NATIONAL FOOD CHAIN SAFETY OFFICE
FOOD CHAIN SAFETY LABORATORY DIRECTORATE
NATIONAL REFERENCE LABORATORY OF OENOLOGY AND ALCOHOLIC BEVERAGES
Testing laboratory accredited by NAH under N° NAH-1-1673/2019.

1118 BUDAPEST, BUDAÖRSI ÚT 141-145.
(+36 1) 346-09-30; Fax: (+36 1) 212-49-78
E-mail: bor@nebih.gov.hu

5051 registration No: 6400/0024316-1/2024

TEST REPORT
NO: 1045675802
Marketing ID: LDXN

Responsible for analysis: Oroszné Szentgyörgyi Erzsébet

Mandante:	NÉBIH Növényvédelmi és Borászati Igazgatóság, 1118 Budapest, Budaörsi út 141-145.
Client:	Tengerdi Kézműves Borászat Kft., 8647 Balatonmáriafürdő, Vilma utca 9
Date of sampling:	2024.02.23.
Number of the sample:	3 piece
Volume of sample (liter):	0.75
Place of sampling:	8647 Balatonmáriafürdő, Vilma utca 9 / Balatonmáriafürdő hrsz: 110 (Pontosítás: belterület)
Registration number of wine-making plant:	10130917
Name, address of the owner of wine-making plant:	Tengerdi Kézműves Borászat Kft., 8647 Balatonmáriafürdő, Vilma utca 9
Certificate of origin of the product:	1011867266
Product category:	wine
Category of protection of origin:	oltalom alatt álló eredetmegjelölésű
Vintage:	2023
Quantity of the LOT (liter):	1000
Colour:	white
Country of origin:	Hungary
Variety/Varieties:	Olasz rizling
Sample identification given by the magistrate of wine community/client:	1011867266
Identification of sample:	3135435
Date of reception:	2024.02.23.
Date(s) of performance of the laboratory activity:	2024.03.26. - 2024.04.10.

The analytical results are located on the following page.
The analytical results correspond only to the analyzed sample.
The copying of the test report is permissible only in full, it is included 2 pages without annex, issued in triplicate.
The sample has been provided by the client.

NATIONAL FOOD CHAIN SAFETY OFFICE
FOOD CHAIN SAFETY LABORATORY DIRECTORATE
NATIONAL REFERENCE LABORATORY OF OENOLOGY AND ALCOHOLIC BEVERAGES
Testing laboratory accredited by NAH under N° NAH-1-1673/2019.

✉ *1118 BUDAPEST, BUDAÖRSI ÚT 141-145.*
☎ *(+36 1) 346-09-30; Fax: (+36 1) 212-49-78*
E-mail: bor@nebih.gov.hu

5051 registration No: 6400/0024316-1/2024

TEST REPORT
NO: 1045675802
Marketing ID: LDXN

Responsible for analysis: Oroszné Szentgyörgyi Erzsébet

RESULTS OF ANALYSES

Analytical parameter	Result	Uncertainty	Method	Measurement	Limit of quantification
relative density at 20/20 °C	**0.9910**	± 0.0002	OIV-MA-AS2-01:R2021 Chapter 1-4 and Method B	frequency oscillator	0.0002
total alcoholic strength	**12.92 % vol.**	± 0.20 % vol.	Alcolyzer-IR:R2001	calculated value	0.10 % vol.
actual alcoholic strength	**12.84 % vol.**	± 0.20 % vol.	Alcolyzer-IR:R2001	Alcolyzer	1.00 % vol.
actual alcoholic strength g/l	**102.5 g/l**	± 3.0 g/l	Alcolyzer-IR:R2001	calculated value	10.0 g/l
total dry extract	**20.4 g/l**	± 1.0 g/l	OIV-MA-AS2-03B:R2012	calculated value	5.0 g/l
total sugar (glucose+fructose)	**1.4 g/l**	± 0.1 g/l	OIV-MA-AS311-03:R2016	HPLC	0.4 g/l
sugarfree extract	**19.0 g/l**	± 1.0 g/l	OIV-MA-AS2-03B:R2012	calculated value	5.0 g/l
total acidity (expressed in grams of tartaric acid)	**4.3 g/l**	± 0.3 g/l	OIV F.V. N° 1089 : 1999	FT-IR	2.5 g/l
volatile acidity (expressed in grams of acetic acid)	**0.41 g/l**	± 0.15 g/l	OIV F.V. N° 1089 : 1999	FT-IR	0.15 g/l
total sulfur dioxide	**110 mg/l**	± 10 mg/l	OIV F.V.823:R1987 ö	spectrophotometric det.	10 mg/l
free sulfur dioxide	**32 mg/l**	± 5 mg/l	OIV F.V.823:R1987-sz	spectrophotometric det.	5 mg/l
ash	**1.86 g/l**	± 0.19 g/l	Alcolyzer-IR:R2001	conductometry	0.10 g/l
glycerol	**6.5 g/l**	± 0.3 g/l	OIV-MA-AS311-03:R2016	HPLC	1.7 g/l
pH	**3.42**	± 0.15	OIV F.V. N° 1089 : 1999	FT-IR	2.00
sensory evaluation	**appropriate**		MSZ 9462:2016	organoleptic testing	

Date of issue: Budapest, 2024. április 10.

Tatár Zsuzsanna
Head of Laboratory

NATIONAL FOOD CHAIN SAFETY OFFICE
FOOD CHAIN SAFETY LABORATORY DIRECTORATE
NATIONAL REFERENCE LABORATORY OF OENOLOGY AND ALCOHOLIC BEVERAGES
Testing laboratory accredited by NAH under N° NAH-1-1673/2019.

1118 BUDAPEST, BUDAÖRSI ÚT 141-145.
(+36 1) 346-09-30; Fax: (+36 1) 212-49-78
E-mail: bor@nebih.gov.hu

5051 registration No: 6400/0024298-1/2024

TEST REPORT
NO: 1045689553
Marketing ID: LDXM

Responsible for analysis: Oroszné Szentgyörgyi Erzsébet

Mandante:	NÉBIH Növényvédelmi és Borászati Igazgatóság, 1118 Budapest, Budaörsi út 141-145.
Client:	Tengerdi Kézműves Borászat Kft., 8647 Balatonmáriafürdő, Vilma utca 9
Date of sampling:	2023.02.23.
Number of the sample:	2 piece
Volume of sample (liter):	0.75
Place of sampling:	8647 Balatonmáriafürdő, Vilma utca 9 / Balatonmáriafürdő hrsz: 110 (Pontosítás: belterület)
Registration number of wine-making plant:	10130917
Name, address of the owner of wine-making plant:	Tengerdi Kézműves Borászat Kft., 8647 Balatonmáriafürdő, Vilma utca 9
Certificate of origin of the product:	1011867332
Product category:	wine
Category of protection of origin:	oltalom alatt álló eredetmegjelölésű
Vintage:	2023
Quantity of the LOT (liter):	1800
Colour:	rosé
Country of origin:	Hungary
Variety/Varieties:	Kékfrankos, Cabernet franc
Sample identification given by the magistrate of wine community/client:	1011867332
Identification of sample:	3135396
Date of reception:	2024.02.23.
Date(s) of performance of the laboratory activity:	2024.03.26. - 2024.04.11.

The analytical results are located on the following page.
The analytical results correspond only to the analyzed sample.
The copying of the test report is permissible only in full, it is included 2 pages without annex, issued in triplicate.
The sample has been provided by the client.

NATIONAL FOOD CHAIN SAFETY OFFICE
FOOD CHAIN SAFETY LABORATORY DIRECTORATE
NATIONAL REFERENCE LABORATORY OF OENOLOGY AND ALCOHOLIC BEVERAGES
Testing laboratory accredited by NAH under N° NAH-1-1673/2019.

1118 BUDAPEST, BUDAÖRSI ÚT 141-145.
(+36 1) 346-09-30; Fax: (+36 1) 212-49-78
E-mail: bor@nebih.gov.hu

5051 registration No: 6400/0024298-1/2024

TEST REPORT
NO: 1045689553
Marketing ID: LDXM

Responsible for analysis: Oroszné Szentgyörgyi Erzsébet

RESULTS OF ANALYSES

Analytical parameter	Result	Uncertainty	Method	Measurement	Limit of quantification
relative density at 20/20 °C	**0.9925**	± 0.0002	OIV-MA-AS2-01:R2021 Chapter 1-4 and Method B	frequency oscillator	0.0002
total alcoholic strength	**12.28 % vol.**	± 0.20 % vol.	Alcolyzer-IR:R2001	calculated value	0.10 % vol.
actual alcoholic strength	**12.28 % vol.**	± 0.20 % vol.	Alcolyzer-IR:R2001	Alcolyzer	1.00 % vol.
actual alcoholic strength g/l	**97.8 g/l**	± 3.0 g/l	Alcolyzer-IR:R2001	calculated value	10.0 g/l
total dry extract	**22.4 g/l**	± 1.0 g/l	OIV-MA-AS2-03B:R2012	calculated value	5.0 g/l
total sugar (glucose+fructose)	**<LOQ**[1]	± 0.02 g/l	OIV-MA-AS311-03:R2016	HPLC	0.4 g/l
sugarfree extract	**22.4 g/l**	± 1.0 g/l	OIV-MA-AS2-03B:R2012	calculated value	5.0 g/l
total acidity (expressed in grams of tartaric acid)	**4.8 g/l**	± 0.3 g/l	OIV F.V. N° 1089 : 1999	FT-IR	2.5 g/l
volatile acidity (expressed in grams of acetic acid)	**0.36 g/l**	± 0.15 g/l	OIV F.V. N° 1089 : 1999	FT-IR	0.15 g/l
total sulfur dioxide	**115 mg/l**	± 10 mg/l	OIV F.V.823:R1987 ö	spectrophotometric det.	10 mg/l
free sulfur dioxide	**35 mg/l**	± 5 mg/l	OIV F.V.823:R1987-sz	spectrophotometric det.	5 mg/l
malvidol-3,5-diglucoside	**<LOQ**		MSZ 14431:1982 1. 3.	paper chromatography	
ash	**2.53 g/l**	± 0.25 g/l	Alcolyzer-IR:R2001	conductometry	0.10 g/l
glycerol	**5.9 g/l**	± 0.3 g/l	OIV-MA-AS311-03:R2016	HPLC	1.7 g/l
pH	**3.46**	± 0.15	OIV F.V. N° 1089 : 1999	FT-IR	2.00
sensory evaluation	**appropriate**		MSZ 9462:2016	organoleptic testing	

[1] <LOQ: < limit of quantification

Date of issue: Budapest, 2024. április 11.

Tatár Zsuzsanna
Head of Laboratory