

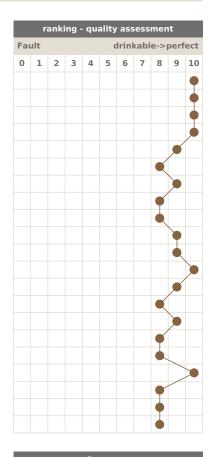
## **WINE AWARD INTERNATIONAL 2024**

# Artisan Qvevri Älg Cuvée MMXXIVI Winery: Vejby Vingård

rated 24.02.2024

Total points	89 AWARD: SILVE	R
Category	red wine	
Vintage	2022	
Primary grape / grape varieties	Regent / Cabernet Colonjes, Cabernet Vineta, Cabernet Corti	s, 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	

		an	alys	is -	inte	ensit	y 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											
spicy											
balsamic											
Brommbeeren											
getrocknete Pflaumen									•		
Intensity									•		
Sweet					•						
Acid - gustatory											
Acid Irritation (haptic)								•			
Salty, mineral / extract											
Bitter					•						
Astringency								•			
Phenole / tannin								•			
Alcohol impression								•			
CO <sup>2</sup>		•	<								
Intensity / volume									_		
Length / finish									•		
Balance						•					





reductive - - - oxidative modern - - - traditionel

	Summary									
	stylistics									
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	ltat	ion				
ch	0	1	2	3	4	5	6	7	8	9	10

Potential	Status-quo	best-before
2025	2024	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  $4-6^{\circ}$ C. Served at  $12-14^{\circ}$ C.

#### **Food-Pairing**

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