



WINE SYSTEM
TRUST YOUR SENSES

PIWI WINE AWARD INTERNATIONAL 2024 - spring

Artisan Qvevri Kraken Cuvée MMXXIVG

Winery: Vejby Vingård

rated 09.05.2024

Total points	95	AWARD: 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	

		analysis - intensity assessment										
		little->clearly					significantly recognisable					
		0	1	2	3	4	5	6	7	8	9	10
Clarity												
colorless-green-yellow-brown												
Color intensity												
fruity												
gruen-wuerzig												
earthy												
Orangenzeste												
balsamic												
Intensity												
Sweet												
Acid - gustatory												
Acid Irritation (haptic)												
Salty, mineral / extract												
Bitter												
Astringency												
Phenole / tannin												
Alcohol impression												
CO ²												
Intensity / volume												
Length / finish												
Balance												
complexity												

		ranking - quality assessment										
		Fault					drinkable->perfect					
		0	1	2	3	4	5	6	7	8	9	10



reductive - - - oxidative
modern - - - traditionel

little - - - much

		Summary										
		stylistics										
		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
2033	2026	2024-7



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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

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.