

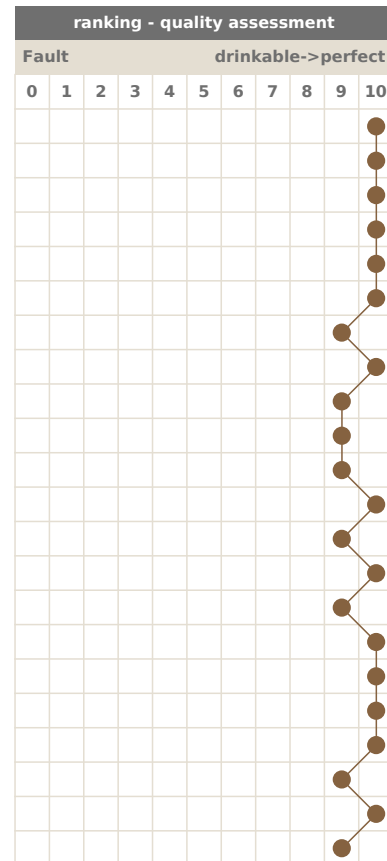
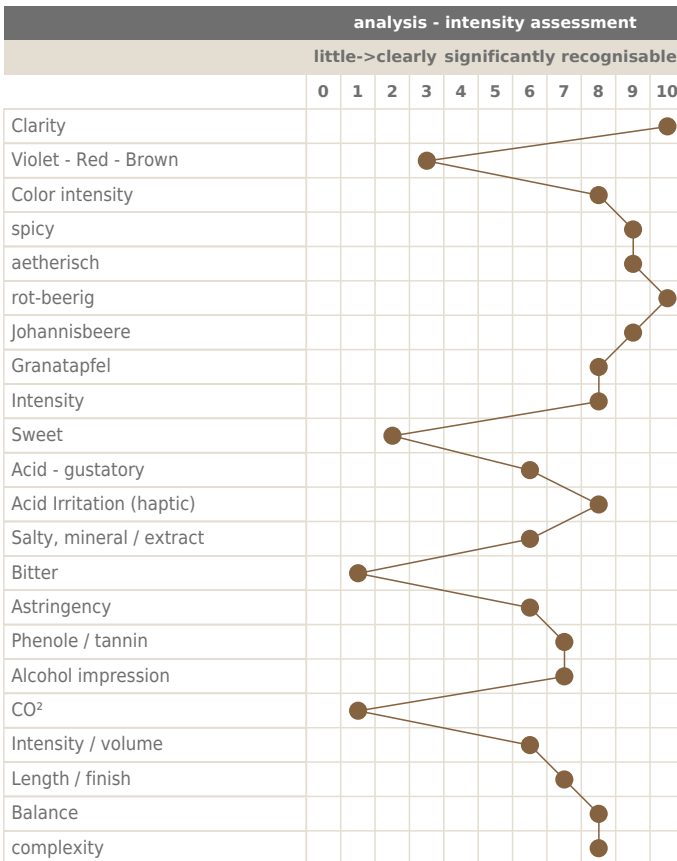


WINE SYSTEM
TRUST YOUR SENSES

PIWI WINE AWARD INTERNATIONAL 2024 - spring

Artisan Qvevri Eremit Cuvée MMXXIVF
Winery: Vejby Vingård
rated 09.05.2024

Total points	96	AWARD: GRAND GOLD
Category	red wine	
Vintage	2022	
Primary grape / grape varieties	Regent / Cabernet Colonjes, Cabernet Vineta, Cabernet Cortis, Pinotin	
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	



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
2032	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

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