



WINE SYSTEM
TRUST YOUR SENSES

WINE PASSPORT

Artisan Qvevri Vitsvans Cuvée MMXXIVJ 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
Lagerfähig bis:	2025-2030
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°C. Served at 12-14°C.

Vinification

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