



WINE SYSTEM
TRUST YOUR SENSES

PASSEPORT POUR LE VIN

Artisan Qvevri Eremit Cuvée MMXXIVF

Domaine viticole: Vejby Vingård



DETAILS

Type:	Vin rouge
Millésime:	2022
Pays - Région:	Schweden - Skane
Cépage:	Regent / Cabernet Colonjes, Cabernet Vineta, Cabernet Cor
Douceur:	sec
Unité:	0.75 l
Teneur en alcool (% vol.):	13,00 vol.%
Elevage:	Qvevri
Allergènes:	contient des sulfites
Température de dégustation:	14 °C
Lagerfähig bis:	2030
Particularités:	Qvevri

Prix obtenus

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 ...

Conseil de mariage de mets

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