

WINE AWARD INTERNATIONAL 2024

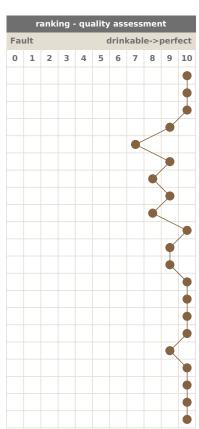
Artisan Qvevri Eremit Cuvée MMXXIVF

Winery: Vejby Vingård

rated 24.02.2024

94	AWARD: GOLD
red wine	
2022	
Regent / Cabernet Colonjes, Cabernet Vir	neta, Cabernet Cortis, Pino
Schweden - Skane	
13,00	
Qvevri	
	red wine 2022 Regent / Cabernet Colonjes, Cabernet Vir Schweden - Skane 13,00

		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											
rot-beerig											
aetherisch											
spicy									ø		
pepper											
Brombeere									•		
Intensity											
Sweet											
Acid - gustatory							•				
Acid Irritation (haptic)							•				
Salty, mineral / extract							•				
Bitter			\leq								
Astringency						-	•				
Phenole / tannin							۲				
Alcohol impression						Í					
CO ²		•	\leq								
Intensity / volume									-		
Length / finish									Ó		
Balance						•					





Summary											
stylistics											
0	1	2	3	4	5	6	7				
0	1	2	3	4	5	6	7				
exaltation											
0	1	2	3	4	5	6	1				
Р	oter	ntial		Sta	tus-	quo					
	0	0 1	0 1 2 0 1 2	0 1 2 3	0 1 2 3 4 0 1 2 3 4 0 1 2 3 4 0 1 2 3 4	0 1 2 3 4 5 0 1 2 3 4 5 Example to the second sec	style 0 1 2 3 4 5 6 0 1 2 3 4 5 6 style="text-align: cell;">style="text-align: cell;"style="text-align: celli;"style="text-align: cell;"style="text-align: cell;"style="text				

0	1	2	3	4	5	6	7	8	9	10
Potential Status-que				quo	best-before					
2030			2	2028	3	2025				

5 6 7 8 9 10

5 6 7 8 9 10



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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°C. Served at 12-14°C.