



WINE SYSTEM  
TRUST YOUR SENSES

## WEINPASS

### Artisan Qvevri Älg Cuvée MMXXIV

Weingut: Vejby Vingård



#### DETAILS

Art:	<b>Rotwein</b>
Jahrgang:	<b>2022</b>
Land - Region:	<b>Schweden - Skane</b>
Rebsorte:	<b>Regent / Cabernet Colonjes, Cabernet Vineta, Cabernet Cor</b>
Geschmacksrichtung:	<b>trocken</b>
Flascheninhalt:	<b>0.75 l</b>
Alkohol in vol. %:	<b>13,00 vol. %</b>
Ausbau:	<b>Qvevri</b>
Allergene:	<b>enthält Sulfite</b>
Trinktemperatur:	<b>12 °C</b>
Lagerfähig bis:	<b>2025-2030</b>
Besonderheiten:	<b>?</b>

#### Auszeichnungen

**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 ...

#### Speiseempfehlung

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.

#### Vinifikation

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