



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Artisan Qvevri Tortoise Cuvée MMXXIVA

Bodega: Vejby Vingård



DETAILS

Tipo de producto:	Vino tinto
Añada:	2022
País de origen - Región:	Schweden - Skane
Variedades:	Regent / Cabernet Colonjes, Cabernet Cortis, Cabernet Vint
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Grado alcohólico (% vol.):	13,00 vol.%
Elaboración:	Qvevri
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	14 °C
Lagerfähig bis:	2025-2030
Características especiales:	Qvevri

Premios obtenidos

Silver WINE AWARD INTERNATIONAL 2024

Weinbeschreibung

Patient red wine from several stored vintages. Grapes in field blend on a frame of Regent grown in ecology and biodynamics. The vines were planted in 2006, grow near the sea 21 m above sea level in stony clay soil with elements of sedimentary sand, mineral, clay, granite, gneiss, diabase, sandstone, mica, flint, lime and porphyry. The grapes are hand-picked and partially de-stemmed, fermented on skins at ambient temperature. The wine is refined in qvevri, concrete eggs, stee ...

Recomendado con el siguiente plato...

Passt gut zu dem Geflügel der nordischen Küche: Huhn, Gans, Wildgeflügel, Rindfleisch, Gegrilltem, Würzigem, Umami, Tapas, Vegetarischem, Pizza, gereiftem Käse und als Meditationswein. Kühl gelagert 4-6°C. Serviert bei 12-14°C.

Vinification

Qvevri, steeltank, oak barrique, beton egg, Cuvée 2009-2023