

WINE PASSPORT

Artisan Qvevri Val Cuvée MMXXIVC Winery: Vejby Vingård



DETAILS		
Type of wine:	red wine	
Vintage:	2022	
Country - region:	Schweden - Skane	
Variety of vine:	Regent / Cabernet Colonjes, Cabernet Vineta,	Cabernet Cor
Taste:	dry	
Bottle volume:	0.75 l	
Alcohol in vol.%:	13,00 vol.%	
Aged in:	Qvevri	
Allergenes:	contains sulfites	
Drink at:	12 °C	
Specialty:	Qvevri	

Awards

Grand Gold 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 ...

Food recommendation

Goes well with Nordic cuisine's wild hooves, chicken, goose, wildfowl, beef, grilled, spicy, umami, tapas, vegetarian, pizza, aged cheese and meditation wine. Stored cold 4-6°C. Served at 12-14°C.

Vinification

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