



WINE SYSTEM  
TRUST YOUR SENSES

## PASSAPORTO DEL VINO

### Artisan Qvevri Eremit Cuvée MMXXIVF

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 Vineta, Cabernet Cor</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>2030</b>
Caratteristiche speciali:	<b>Qvevri</b>

#### Premiazioni

**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 ...

#### Abbinamenti

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.

#### Vinificazione

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