

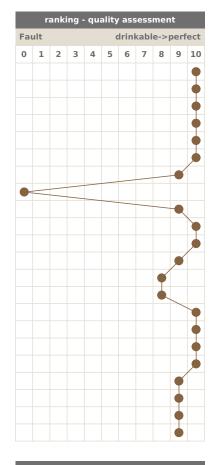
ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

Artisan Qvevri Orc Cuvée MMXXIVD Winery: Vejby Vingård

rated 08.05.2024

Total points	95 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

		an	alys	sis -	inte	ensi	ty a	sses	sme	ent	
little->clearly significantly recognisable											
	0	1	2	3	4	5	6	7	8	9	10
Clarity										_	•
Violet - Red - Brown					•	<					
Color intensity										•	
fruity											
rot-beerig									•		
spicy											
wasabi											
Rhabarber									•		
Intensity								_	•		
Sweet		•									
Acid - gustatory						_	•				
Acid Irritation (haptic)								•			
Salty, mineral / extract											
Bitter			•								
Astringency							•				
Phenole / tannin											
Alcohol impression						•					
CO ²		•									
Intensity / volume								•			
Length / finish											
Balance											
complexity									•		





reductive - - - oxidative modern - - - traditionel

Summary										
stylistics										
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

little - - - much

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

Potential Status-quo best-before



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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.