



WINE SYSTEM  
TRUST YOUR SENSES

## PASSEPORT POUR LE VIN

### Artisan Qvevri Eremit Cuvée MMXXIVF

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 Cor</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

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

**Grand 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