



## Artisan Qvevri Kraken Cuvée MMXXIVG

**Winery: Vejby Vingård**

rated 24.02.2024

analysis - intensity assessment											
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											9
colorless-green-yellow-brown											9
Color intensity											9
balsamic										8	
spicy								7			
gelb-fruchtig							6				
sehr reife Birne									8		
Salzkaramell									8		
Intensity									8		
Sweet		1									
Acid - gustatory								7			
Acid Irritation (haptic)									8		
Salty, mineral / extract									8		
Bitter				3							
Astringency							6				
Phenole / tannin								7			
Alcohol impression							6				
CO <sup>2</sup>		1									
Intensity / volume										9	
Length / finish											10
Balance						5					

[illegible]

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



WINE SYSTEM  
TRUST YOUR SENSES

## WINE AWARD INTERNATIONAL 2024

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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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