



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Artisan Qvevri Tortoise Cuvée MMXXIVA

Domaine viticole: Vejby Vingård



DETAILS

Type:	Vin rouge
Millésime:	2022
Pays - Région:	Schweden - Skane
Cépage:	Regent / Cabernet Colonjes, Cabernet Cortis, Cabernet Vine
Douceur:	sec
Unité:	0.75 l
Teneur en alcool (% vol.):	13,00 vol.%
Elevage:	Qvevri
Allergènes:	contient des sulfites
Température de dégustation:	14 °C
Lagerfähig bis:	2025-2030
Particularités:	Qvevri

Prix obtenus

Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Gold PIWI WINE AWARD INTERNATIONAL 2024 - spring

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 ...

Conseil de mariage de mets

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