

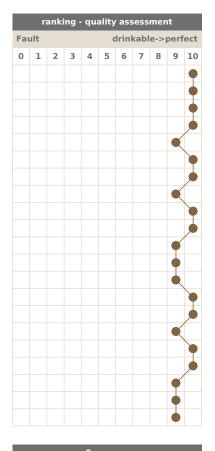
WINE AWARD INTERNATIONAL 2024

Artisan Qvevri Ren Cuvée MMXXIVH Winery: Vejby Vingård

rated 24.02.2024

Total points	96 AWARD: GRAND GOLD	
Category	red wine	
Vintage	2022	
Primary grape / grape varieties	Regent / Cabernet Colonjes, Cabernet Vineta, Cabernet Cortis, Pin	inotin
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	is -	inte	nsit	ty as	sses	sme	nt	
	little->clearly significantly recognisable										
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown											
Color intensity								•			
schwarze-beeren											
Roasted flavors											
spicy										•	
Cassis											
Nelke											
Intensity										•	
Sweet				•							
Acid - gustatory											
Acid Irritation (haptic)								•			
Salty, mineral / extract						_		•			
Bitter			•	<							
Astringency						_	•				
Phenole / tannin											
Alcohol impression						•					
CO ²		•									
Intensity / volume									_	•	
Length / finish											
Balance								•			





reductive - - - oxidative modern - - - traditionel

				Su	mm	ary				
				sty	/list	ics				
0	1	2	3	4	5	6	7	8	9	10
0	1	2	3	4	5	6	7	8	9	10

little - - - much

					exa	ıltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2030	2026	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 $4-6^{\circ}$ C. Served at $12-14^{\circ}$ C.