



WINE SYSTEM
TRUST YOUR SENSES

PASAPORTE DEL VINO

Artisan Qvevri Eremit Cuvée MMXXIVF

Bodega: Vejby Vingård



DETAILS

Tipo de producto:	Vino tinto
Añada:	2022
País de origen - Región:	Schweden - Skane
Varietades:	Regent / Cabernet Colonjes, Cabernet Vineta, Cabernet Cor
Sabor orientativo:	dry
Contenido de la botella:	0.75 l
Grado alcohólico (% vol.):	13,00 vol.%
Elaboración:	Qvevri
Alérgenos:	contiene sulfitos
Temperatura ideal de consumo:	14 °C
Lagerfähig bis:	2030
Características especiales:	Qvevri

Premios obtenidos

Grand Gold ORGANIC WINE AWARD INTERNATIONAL 2024 - spring
Grand Gold PIWI WINE AWARD INTERNATIONAL 2024 - spring
Gold 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 ...

Recomendado con el siguiente plato...

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.

Vinification

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