

WINE AWARD INTERNATIONAL 2024

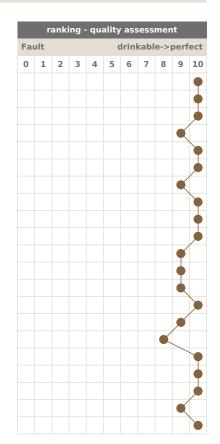
Artisan Qvevri Kraken Cuvée MMXXIVG

Winery: Vejby Vingård

rated 24.02.2024

Total points	96	AWARD: GRAND GOLD
Category	white wine	
Vintage	2022	
Primary grape / grape varieties	Solaris / Riesel, Muscaris	
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	ensit	y as	sses	sme	ent	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity										P	
colorless-green-yellow-brown										ø	
Color intensity										۵	
balsamic									ø		
spicy								ø			
gelb-fruchtig											
sehr reife Birne									•		
Salzkaramell									•		
Intensity									•		
Sweet				\leq							
Acid - gustatory							-				
Acid Irritation (haptic)									•		
Salty, mineral / extract									•		
Bitter					\leq						
Astringency											
Phenole / tannin											
Alcohol impression							•				
CO ²			\leq	\leq							
Intensity / volume									-	•	
Length / finish											
Balance						•	-				





Summary 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 little - - - much

exaltation										
0	1	2	3	4	5	6	7	8	9	10
Potential				Sta	tus-	quo	best-before			
2032			2	2026	5	2025				



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Description

atient orange wine from several stored vintages. Grapes in field blend on a frame of Solaris cultivated in ecology and biodynamics. The vines were planted in 2018, 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 rock dry, rich in tannins, dense, complex, powerfully perfumed and slightly oxidized. Typically extraordinary drapes, austere, clay mineral background with tea, citrus fruits, herbal poignant bitterness, balsamic honey, lively acidity and round bitter finish in a generous peppery palate. Dramatic wine style with big body, good length and tasty structure. Unfiltered, minimal sulphites, low intervention in antique style. Goes well with the wild hooves of Nordic cuisine, chicken, goose, wildfowl, beef, grilled, spicy, umami, tapas, vegetarian, pie, pizza, aged cheese as a meditation wine. Stored 4-6°C. Decanted. Served at 12-14°C.

Food-Pairing

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