

ORGANIC WINE AWARD INTERNATIONAL 2024 - spring

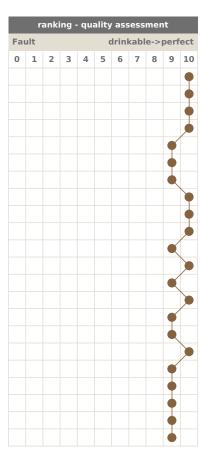
Artisan Qvevri Älg Cuvée MMXXIVI

Winery: Vejby Vingård

rated 09.05.2024

Total points	95 AWA	RD: GOLD
Category	red wine	
Vintage	2022	
Primary grape / grape varieties	Regent / Cabernet Colonjes, Cabernet Vineta, Cabern	net Cortis, Pino
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 a	sses	sme	ent	
	litt	le->	clea	arly	sigr	nific	antl	y re	cog	nisa	ble
	0	1	2	3	4	5	6	7	8	9	10
Clarity											•
Violet - Red - Brown						<					
Color intensity											
spicy									•		
rot-beerig									٠		
Marmelade / Kompott								•			
Speck											
Orangenschale											
Intensity											
Sweet					\leq						
Acid - gustatory							•				
Acid Irritation (haptic)											
Salty, mineral / extract								-•			
Bitter			\leq								
Astringency					<u> </u>	•					
Phenole / tannin											
Alcohol impression						•					
CO ²			\leq								
Intensity / volume							-				
Length / finish									•		
Balance											
complexity										•	





reductive - - - oxidative 0 modern - - - traditionel

	Summary										
	stylistics										
ve oxidative	0	1	2	3	4	5	6	7	8	9	10
n traditionel	0	1	2	3	4	5	6	7	8	9	10
	exaltation										
little much	0	1	2	3	4	5	6	7	8	9	10
	Potential				Sta	tus-	quo	best-before			

2024

2025

2029



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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

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