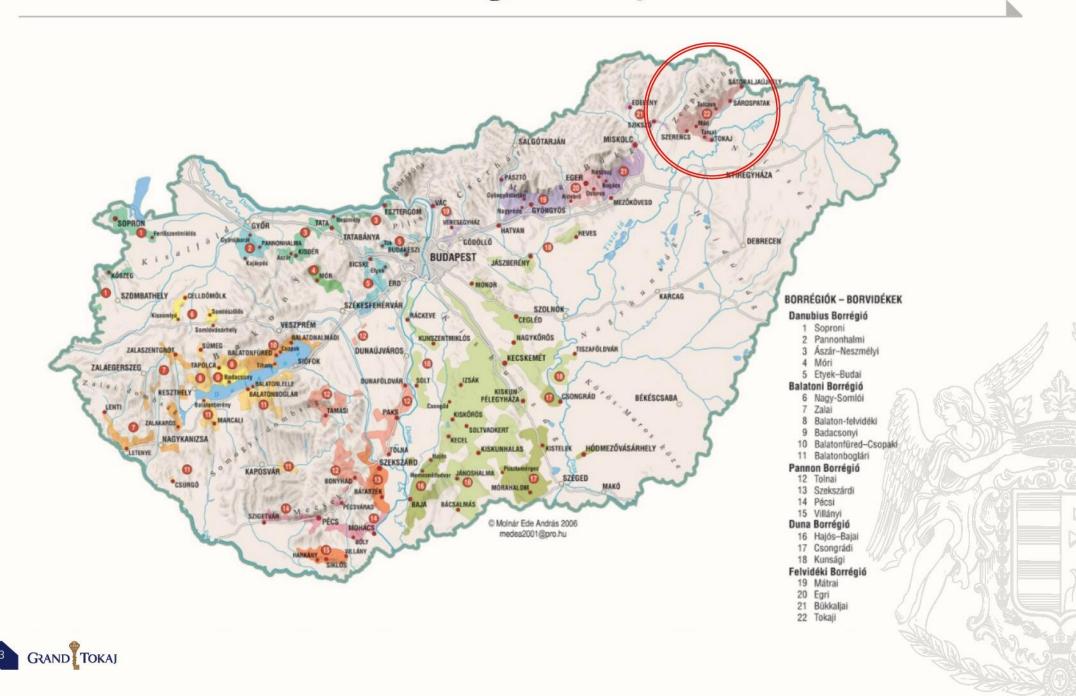


### Who are we as Grand Tokaj?

- Impactful: Largest and oldest winery of the historical Tokaj Wine Region in Hungary.
- Global Recognition: Listed as a UNESCO World Heritage Site in 2022
- High-Volume Quality: Capacity over 10 million bottles annually, marrying high-tech with tradition
- **Regional Powerhouse**: Responsible for 35% of Tokaj's wine production
- **Vast Vineyards**: 67 hectares owned, plus 600 hectares from trusted partners
- Royal Acclaim: Tokaj Aszu, celebrated through ages as the "Wine of Kings, King of Wines"
- Extensive Selection: Offering everything from dry to sweet, including celebrated semi-sparkling wines
- Award-Winning Expertise: Home to Károly Áts, the vintner behind Hungary's top-rated wine
- Expansion Ambition: Actively seeking partnerships to take our legacy worldwide



## Where is our fantastic wine region, Tokaj?



## What makes our Tokaj wine region so special?



#### **North-East Hungary**

Legendary land of more than 400 extinct volcanoes, 28 villages

#### Vineyard area: 5500 ha

18,000 vineyard parcels (average size is 0.3 ha) 3,900 grape growers More than 200 wineries

#### Wine styles of Tokaj:

Aszú, Eszencia and Szamorodni (10%)

Dry white wines (21%)

White wines with natural residual sugar (69%)

Our terroirs existence since 1730.



# What are our grape varieties?

- Furmint
- Hárslevelű
- Sárgamuskotály (Muscat Blanc)
- Kövérszőlő
- Zéta
- Kabar









## What makes our wines so unique? - the noble rot and the terroir









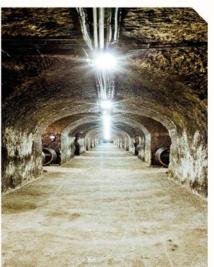


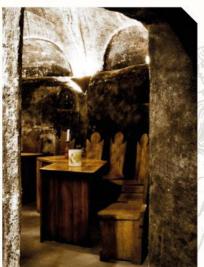
Tokaji Aszú is made by using very "mature" grapes affected by noble rot/bodrytis fungus, and the sweetness of the wine is determined by the number of puttonyos.

# Why is our Szegi wine cellar so special?

- 5.5 km long cellar near the village of Szegi
- 400 year-old aging facility interconnecting four former rock mines.
- One of the largest wine cellars in Central Eastern Europe.
- Tunnels in two levels in the heart of Hatalos Hill.
- The lower level of the cellar system is primarily used for maturing Tokaji Aszú and Szamorodni wines.
- The upper level is also used as a tasting zone and a fantastic wine library storing back vintage Tokaji wines dating from the 1920s (Grand Tokaj's Museum Collection wines).



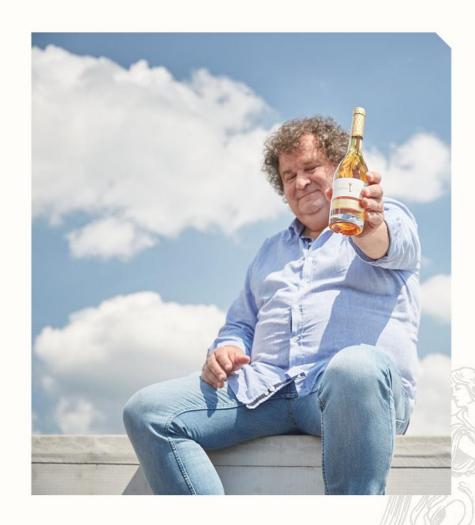






# Our chief winemaker, Károly Áts

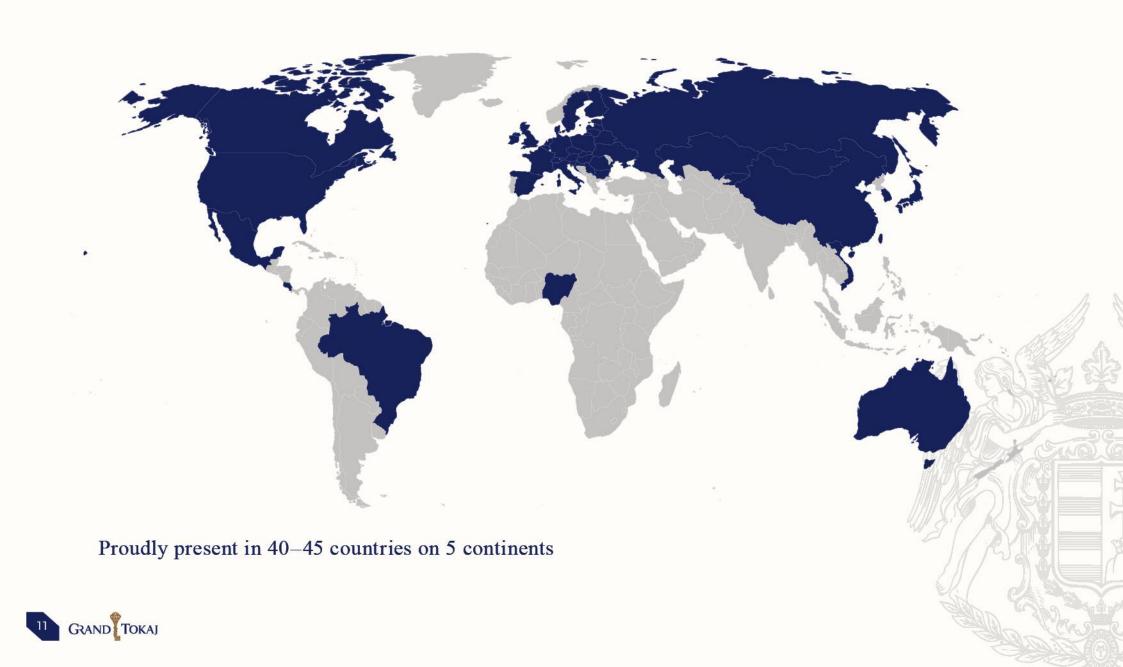
- Reflecting a new spirit of winemaking at the winery, Grand Tokaj wines today are made under the supervision of Károly Áts.
- Local patriot, born in the wine region.
- Winner of the title "Winemaker of the Year" in Hungary in 2012.
- Has been awarded numerous awards for his wines internationally.
- Károly Áts is the only Hungarian winemaker who made a 100 point wine awarded by US Wine & Spirit Magazine.
- Chief Winemaker of Grand Tokaj since 2013.
- Winner of the title "Winemaker of the winemakers" in Hungary in 2020.



"I was born in a wine region that I believe is a miracle"



# Where can you meet our brands?



# How is our portfolio built?

1. TERROIR SELECTION





2. CLASSIC SELECTION





3. SPEAK EASY WINES







# Terroir Selection premium Tokaji wines



Muscat Blanc dry 0.751



Furmint dry 0.751







## Terroir Selection Single Vineyard Furmints



**Kővágó Furmint**Single Vineyard
dry
0.751



Meszes Furmint
Single Vineyard
dry
0.751



Pető Furmint
Single Vineyard
dry
0.751



Szarvas Furmint
Single Vineyard
dry
0.751

### Terroir Selection Noble Sweet Wines



Late Harvest sweet 0.51



Szamorodni sweet 0.51



Tokaji Aszú
5 puttonyos
sweet
0.51





Tokaji Aszú
5 puttonyos
sweet
0.251



### Terroir Selection Noble Sweet Wines



Tokaji Aszú
6 puttonyos
sweet
0.51



Tokaji Aszú Szarvas
6 puttonyos
Single Vineyard
sweet
0.3751



Tokaji Eszencia sweet 0.3751





# Classic Selection Dry Wines



Chardonnay dry 0.751



Pillanat
aerated cuvée
dry
0.751







## Classic Selection Tokaji wines





Tokaji Furmint dry 0.751



Tokaji Muscat Blanc medium-dry 0.751



Tokaji Furmint medium-sweet 0.751



**Tokaji Cuvée** medium-sweet 0.751



Tokaji Hárslevelű medium-sweet 0.751



Tokaji
Sárgamuskotály
medium-sweet
0.751

### Classic Selection Late Harvest Wines



Tokaji Furmint sweet 0.51



**Tokaji Hárslevelű** sweet 0.51



GRAND

CLASSIC SELECTION

Tokaji Sárgamuskotály sweet 0.51



### Classic Selection Noble Sweet Wines



Tokaji Fordítás sweet 0.51

Tokaji Szamorodni sweet 0.51 and 0.251

Tokaji Aszú
5 puttonyos
sweet
0.51 and 0.251

Tokaji Aszú
6 puttonyos
sweet
0.51



# Speak Easy Wines



Fall in Love aerated cuvée medium-dry 0.751



What's next? Muscat Blanc medium-dry 0.751



Who cares? Cuvée Blanc medium-dry 0.751





### Awards and Accolades





















• Best of Show: 3

• Champion: 2

• Trophy Awards: 16

• Platinum: 2

• Grand Gold: 7

• Gold: 36

· Silver: 20







### Further achievements

• **James Suckling Reviews**: autumn 2023









• Our Grand Tokaj Essencia 2013 introduced to Pope Francis in 2023









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## Corporate Social Responsibility (CSR)

The Company is committed to ensuring an appropriate work environment, promoting transparency, equal opportunities, diversity and non-discrimination on the basis of race, gender and ethnicity.

Grand Tokaj Zrt. considers value-creating investments, product safety, responsible marketing and the fact that its raw materials come from local sources to be important in terms of economic responsibility. The 40-70 thousand glaze raw material delivered to the winery comes from local small producers.

The company is also committed to producing safe, high-quality food that fully complies with applicable legal requirements and standards, with sustainability, quality, safety, health and the environment in mind.

As a producer of alcoholic products, Grand Tokaj Zrt. is also liable to end consumers. It participates with the tenders of the Ministry of Agriculture in the EU "Wine in moderation" program, which aims to support responsible alcohol consumption by emphasizing quality.

The Company is constantly working to reduce water consumption, greenhouse gas emissions and waste generation. The basic goal is for the Company to comply with the environmental regulations and to operate its equipment below the environmental limit values prescribed by law, primarily in the field of wastewater discharge. To this end, the obsolete wastewater treatment plant owned by Grand Tokaj was completely renovated in 2020.



Thank You



