

Tokaji Szőlő- és Bortermelési Közösségi Infrastruktúra Központ
Nonprofit Kft.
Service Catalog
WINERIES - 2025

(Valid from March 10, 2025)

The process of using the services of the plants:

Registration is required for all services, which consists of a customer registration form containing the basic data of the customer and a service registration form for the service.

We can only accept registrations based on a fully completed customer registration form and if the necessary attachments are present.

The date of registration is the receipt of the completely completed registration forms.

Please fill out the registration forms as accurately and clearly as possible.

- Forms can be submitted via:
 - o email: info@landmarktokaj.hu
 - o by post: 3915 Bodrogkeresztúr, Pf. 5.
 - o personally: Bodrogkisfalud, Community Farmer's Shop
- The winery will prepare a quote and contract for the registered service and send it to the email address provided during registration
- Services will only begin after the client has accepted and signed the quote and individual contract. For fermentation services, a completed technological data sheet is also required.

Service provision depends on feasibility, client payment discipline, and the nature of the existing client relationship. Submission of registration does not imply a contractual obligation..

Services Requiring Long-Term Tank Capacity Reservation:

Pre-registration deadline: July 18, 2025.

Confirmation of reserved tank capacity: by July 31, 2025

Registrations after July 18 will be confirmed in order of arrival from August 1, 2025.

In case of overbooking, capacity will be allocated based on the "card distribution principle"

After the pre-registration period, our company will accept registrations in order of arrival, up to the extent of the existing capacity.

Framework contracts sent: August 4–8, 2025.

Signing of framework contracts: August 4–15, 2025

(personalised central information about the harvest schedule)

Service content consultation: August 4–15, 2025.

(personal individual consultation about the required technology)

Individual contracts from: August 4, 2025

Products are only accepted with signed contracts and agreed technological data sheets.

Cancellation of reserved tank capacity incurs a cancellation fee.

Winery Locations and Certification:**Hercegkút**

Address:	3958 Hercegkút, hrsz: 034/8
Operating licence number:	10150922
Simplified tax warehouse licence number:	HU 02257404002
Bottling identification code:	H-0759

Tállya

Address:	3907 Tállya, hrsz: 687/2
Operating licence number:	10155631
Simplified tax warehouse licence number:	HU 02257404004
Bottling identification code:	H-0803

Bodrogkisfalud

Address::	3917 Bodrogkisfalud, hrsz: 135/15
Operating licence number:	10154803
Simplified tax warehouse licence number:	HU 02257404003
Bottling identification code:	H-0791
Tax warehouse licence number:	HU0225574001005

All three wineries are certified subcontractors for processing organic or transitional wine products.

Depending on capacity, the company may redirect harvest batches to a different winery than originally registered.

SERVICE FEES

For Producers Within the Wine Region

Service	Basic fee	Minimum fee base	Net fee / HUF	Minimum net fee / HUF
Pressing	Grapes delivered kg	# of pressings	19	50 000
Pressing Aszú		# of pressings	-	55 000
Must settling	Litres of must to be settled	# of batches	16	40 000
Must sediment filtration	Litres of must to be filtered	# of batches	75	40 000
Fermentation	Litres		122	
Single racked bulk wine production	Litres		178	
Single racked aszú wine production	Litres		600	
Clarification	Litres		26	28 000
Filtration	Litres		31	32 000
Cold stabilization	Litres		29	45 000
Must production (0,75 l screw cap)	bottle (0,75 litre)	# of items	179	90 000
Must production (3 l-es BIB)	BIB (3 litre)	# of items	490	90 000
Bottling (bottled must) screw cap	bottle (0,75 l)	# of items	108	55 000
Bottling (BiB must) - 3 litres	BIB (3 litre)	# of items	215	50 000
Bottling (still wine)	bottle (0,375 l - 0,75 l)	# of items	69	70 000
Bottling (still wine) - TOKAJ-HUNGARY PROTECTED DESIGNATION OF ORIGIN BOTTLE	bottle (0,75 l)	# of items	64	65 000
Bottling (still wine) - Mobile bottling plant	bottle (0,375 l - 0,75 l)	# of items	64	300 000
Bottling (semi-sparkling wine) screw cap	bottle	# of items	74	80 000
Bottling (sparkling wine) cork + basket	bottle	# of items	87	90 000
Bottling (sparkling wine)	bottle (0,75 l)	# of items	175	100 000
Bottle fermentation	bottle (0,75 l)	# of items	27	-
Shaking	bottle (0,75 l)	# of items	31	32 000
Disgorgement	bottle (0,75 l)	# of items	117	60 000
Bottling (sparkling wine)	bottle (1,5 l)	# of items	393	90 000
Bottle fermentation	bottle (1,5 l)	# of items	59	-
Riddling	bottle (1,5 l)	# of items	68	36 000
Disgorgement	bottle (1,5 l)	# of items	266	60 000
Storage of wine in bulk	litre/week	# of items	3	
Wine storage in a refrigerated pressure resistant tank	Litre/week	# of items	10	
Bulk wine overstorage	litre/week		10	
Capsuling with filling in one step	bottle	# of items	19	30 000
Labelling, packaging (caps, screw caps)	bottle	# of items	42	25 000
Labelling, packaging (champagne corks)	bottle	# of items	75	40 000
Application of unique capsules	bottle	# of items		
3 litre Bag in Box cartoning	3 litre BIB	# of items	25	7500
Occasional cartoning	60 bottle /10 cartons			3500
Label respooling	roll	roll	-	2000
Storage of bottled wine and sparkling wine	container/month		3 980	
Storage fee (materials, goods)	pallet/week		3 980	

Withdrawal fee	occasion		2 000	
Capacity cancellation fee	litre		42	
Administrative fee	Certificate of origin		30 000	
Utilisation surcharge	litre		42	
Bottle deposit fee	bottle		7	6 000
Palletisation	pallet		3 000	

SERVICE FEES

For products outside the wine region

Borvidéken kívüli termék esetén	Díj alap	Minimum díj alap	Nettó díj / Ft	Minimum nettó díj / Ft
Pressing	Grapes delivered kg	# of pressins	21	55000
Pressing Aszú		# of pressins		60500
Must settling	Litres of must to be settled	# of batches	18	44000
Must sediment filtration	Litres of must to be filtered	# of batches	83	44000
Must/Verjus production (0.75 l screw cap)	bottle 0,75l	# of items	200	99000
Must production (3-litre BiB)	BIB 3 litre	# of items	540	99000
Bottling (bottled must/verjus) screw cap	bottle 0,75l	# of items	120	60500
Bottling (Bib must) -3 litres	BIB 3 litre	# of items	240	55000
Fermentation	litre		135	
Single racked bulk wine production	litre		196	180 000
Clarification	litre		29	31000
Filtration	litre		35	35000
Bottling (still wine)	bottle 0,375-0,75 l)	# of items	76	77000
Bottling (semi-sparkling wine) screw cap	bottle (0,75 l)	# of items	82	88000
Bottling (sparkling wine) cork + basket	bottle (0,75 l)	# of items	96	99000
Cold stabilization	litre		32	40 000
Bottling (sparkling wine)	bottle (0,75 l)	# of items	193	200 000
Bottle fermentation	bottle (0,75 l)	# of items	30	-
Riddling	bottle	# of items	35	35 000
Disgorgement	bottle	# of items	129	67 000
Labelling, packaging (champagne corks)	bottle	# of items	82	45 000
Storage of bottled wine or sparkling wine	containers/month		4 100	
Capacity cancellation fee	litre		45	
Utilisation surcharge	litre		42	
Administrative fee	Certificate of origin		40 000	

For the purposes of calculating fees, only services of the same content performed on the same day or on consecutive days for the same item shall be considered separate items. In the case of bottling, labelling, disgorging and riddling of the same item in several periods, the minimum fees shall be charged if the fees do not reach the minimum item fees.

The following are considered separate services: filling a given item into several types of bottles or with different closures (different types of corks or screw caps), and disgorging a given item with different types of liqueur.

CONTENT AND MAIN FEATURES OF THE SERVICES

PRESSING / ASZÚ PRESSING

The plant does not process grapes or aszú berries infected with powdery mildew, downy mildew, acetification or black rot!

The grapes and aszú berries must comply with the TOKAJ OEM quality category, the origin indicated on the harvest registration application must be 100% authentic, and the variety must be pure.

The service can only commence once the area certificate has been submitted on site. The winery will enter the quantity and quality data on the submitted certificate, make a photocopy of the completed certificate, and return the original certificate to the producer. The producer is obliged to submit the certificate of origin for the quantity and quality of grapes indicated on the area certificate to the plant within 8 days. **If the certificate is submitted after 8 days, the plant will charge an administrative fee per certificate of origin.**

The plant only undertakes to process aszú grapes that have been accepted by the competent „hegybíró” (a local vineyard district inspector under the Hungarian wine law). (Hegybíró's report condition). The plants can accept aszú grapes and base wine for processing at the earliest 2 days before processing.

The plant only accepts grapes in plastic crates (0.6*0.4*0.22m) or plastic containers (1.0*1.2*0.76m), which are provided to the producer by the plant in a clean and disinfected hygienic condition.

The delivery of grapes and aszú berries is always the responsibility and expense of the producer. The producer is obliged to pay compensation for damaged or missing harvesting containers that cannot be accounted for.

The plant recommends the processing method appropriate to the quality and condition of the grapes and aszú berries (whole bunches or crushed berries, pressing, soaking, pressing programme, etc.).

The pressing fee includes:

- the provision of harvesting containers and the possibility of washing them after use
- quantity measurement (grapes and must yield)
- sugar, acid and pH determination
- crushing and destemming
- basic fermentation of mash and must
- use of basic pectin-breaking enzymes
- receipt and handling of pomace
- pressing of the aszú base wine into the press

The pressing fee does not include:

- the cost of special must and grape marc treatment materials (e.g. dry ice)
- the additional time and material costs of treatment that deviates from the recommended
- processing method
- the cost of soaking for more than three hours
- the removal of essence
- pressing of additional base wine onto the aszú paste (this is considered additional aszú
- pressing)

In the case of pressing on public holidays and Sundays, the plant applies a 50% surcharge.

In the case of small-scale harvesting, the customer is obliged to provide 1 person per 5 tons for pressing and crate washing.

In the case of must and wine pressing, the plant separates a maximum of two must fractions (free-run must and pressed must).

Must that is not to be further processed must be removed from the plant within 24 hours.

In the case of grapes that will be further processed, a trial harvest within 7 days prior to the planned harvest is recommended in all cases.

The minimum pressing quantity is 300 kg. The pressing fee payable is the higher of the minimum fee and the fee calculated per kg.

In the case of processing by several producers in one press (based on the producer's decision), the pressing fee per producer and the must yield are calculated in proportion to the grapes delivered.

The must treatment additives to be used by the customer may only be brought into the plant in intact, unopened packaging, accompanied by documents certifying the origin and usability of the product (safety data sheets and product specifications). We are unable to use any substance that is part of a prohibited wine treatment process, has expired, or has packaging that is damaged or does not have labelling in Hungarian language.

MUST SETTLING

Only must pressed at the plant may be settled.

The must settling fee includes:

- basic must sulfiting
- the settling aid recommended by the plant

The must settling fee does not include:

- the price of special settling agents
- the additional time and material costs of treatment that differs from the recommended settling method

The plant offers the possibility of selling the must residue to the plant, exclusively in the Tokaj OEM product category.

If the plant does not purchase the must from the producer, the producer must remove it from the plant no later than the day after settling.

Must settling takes place at a minimum temperature of +5 °C for a maximum period of 72 hours.

Must that is not to be further processed must be removed from the plant within 24 hours.

The settling aid to be used by the customer may only be brought into the plant in intact, unopened packaging, accompanied by documents certifying the origin and usability of the product (safety data sheets and product specifications). We are unable to use any substance that is part of a prohibited wine treatment process, has expired, or has packaging that is damaged or does not have Hungarian labelling.

MUST FILTERING (vacuum drum filter)

The must filtration fee includes:

- the filter material recommended by the plant

The must filtration fee does not include:

- the additional time and material costs of treatment that differs from the recommended filtration method

The filtered must must be transported from the plant within 24 hours.

BOTTLING (BOTTLED MUST 0.75 litres)

Sedimentation, filtration, basic sulfited, pasteurisation and bottling of must in 0.75 litre screw-cap glass bottles.

Minimum number of bottles per producer: 500

The plant allocates 3-5 filling days per harvest in consultation with the producers. The harvest date must be set in accordance with these days. The grapes delivered on a given day are processed as a single batch, and the finished product is distributed in proportion to the grapes delivered.

The must bottling fee includes:

- hot sterilisation bottling of the must

The fee for bottled must does not include:

the cost of pressing, must treatment, filling, additional work and materials other than those recommended

- the cost of bottles and screw caps used for filling

The opacity of bottled must, the appearance of minimal sediment, and longer storage are natural and permissible. For more information, see: www.landmarktokaj.hu – "Must product specification sheet" (Hungarian)

BOTTLING (BOTTLED MUST 3 litre BIB)

Sedimented, filtered, basic sulfited, pasteurised and bottled must in 3 litre Bag in Box bags

Minimum batch size per producer: 100 pieces

The plant allocates 3-5 filling days per harvest in consultation with the producers. The harvest date must be set in accordance with these days. The grapes delivered on a given day are processed as a single batch, and the finished product is distributed in proportion to the grapes delivered.

The must bottling fee includes:

- hot sterilisation bottling of the must

The price of must production does not include:

- the cost of pressing, must treatment, bottling, additional work and materials that differ from the recommended specifications
- the cost of bag-in-box materials used for filling
- the cost of placing the filled bag-in-box into the box.

The opacity of bottled must, the appearance of minimal sediment, and longer storage are natural and permissible. For more information, see: www.landmarktokaj.hu – "Must product specification sheet" (Hungarian)

PRODUCTION OF SINGLE-PRESSED WINE / PRODUCTION OF ASZÚ WINE

The plant only undertakes wine production from grapes processed at the plant and does not accept must for wine production.

The service includes pressing and must settling, as well as fermentation and the first pressing after fermentation. It does not include must sediment filtration.

Based on the quality and condition of the grapes, the winery makes recommendations on the types of wine that can be produced and their sweetness category.

It makes technological recommendations for the selected wine type, including the order of pressing, settling and fermentation, the yeast to be used and the auxiliary materials to be used.

The producer may request a change in the yeast to be used (only unopened yeast from a reliable source, in its original packaging and with a product sheet) at their own expense.

The fermentation auxiliary material to be used by the customer may only be brought into the plant in intact, unopened packaging, accompanied by documents certifying the origin and usability of the product (safety data sheets and product specifications). We are unable to use any substance that is part of a prohibited wine treatment process, has expired, or has packaging that is damaged or does not have Hungarian labelling.

The fee for producing wine from a single pressing includes:

- the cost of labour and materials in accordance with the recommended technology
- storage fees until 30 April of the year following the harvest
- a one-time removal fee

The fee for producing single-press wine does not include:

- the cost of materials and labour for treatment other than that recommended
- the fee for multiple removals
- storage fees charged from 1 May of the year following the harvest

In the case of aszú wine production services, the aszú berries are pressed using **base wine that is in fermenting state** in the plant.

The fee for the production of aszú wine includes:

- pressing of aszú berries and base wine
- the addition of further base wine to the aszú paste
- soaking for a maximum of 3 hours (per pressing)
- fermentation of the pressed raw aszú wine
- storage fee until 30 April of the year following the harvest
- one-time storage fee

The fee for making aszú wine does not include:

- the cost of materials and labour for treatment other than that recommended
- the fee for multiple removals
- storage fees charged from 1 May of the year following the harvest

The winery stores the wine at a maximum temperature of 12°C.

The plant maintains the free sulphur dioxide level of once-pressed wine above 20 mg/l, initially with weekly checks, then monthly checks after one month.

The plant guarantees the quality of once-pressed wine and aszú wine stored in less than full containers until 31 March of the year following the harvest, and in full containers until 30 April. The finished wine must be delivered from the plant to the producer by 30 April of the year following the harvest at the latest.

Batch sizes (healthy grapes, 70% juice yield and average settling and fermentation losses) (the table cannot be used for aszú production):

Tank (hl)	Grapes (q)	Must (hl)	1x racked wine (hl)	Stable wine to fill (hl)	Bottle-0,75 (pcs)
30	41	28,7	26,73	26,19	3 422
51	70	49	45,63	44,72	5 843
110	150	105	97,78	95,82	12 520
220	313	219,1	204,03	199,95	26 126

Utilisation surcharge: a fee charged on the difference between the initial fermentation volume and 90% of the capacity of the given tank (30/27, 51/45.9, 110/99, 220/198).

The conditions described for pressing and must settling also apply to this service.

COLD STABILISATION

The service includes cold treatment of wines (cold treatment temperature (o °C) = -((alcohol content, v/v%-3)/2)), duration 6-8 days). In the case of cold treatment, there is a 1-year guarantee against tartar precipitation.

TREATMENT AGAINST WINE CRYSTAL PRECIPITATION (CMC TREATMENT)

Wine stone formation and precipitation can be permanently prevented by inhibiting submicroscopic tartrate crystal nuclei. This technology is not effective in the case of potassium tartrate precipitation. In the case of CMC treatment, there is a 6-month guarantee against wine stone precipitation. The cost of the auxiliary material used during the treatment is borne by the customer.

CALCIUM TARTRATE TREATMENT

During treatment, with minimal sensory changes in the acid composition of the wine, it promotes the formation and precipitation of calcium crystals. In the case of treatment, the guarantee for calcium tartrate precipitation is 1 year. The cost of the auxiliary material used during treatment is borne by the customer.

BOTTLING (SPARKLING WINE)

Service description:

The sparkling wine production service includes the blending of stable, mirror-filtered, cold-treated base wine supplied by the producer (or produced at the plant) with tirage liqueur, as well as bottling and sealing (corking and crown cap sealing), storage in a bottle storage container provided by the plant for 1 week after filling, and one-time withdrawal from the plant.

The service does not include:

The service does not include the costs of any laboratory tests, the cost of the bottles, corks, crown caps and tirage liqueur required for sparkling wine production, storage fees exceeding one week after filling, or the cost of subsequent removals in the event of removal in several instalments.

Laboratory analyses not older than 30 days must include:

alcohol content, free/total sulphur dioxide, sugar-free extract, volatile acidity, titratable acidity and residual sugar content. If the sugar content exceeds 2 g/litre, the sugar content must also be

measured separately for fructose and glucose.

The producer must declare the date of cold treatment and final filtration, and whether any special wine treatment procedures and/or wine stabilisers (e.g. ascorbic acid) have been used. The plant undertakes to produce sparkling wine exclusively using its own technology and supplementary materials provided by the plant.

We would like to emphasise the use of tirage liqueur, as we are unable to accept the direct addition of granulated sugar to wine! For more information, see: www.landmarktokaj.hu – „Pezsgő termékspecifikációs lap” (Hungarian)

BOTTLE FERMENTATION

The bottled fermentation service includes the fermentation of base wine bottled (sparkling) at the plant in bottles. The service includes storage for 3 months after bottling. After the fermentation service expires, the plant charges a bottle storage fee.

TURNING/RIDDLING

Service description:

The riddling service includes the bottling of sparkling wine fermented and aged in bottles supplied by the producer (or produced at the plant).

The bottles must be delivered in special bottle storage containers provided by the plant. A maximum of 504 bottles can be stored in one container, as indicated by the plant. If the bottles to be delivered for disgorging cannot be accommodated in an even number of containers, one container (or the last container, if it is not full) must be divided into two containers and filled with empty bottles so that the two containers contain the same number of filled and empty bottles (the two containers must weigh the same!!!).

No minimum fee will be charged for recycling within the recycling period announced by the plant. The service does not include storage fees exceeding one week after turnover, nor does it include fees for subsequent removals in the case of removal in several instalments.

DISGORGING

Service description:

The disgorging service includes the disgorging of sparkling wine delivered by the producer (or stored at the plant), topping up with expedition liqueur, inserting mushroom-shaped corks, the wiring, as well as storage for one week after filling and a single withdrawal from the plant.

The service does not include the costs of any laboratory tests.

The service does not include the cost of the dosage, mushroomcork and wiring required for disgorging, storage fees exceeding one week after filling, or, in the case of multiple withdrawals, the fees for withdrawals following the first withdraw.

CLARIFICATION/FINING

The service includes the clarification of once-pressed wine (without lees) using the clarifying agents recommended and used by the winery during the trial clarification.

The fee includes:

- the cost of labour and materials according to the recommended technology

The fee does not include:

- materials and labour costs for treatments other than those recommended

FILTERING

The service includes the filtration of wines (stabilising and clarifying filtration of wines in a clear or unclarified state following clarification).

The fee includes:

- labour and material costs according to the recommended technology

The fee does not include:

- materials and labour costs for treatments other than those recommended

The fees apply to wines with normal filterability. A separate material fee will be charged for items that are significantly more difficult to filter than average.

STORAGE OF UNFILTERED WINE

Storage of wine pressed once from 1 May following the harvest.

The fee is based on the quantity of wine stored multiplied by the storage period.

The storage fee is calculated on a weekly basis and is charged for each week commenced.

The plant stores the wine until 31 August following the harvest year, for a storage fee.

The fee includes:

- the cost of labour and materials necessary to maintain the specified temperature and sulphur content

The fee does not include:

- the cost of materials and labour for handling other than as recommended

STORAGE OF UNSOLD WINE

The wine will be transported from the plant within 8 days of completion of the technological operations. In the event of transport exceeding 8 days, an over-storage fee will be charged. The fee is charged on a per week basis.

BOTTLING (STILL, SPARKLING, SEMI-SPARKLING)

Product types that can be bottled

Based on CO₂ content:

still wines: CO₂ only in refreshment quantities (up to 0.5 bar pressure)

Semi- sparkling wines: 1.5-2.5 bar pressure, screw cap closure only

Sparkling wines: above 2.5 bar pressure, or below 2.5 bar pressure, but with champagne cork closure (mushroom cork + wiring)

Wine types - filling locations:

Wine type	Still	Semi-sparkling	Sparkling
Herceghút	X		
Bodrogkisfalud	X	X	X
Tállya	X		
Mobil bottling plant	X		

Services provided:

The bottling service includes the filling and sealing of bottle-stable, mirror-filtered wine supplied by the producer or produced at the plant, storage in a bottle storage container provided by the plant for 1 week after bottling, and one-time withdrawal from the plant.

The price of the service includes the cost of adjusting the sulphuric acid level as required. A separate fee will be charged in the following cases:

The service does not include:

- wine-making auxiliary materials (wine stone stabilisation, flavour harmonisation, etc.)
- the cost of necessary laboratory tests
- cost of bottles, screw caps, corks and wire baskets required for bottling
- storage fees exceeding one week after filling
- fees for subsequent removals in the case of withdrawal in several instalments
- bottle laying fee

If, after preparing sparkling or semi-sparkling wine, the producer wishes to store the wine in a pressure-resistant, refrigerated tank for longer than the standard 7-day saturation period in order to achieve more efficient CO₂ absorption, we can provide this service for an additional fee.

The cost of additional storage is calculated on a per litre/week basis, according to the current fee schedule for wine storage in pressurised, refrigerated tanks.

Advantages of the service:

- Optimal CO₂ absorption for sparkling and semi-sparkling wines
- Stable, controlled temperature and overpressure
- Aroma stability during longer storage periods

Quality requirements for wine to be bottled:

The producer guarantees the bottle stability of the wine supplied, and the hygienic condition of the supplier's containers must not jeopardise this stability.

The producer guarantees that the wine supplied by them:

- free from wine faults
- complies with wine law regulations, no prohibited winemaking processes or wine treatment agents were used in its production
- the accompanying documents accurately indicate the product category in which the wine is to be marketed
- does not contain sediment, fining agents or lees
- declares at the time of ordering that special but authorised treatment has been carried out on the wine

In addition to the relevant accompanying documents for the wine supplied (including the certificate of origin), the producer must attach a laboratory analysis not older than 30 days, which includes the actual alcohol content, sugar, acid and volatile acid content, pH value, free/total sulphur dioxide content and the results of the cold/warm bottle stability test. For more information, see: www.landmarktokaj.hu – Gyöngyöző – és habzóbor termékspecifikációs lap (Hungarian)

In the case of bottling at our plant, our company also undertakes the preparation of wines that have been racked at least once (without wine lees) and are unclarified and unstabilised for bottling (clarification and filtration service).

Wines may only be delivered to the plant in transport containers that are in perfect hygienic condition. If the condition of the containers is unsatisfactory, the plant manager may refuse to provide the service. The transport containers must be removed from the plant premises within 2 working days of delivery. The plant will charge a storage fee for storage exceeding 2 working days.

The plant undertakes to maintain the standard levels specified in the Wine Act and the Excise Act with regard to technological losses. In the case of still wines, technological losses not included in the standard list may occur for batches of less than 5 hl, and in the case of sparkling and semisparkling wines, for batches of less than 10 hl.

Delivery and collection of bottling materials provided by the producer from the plant.

The producer may deliver bottling and packaging materials to the plant no earlier than 7 days prior to the planned bottling date and must remove any remaining materials from the plant within 7 days of bottling. **The plant will charge a material storage fee for deliveries made before the deadline or after the deadline.**

If bottling cannot be carried out on the scheduled day due to the non-arrival of packaging materials provided by the customer, or if work cannot be started at the beginning of the working day, or if the operation has to be interrupted due to a shortage of materials, the plant shall charge the producer a penalty for the lost revenue for the time lost.

Administrative requirements for wine to be bottled:

In the case of commercial items, the wine may be delivered to the plant with a BKO issued by the producer, to which a copy of the wine origin certificate for the item must be attached.

At the same time as delivery, the producer is obliged to submit an application for transfer to the bottling site to the Mountain Community responsible for the site.

In the case of bottling items intended for personal consumption ("head ration"), a delivery note must be prepared, to which the grape origin certificate for the item must be attached. The maximum size of these items per household per financial year is 1,000 litres!

The bottling process:

At the start of filling, the plant sets the free SO₂ content of the batch to be bottled to the level specified by the producer (+/- 10%).

At the start of filling, the filling manager sets the filling level together with the customer. In the event of a subsequent change in the filling level, 30% of the filling fee for the batch will be invoiced as an additional fee.

The filling level is set in accordance with the rules laid down in Decree 13/2008 (VIII.8.) NFGMFVM. The producer and the bottling manager set the filling quantity corresponding to the volume of the bottle and record the setting on the filling volume control sheet. Any deviation from this at the request of the producer shall be recorded in an ad hoc report, in which the producer declares that the bottling manager has deviated from the legal requirements at the request of the producer and that the additional fee shall be reimbursed to the producer's winery as an additional fee.

After the filling level has been set, the customer may not remain in the vicinity of the filling machine, but may only wait at the bottle collection point.

Sample handling during bottling:

During bottling, the following samples (sample bottles) marked with sealing tape/signed are removed

Sample No. 1: counter sample remaining at the plant

Sample No. 2: counter sample remaining with the customer

Sample No. 3: sample provided for microbiological testing

Sample No. 1 shall be retained for 2 years from the date of bottling. If the test of sample No. 3 yields abnormal microbiological results, the plant shall immediately notify the producer.

BOTTLING (STILL WINE) – MOBILE BOTTLING PLANT DEPLOY

Technical conditions for filling at the producer's premises:

Space requirements: bottling machine 4*8 m,
labelling and packaging machine 4*8 m

Power requirements: bottling machine: 400 V/32 A/32 kW for one socket (5-pole sockets)
two sockets: 1st socket - 400 V/32 A/15 kW
2nd plug - 400 V/32 A/162 kW

Water requirements: bottling machine: min. 3 bar pressure, 4,000 litres/hour water flow or 500 litres/hour water flow with 20 hl water buffer, ¾ inch GEKA connection

Waste water connection: drainage must be provided (floor drain)

Provision of service personnel: 2 persons for bottle loading and unloading

The minimum fee for the placement of the mobile bottling plant covers 3 consecutive working days of bottling.

Minimum bottling quantity: 10,000 bottles/bottling period.

If the customer requires additional bottling days, the minimum fee per bottling day is set at 150,000 HUF/day + VAT. The producer is obliged to provide security for the filling machine outside working hours at their own expense.

LABELLING – PACKAGING

Service content:

The service includes external bottle washing, capping, and/or machine placement of 1 front label and/or 1 back label, placing in cartons and carton sealing, storage for 1 week after labelling and packaging, and one-time removal from the plant.

The service does not include the materials required for labelling and packaging (capsules, labels, boxes, pallets, strapping tape, foil) or the fee for storage exceeding 1 week, nor does it include the fee for removals in several instalments following the first removal.

The technical specifications for labels (quality, size, winding method) are included in Appendix 1. The plant only undertakes machine-applied labelling; manual labelling is not possible.

Notwithstanding the above, in the case of requests for labelling and packaging services for quantities in stock or delivered under a single contract that are not requested in a single batch, the minimum fee will be charged each time the requested labelling is ordered, even if the number of items does not reach the minimum fee.

In the event that only occasional cartoning is required for the quantity of products specified in the contract, our occasional packaging fee shall apply, which only includes placing the items in the carton and sealing it. In this case, the quantity refers only to the packaging of 36 bottles; for quantities exceeding this, the minimum fee shall also apply.

OCCASIONAL CARTONING

This refers to labelling and packaging services specified in an existing contract that are requested on a non-continuous basis. This is the fee charged for occasional cartoning services requested for quantities not exceeding 36 bottles.

BOTTLE STORAGE

Repacking of bottles stored in an upright position after filling into a horizontal position.

STORAGE OF BOTTLED WINE/SPARKLING WINE

Storage takes place in metal bottle storage containers. The containers used for storage are provided free of charge by the plant. Regardless of the type of glass, only as many bottles as can be safely stacked on top of each other may be stored in a container. The fee is based on the number of containers stored multiplied by the storage time.

The storage fee is calculated on a monthly basis and is charged for each month commenced. The fee includes:

- the fee for storage at a specified temperature

LABELLING AND PACKAGING OF BOTTLED WINE/SPARKLING WINE

The service includes the labelling, capsuling and packaging of wines bottled at the plant. For further details, please refer to the Bottling, Labelling and Packaging Service Catalogue.

PALLETISING

Placing the boxed product on a pallet and packaging it for transport (strapping and wrapping). The fee does not include the price of the pallet!

LABORATORY TESTING FEES

The customer may request laboratory tests that are not included in the basic service. Our company will have the tests carried out by the service provider and will charge the customer for the laboratory test fee incurred.

Tests not included in our basic service	Net fee/HUF
Complete analysis test at first extraction:	10,000
Bottle stability test prior to bottling:	4,000

Prior to bottling, if the buyer does not order laboratory testing from the Service Provider, the test results must be presented prior to bottling.

INDIVIDUAL PRICES

Our company provides individual price quotations for the filling, labelling, sparkling wine production, turning and disgorging of bottles larger than 0.75 litres and smaller than 0.5 litres, if this is not included in the catalogue.

Invoicing/payment terms:

Our company issues invoices for services rendered with a 15-day payment deadline. In the case of once-pressed wine and aszú wine production, partial invoices will be issued.

In the case of bottling orders, our company will issue an advance invoice with a 15-day payment deadline upon receipt of the bottles ordered from our company.

In accordance with the Outstanding Debt Policy, our company will restrict the provision of services to producers with payment delays exceeding 15 days.

The rules for visiting the wineries and for the delivery and collection of wines are set out in Appendix 2.

Bodrogkisfalud, 10 March 2025.

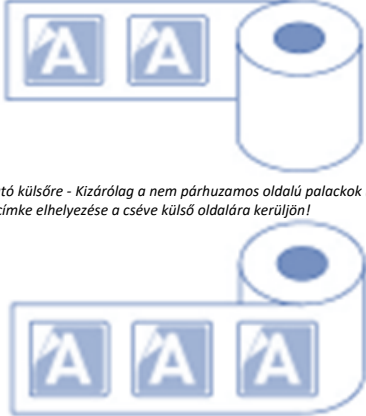
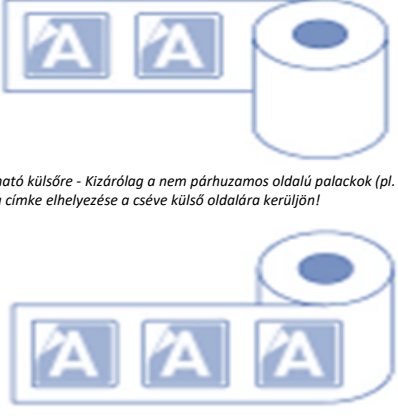
Tokaj Grape and Wine Production
Community Infrastructure Centre
Non-profit Limited Liability Company


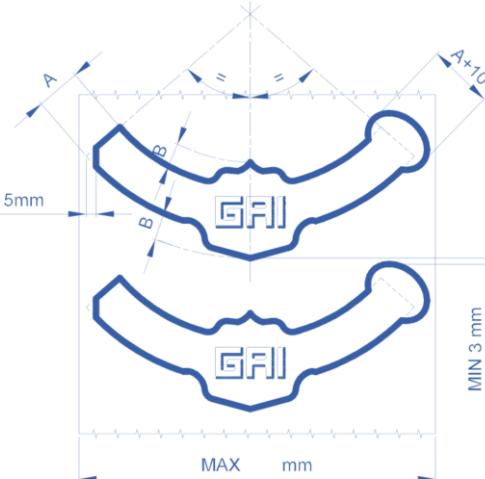
Service Catalogue - WINERY - 2024

Appendix 1

Printing technology specifications for labels

PAPÍR MINŐSÉG: MINIMUM 85 g/m²

<p>HAS Belső oldali címke:</p>  <p><i>*Átforgatható külsőre - Kizárólag a nem párhuzamos oldalú palackok (pl. Collio) esetében a címke elhelyezése a cséve külső oldalára kerüljön!</i></p>	<p>HÁT Belső oldali címke</p>  <p><i>*Átforgatható külsőre - Kizárólag a nem párhuzamos oldalú palackok (pl. Collio) esetében a címke elhelyezése a cséve külső oldalára kerüljön!</i></p>
<p>Cséve mérete: 75/240</p> <p>Címke magassága Min: 25 mm Címke magassága Max: 140 mm</p> <p>Címke szélesség Min: 25 mm Címke szélesség Max: 250 mm</p>	<p>Cséve mérete: 75/240</p> <p>Címke magassága Min: 25 mm Címke magassága Max: 140 mm</p> <p>Címke szélesség Min: 25 mm Címke szélesség Max: 250 mm</p>
<ul style="list-style-type: none"> - Hordozó papír és címke széle között távolság alul és felül: Min 3 mm - Hordozó papír és címke széle között távolság címkék között: Max 5 mm 	

<p>PEZSGŐ NYAK Belső oldali címke:</p> <p>Cséve mérete: 75/240</p>  <p>Címke magassága Max: 210 mm</p> <ul style="list-style-type: none"> - Címke között távolság: Min 3 mm 	<p>Címke Paraméterei:</p>  <p>A=20mm MIN. B= 0mm MIN. A=25mm MAX. B=10mm MAX.</p>
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Service Catalogue - WINE-MAKING PLANTS - 2025

Appendix 2

Visiting hours for wineries, wine delivery and collection procedures

Visiting rules for wineries, consultation with winery managers

Customers may only stay in the customer waiting room, the office space and the meeting room next to the office space, which are reserved exclusively for customers. Outside of the above areas, customers may only move around and stay in the presence of employees. Only clean outerwear and clean footwear are permitted in the plant. In rainy weather and in the case of muddy footwear, the use of plastic shoe bags is MANDATORY.

Customers may bring a maximum of one accompanying person with them. If there are more visitors than this, prior written permission must be obtained from the plant manager.

Entry must always be recorded in the visitor logbook located at the entrance.

If the customer checks their own items in the tank room, they must also record this on the inspection sheet placed on the tank!

Visiting hours:

During the harvest and fermentation period, the plants can be visited on all working days between 10 a.m. and 4 p.m.

Outside the harvest and fermentation period, the following times are available for visits:

Monday: 3pm to 4pm

Tuesday: 3pm to 4pm

Wednesday: 3pm to 4pm

Thursday: 3pm to 4pm

Friday: 2pm to 3pm

Plant managers will only take telephone calls during the above hours.

Storage of wine products at the wineries

Storage at the plant (harvest/grapes) is only possible on Mondays and Tuesdays.

Storage must be agreed in writing with the plant manager 2 working days before the planned storage date.

Deliveries may only be made in containers that are in perfect hygienic condition (both inside and outside).

Deliveries may only be made with a BKO (or a delivery note in the case of private individuals), accompanied by the latest certificate of origin for the wine product in question (or a copy of the marketing authorisation for products already authorised for marketing).

Delivery of wine products from the plants

Storage at the plant is possible during the following periods:

Wednesday: 2:00 p.m. to 4:00 p.m.

Thursday: 2:00 p.m. to 4:00 p.m.

Friday: 1:00 p.m. to 3:00 p.m.

Delivery requests must be sent to info@landmarktokaj.hu two working days before the planned delivery date.