

ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

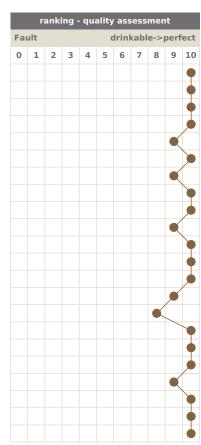
Artisan Qvevri Runt Egg Cuvée MMXXIVB

Winery: Vejby Vingård

rated 08.05.2024

Total points	97	AWARD: GRAND GOLD
Category	red wine	
Vintage	2022	
Primary grape / grape varieties	Regent / Cabernet Colonjes, Cabernet	Colonjes, Cabernet Vineta, Cabernet Cortis
Quality		
Country - region	Schweden - Skane	
Alcohol in vol.%	13,00	
Residual sugar in g/l		
Acid in g/l		
Sulphur free/total in mg/l		
Aged in	Qvevri	

		an	alys	sis -	inte	ensit	y as	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown											
Color intensity									•		
rot-beerig											>
herbal											
aetherisch										•	
mineral										ø	
Jostabeere										۰	
Intensity										•	
Sweet			•	\leq	\leq						
Acid - gustatory							-				
Acid Irritation (haptic)											
Salty, mineral / extract											
Bitter			•	\leq							
Astringency							_	-			
Phenole / tannin											
Alcohol impression						•	_				
CO ²			\leq								
Intensity / volume							-	•			
Length / finish)	
Balance						<					
complexity									-	•	





 reductive - - - oxidative
 0
 1
 2
 3
 4
 5
 6
 7
 8
 9
 10

 modern - - - traditionel
 0
 1
 2
 3
 4
 5
 6
 7
 8
 9
 10

- traditionel	0	1	2	3	

little - - - much 0

0	1	2	3	4	5	6	7	8	9	10	
exaltation											
0	1	2	3	4	5	6	7	8	9	10	
Р	oter	ntial		Status-quo			best-before				
	203	30		2035			2025				

Summary stylistics



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Description

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, steel tanks and various wooden barrels. The wine is semi-dry, rich in tannins, dense, complex, powerfully perfumed and slightly oxidized. Typical of the style, extraordinary curtains, rough, clay mineral background with gripping bitterness, lively acidity and a round bitter finish in a generous taste profile. Dramatic wine style with big body, good length and tasty structure. Unfiltered, minimal sulphites, low intervention in antique style.

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.

Food-Pairing

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