Akostné víno s prívlastkom* ‘bobuľový výber’ is produced from selected overripe bunches of grapes, from which unripe and damaged berries have been removed, having a sugar content of at least 26 °NM at the time of harvesting.

*Akostné víno s prívlastkom* ‘hrozienkový výber’ is produced from hand-selected overripe natural grape berries having a sugar content of at least 28 °NM at the time of harvesting.

*Akostné víno s prívlastkom* ‘cibébový’ or ‘botrytický výber’, is produced only from hand-selected overripe grape berries, refined by the effect of the filamentous fungus *Botrytis cinerea* Persoon, having a sugar content of at least 28 °NM at the time of harvesting.

*Akostné víno s prívlastkom* ‘ľadové víno’ is produced from grapes that have been harvested at a temperature of minus 7 °C or lower. The grapes must remain frozen during harvesting and processing, and the must obtained must have a sugar content of at least 27 °NM.



*Akostné víno s prívlastkom ‘slamové víno’* is produced from well-ripened grapes that have been stored prior to processing on straw or reed mats, or have been left to hang on lines, and the must obtained must have a sugar content of at least 27 °NM.

For the production of ‘*Sekt V. O.*’ the grapes, must, wine and all elements used in production must come from Tokaj.

For the production of ‘*pestovateľský sekt*’ the grapes, must, wine and all elements used to produce it must come from the vineyard of a producer in the Tokaj wine-growing area.

‘*Odrodové víno*’ wine is produced exclusively from a single variety; the admixture of other varieties is permitted up to 15 % by weight.

‘*Značkové víno*’ wine is produced according to a recipe of the producer approved by the producer. This fact must always be stated in the production batch output record.

**d) definition of the relevant geographical area:**

“Vinohradnícka oblasť TOKAJ” (The Tokaj wine-growing area) is an enclosed wine-growing area which is bounded by the borders of the cadastral areas of the Tokaj municipalities of Čerhov, Veľká Trňa, Malá Trňa, Slovenské Nové Mesto, Bara, Černochoh and Viničky.

**e) maximum yields per hectare:**

samorodné suché	9 500 kg of grapes per hectare
samorodné sladké	9 500 kg of grapes per hectare
výber 3–6 putňový	9 500 kg of grapes per hectare
výberová esencia	9 500 kg of grapes per hectare
esencia	9 500 kg of grapes per hectare
Forditaš	9 500 kg of grapes per hectare
Mašláš	9 500 kg of grapes per hectare

Furmint	14 000 kg of grapes per hectare
Lipovina	14 000 kg of grapes per hectare
Muškát žltý	14 000 kg of grapes per hectare
Akostné víno	14 000 kg of grapes per hectare
Akostné víno s právlastkom	9 500 kg of grapes per hectare
Likérové víno	14 000 kg of grapes per hectare
Sekt ( V.O. )	14 000 kg of grapes per hectare
Pestovateľský sekt	14 000 kg of grapes per hectare

The number of vines per hectare in “Vinohradnícka oblasť TOKAJ” (Tokaj wine-growing area) does not exceed 10 000 per hectare of vineyard.

For the production of Akostné víno, Likérové víno, Sekt V.O. and Pestovateľský sekt, a budding density of not more than 80 000 buds per hectare of vineyard must be maintained.

For the production of wines under 2(1)-(6) and Akostné víno s právlastkom, a budding density of not more than 65 000 buds per hectare of vineyard must be maintained.

**f) indications of the varieties of vine from which the wine is produced:**

All of the varieties in the current Schedule of Registered Varieties which are registered for the Tokaj wine-growing area may be grown here. Currently, these varieties are Furmint, Lipovina and Muškát žltý.

**g) details confirming a link**

**Details about the geographical area**

Viticulture and wine-making in this area is based on vine-growing and wine-maturing on the specific volcanic soil of the Zemplín Mountains (Zemplínske vrchy) in specific climatic conditions.

The topography of the Zemplín Mountains is slightly to moderately rugged in structure and is of a hilly nature. Volcanic soil composition is typical of this region. Andesites, rhyolites and tuffs are present, underlying heavy clay and clay-loam soil rich in mineral elements. The rocks found in the soil of the Zemplín Mountains are mostly

acidic in nature. Vineyards are planted at an altitude of 105-320 metres above the sea level. The Tokaj wine-growing area contains only south, south-east and south-west facing slopes. This slope orientation ensures that the vines are exposed throughout the day to the effects of warm autumn sun, which makes use of elements of earth, water and air to produce a sufficient amount of natural sugar and aromatic substances in the grapes. The soil is particularly stony and originally volcanic. The soil has an irreplaceable effect on the maturing of grapes. During long, sunny autumn days the soil absorbs solar radiation, which is then released during the night. This helps to reduce the differences between daytime and night-time temperatures and has a positive effect on the grapes ripening. One of the typical features of the Tokaj soil is its ability to keep warmth even after a cold autumn night.

Climatically, Vinohradnícka oblast TOKAJ is part of the continental climate zone. The average annual temperature in this area is about 9.6 °C. During the growing season, the average temperature is about 16 °C. The average length of sunshine during the growing season is 1 075 hours, while the soil temperature at a depth of 50 cm is 13.5 °C. Average precipitation in this area is 608 mm. Most rainfall in June and July. The overall volume of precipitation is divided relatively unequally between winter and spring and equally between summer and autumn. Long and dry autumns are characteristic for this area. Autumn days almost always begin with morning mists, supporting the formation and development of noble rot on grape berries.

#### Product details

Raisined grapes (raisins) are used in wine production and are defined as shrivelled grape berries which, in favourable years, form in bunches of the Tokaj varieties Furmint, Lipovina and Muškát žltý attacked by the noble rot *Botrytis cinerea Persoon*. Production of the highest-quality wine is associated with special technology for adding a precise amount of raisined grapes to a specific amount of wine, and the maturing of this wine in oak casks in tuff wine cellars over a period of several years.

#### Causal link

Vinohradnícka oblast Tokaj is a precisely defined area typified by specific soil of volcanic origin in the municipalities of Bara, Čerhov, Černochoh, Malá Třňa, Veľká Třňa, Viničky and Slovenské Nové Mesto. In the north, it is sheltered by the Zemplín Mountains; in the south, it is dry on account of southerly autumn winds, and provides ideal conditions for the

noble rot *Botrytis cinerea* and the production of raisined grapes. Raisined grapes (cibébas) are healthy grapes attacked by a noble form of fungi *Botrytis cinerea*, which disrupts the skins so that water evaporates from berries and the sugar is concentrated. They are unique to the Tokaj wine-growing area, and the area where Tokaj grapes can be grown and Tokaj wine can be produced is therefore a precisely delimited area. The volcanic soil, the climate, the varieties grown, the processing technology and specific ageing practices form the basis for the production of exceptional wines of varying properties and categories in the Tokaj wine-growing area. The volcanic soil gives the wines higher minerality and greater fullness of body, as expressed by the extract. The region's climatic conditions contribute to a higher acidity, depending on the year, to the formation of raisined grapes and the sugar content of the grapes at harvest. Compared to other wine-growing areas in Slovakia, wines of all categories produced in this area have 1-3 g/l more extract, while the average acidity at harvest is 12-14 g/l, and 6-10 g/l in the resulting wines.

The first evidence of wine-growing dates to the time of the Roman Empire (2nd century). Later, Slavs settled here, naming the village and hill at the confluence of two rivers, the Bodrog and the Tisa, 'Stokaj'. In the 13th century, King Bela IV colonized this area with Italians from the Bari area, who brought the basic Tokaj variety, Furmint, with them. During the wars against the Turks and the 170 years of Turkish domination, underground shelters were built; those are these cellars, which were dug into the tuff and had a year-round constant temperature, that then began to be used to store Tokaj wine. The first Tokaj wine of superior quality was made in 1650. The most prosperous times for Tokaj were the 17th and 18th centuries. Francis II Rákóczi even transported it to the French royal court of Louis XIV, where it was named 'VINUM REGUM – REX VINORUM' – 'WINE OF KINGS – KING OF WINES'. Tokaj was also a favourite wine of Peter the Great and his successor, Catherine. Tokaj wine was attributed healing powers and was served as a panacea for the treatment of many diseases ('UNIVERSALIS VERA MEDICINA').

Product quality relies not only on the specific soil and climatic conditions, but also on the skills and experience of producers. The exceptionality of the Tokaj wine-growing area was covered by Act No 4 of the Slovak National Council of 6 March 1959. Recognition of the product is also evidenced by its inscription in the national register of the Industrial Property Office of the Slovak Republic and in the register of the World Intellectual Property Organization (WIPO) in Geneva in 1967, as well as by bilateral agreements: the Treaty between the Czechoslovak Socialist Republic and the Swiss Confederation on the protection of indications of provenance,

designations of origin and other geographical designations of 19 January 1976 and the Agreement between the Government of the Czechoslovak Socialist Republic and the Government of the Portuguese Republic on the protection of indications of provenance, designations of origin and other geographical and similar designations of 18 May 1987.