



WINE SYSTEM  
TRUST YOUR SENSES

## PASSAPORTO DEL VINO

### Artisan Qvevri Tortoise Cuvée MMXXIVA

Azienda vinicola: Vejby Vingård



#### DETAILS

|                                |   |
|--------------------------------|---|
| Tipo di vino:                  | <b>vino rosso</b>   |
| Annata:                        | <b>2022</b>   |
| Paese - Regione:               | <b>Schweden - Skane</b>   |
| tipo di vitigno :              | <b>Regent / Cabernet Colonjes, Cabernet Cortis, Cabernet Vine</b> |
| Sapore:                        | <b>Secco</b>  |
| Bottiglie capacity:            | <b>0.75 l</b>   |
| Alcol in vol. %:               | <b>13,00 vol. %</b>   |
| Maturazione:                   | <b>Qvevri</b>   |
| Allergeni:                     | <b>contiene solfiti</b>   |
| Temperatura a cui va bevuto il | <b>14 °C</b>  |
| Lagerfähig bis:                | <b>2025-2030</b>  |
| Caratteristiche speciali:      | <b>Qvevri</b>   |

#### Premiazioni

**Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring**

**Gold PIWI WINE AWARD INTERNATIONAL 2024 - spring**

**Silver WINE AWARD INTERNATIONAL 2024**

#### Weinbeschreibung

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, stee ...

#### Abbinamenti

Passt gut zu dem Geflügel der nordischen Küche: Huhn, Gans, Wildgeflügel, Rindfleisch, Gegrilltem, Würzigem, Umami, Tapas, Vegetarischem, Pizza, gereiftem Käse und als Meditationswein. Kühl gelagert 4-6°C. Serviert bei 12-14°C.

#### Vinificazione

Qvevri, steeltank, oak barrique, beton egg, Cuvée 2009-2023