

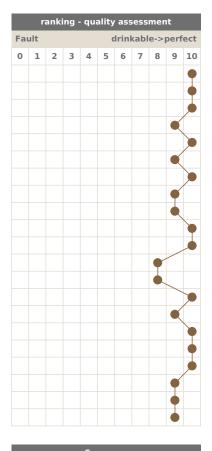
WINE AWARD INTERNATIONAL 2024

Artisan Qvevri Orc Cuvée MMXXIVD Winery: Vejby Vingård

rated 24.02.2024

Total points	94 AWARD: GOLD
Category	red wine
Vintage	2022
Primary grape / grape varieties	Regent / 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

analysis - intensity assessment											
little->clearly significantly recognisable							ble				
	0	1	2	3	4	5	6	7	8	9	10
Clarity									•		
Violet - Red - Brown											
Color intensity											
rot-beerig									•		
Roasted flavors											
spicy								•			
Rotes Fleisch angegart											
gekochte Brombeere									•		
Intensity									•		
Sweet			•	<							
Acid - gustatory								•			
Acid Irritation (haptic)											
Salty, mineral / extract						•					
Bitter		•	<								
Astringency							•				
Phenole / tannin									•		
Alcohol impression								•			
CO ²		•	=								
Intensity / volume								-	•		
Length / finish											
Balance									,	•	





	stylistics										
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

	exaltation										
little much	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2030	2026	2025



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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

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.