



WINE SYSTEM  
TRUST YOUR SENSES

## PASSEPORT POUR LE VIN

### Artisan Qvevri Orc Cuvée MMXXIVD

Domaine viticole: Vejby Vingård



#### DETAILS

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

#### Prix obtenus

**Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring**

**Gold PIWI WINE AWARD INTERNATIONAL 2024 - spring**

**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 ...

#### Conseil de mariage de mets

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