

## **WINE PASSPORT**

# Artisan Qvevri Orc Cuvée MMXXIVD Winery: Vejby Vingård



DETAILS	
Type of wine:	red wine
Vintage:	2022
Country - region:	Schweden - Skane
Variety of vine:	Regent / Cabernet Colonjes, Cabernet Vineta Cabernet C
Taste:	dry
Bottle volume:	0.75
Alcohol in vol.%:	13,00 vol.%
Aged in:	Qvevri
Allergenes:	contains sulfites
Drink at:	14 °C
Lagerfähig bis:	2030
Specialty:	Qvevri

#### Awards

### **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  $4-6^{\circ}$ C. Served at  $12-14^{\circ}$ C.

### Vinification

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