

Enter before: April 1, 2021 info@vinagora.com | Fax: +36-1-700-1610

ORGANIZER FILLS IN! KATEGÓRIA:

RAKTÁRI SZÁM:

WINE DATA

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:		
-		Commercial quantity available in stock*:		
Varietal consistence % *:		-		
1	%	2	%	
3	%	4	%	
Colour*:				
White	Rosé	Red		
Type and duration of ageing' New oak/barrique:	f: 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 rosé wine Still red wine Sparkling wine, charmat method Sparkling wine, with bottle fermentation Naturally sweet wine specialties (excluding botrytised wines) Fortified wine Wine under a film of yeast (excluding fortified wines)				
Analysis and Trade Informati	on*:			
Residual sugar*:	g/l	Alcohol content*:	% vol	
Acid content*:	g/l	Retail price*:	€	
Batch number*:		License number of the wine*:		
passito wine, etc.): Hungarian distributor, distrib	outor's website:	- - -		
Ripness level of grapes*: Fully ripened Dried grapes	☐ Overripe ☐ Botrytised			
Cultivation method* (Several ☐ Traditional ☐ Organic	can be marked): Biodynamic Orange wine		PLEASE STICK THE LABEL OF THE WINE HERE OR	
Designation of origin*: PDO (Protected Designation of Origin) PGI (Protected Geographical Indication) Without geographical indication (table wine)			ATTACH IT TO THE REGISTRATION FORM!	
Type of bottle closure*: Natural cork Screw cap	Synthetic cork Class cork			
Date* : day	month 2021			
Comp	pany Stamp and Signature			