



Artisan Qvevri Eremit Cuvée MMXXIVF

Winery: Vejby Vingård

rated 24.02.2024

analysis - intensity assessment											
	0	1	2	3	4	5	6	7	8	9	10
Clarity											
Violet - Red - Brown						5					10
Color intensity								7			
rot-beerig									8		
aetherisch										9	
spicy									8		
pepper								7			
Brombeere									8		
Intensity									8		
Sweet					4						
Acid - gustatory							6				
Acid Irritation (haptic)							6				
Salty, mineral / extract							6				
Bitter		1									
Astringency							6				
Phenole / tannin							7				
Alcohol impression						5					
CO ²		1									
Intensity / volume										9	
Length / finish									8		
Balance						5					

[illegible]

reductive - - - oxidative

modern - - - traditionel

little - - - much

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

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

Potential	Status-quo	best-before
2030	2028	2025



WINE SYSTEM
TRUST YOUR SENSES

WINE AWARD INTERNATIONAL 2024

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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.