

## Information

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Master Winemaker



## ABOUT US

We are a boutique family winery located near a small fishing village called Arild in the south of Sweden. We started planting our vineyard gradually beginning in 2007 until 2016. Our wine estate consists of 20 full producing hectares and 12 newly planted hectares (2022). Our main grape varieties are Solaris, Muscaris, Sauvignon Gris, Cabernet Cortis and Pinot Noir Precocé.

Excluding the latter varietal, the rest of our grapes are PIWI cultivars which are naturally resistant to various fungal diseases. Thus, less intervention in the vineyard and lower carbon footprint can be achieved.

Since we are a family wine estate, we have created a balanced organic plant protection without the use of copper or any other harmful substances. We have chosen this approach to reduce our footprint, ecological stress and to drink healthier wines.

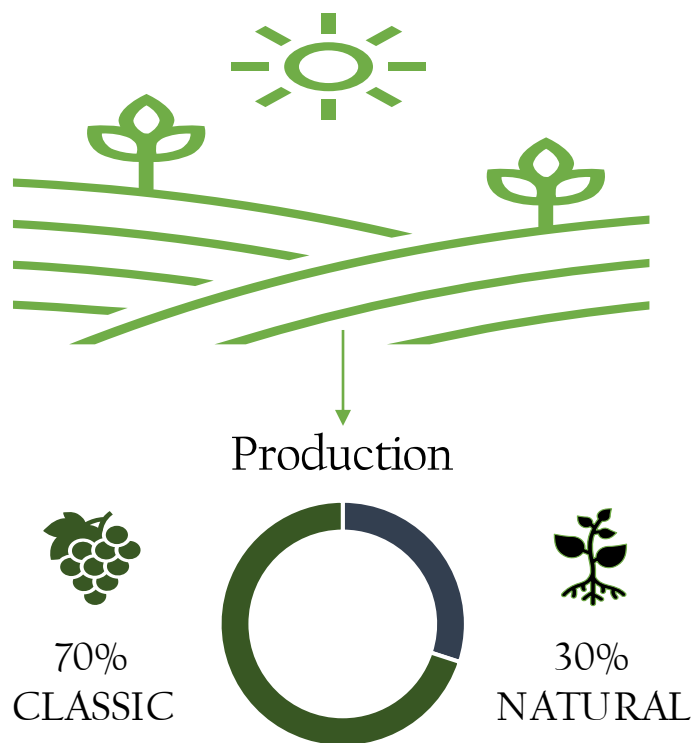
This viticultural plan is a bit more challenging for the grape production. However, we have help from our integrated vineyard management team in the form of Baby Doll Sheep. Our Baby Dolls are the first of their kind in Sweden. They are half the size of a normal sheep thus they eat all the weeds in the vineyard and cannot reach the grape clusters.

For the future we are aiming to obtain organic certifications. For the mean while we follow the environmental standards of a higher authority, the health of our environment and future generations.



## ABOUT OUR WINES

As our wine estate consists of 20 full producing hectares we have created 2 main production types: Classic Wines and Natural Wines.



Our Classic Wine range is organic and pesticide free but has been filtered to remove any unwanted physical attributes.

Our Natural Wine range is also organic and grown free of pesticides. These wines have not been filtered and have been handled to a minimum to preserve its natural complexities. Bottling is done with a natural gravity approach which is almost perfect to the eye but some cloudiness may be present in some wines.

We add SO<sub>2</sub> to both our ranges for necessary sanitary and anti-bacterial means. However thanks to our northern climate our wines have natural high contents of acids and low pH. This allows us to add minimal amounts of SO<sub>2</sub>.



## SOLARIS 2020

### WINE NOTES

This is our flagship wine. Produced from our vines planted and grown in our vineyard in Kullaberg. The fruit per vine ratio is perfectly balanced to produce high quality wines.

Vinification: Destemming, followed by stainless steel fermentation from the free-run and lightly pressed juice.

### TASTING NOTES

Elderberry and pomelo on the nose. A touch of various citrus fruits and fresh nectarines on the palate. Well balanced acidity.

### TECHNICAL INFORMATION

Grape: 100% Solaris

Wine Type: White

Amount Produced: 30,000L

Alcohol: 12,5%

Residual Sugar: 0,5g/L

Total Acidity: 9.1 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with fresh cheeses, sea food, white meats such as chicken, turkey and pork.



## SOLARIS HIPSTER 2021

### WINE NOTES

This wine is a special grape selection, cold fermented with indigenous yeast, gravity racking for every step and unfiltered.

Vinification: Destemming, followed by stainless steel fermentation from the free-run and lightly pressed juice. Natural gravity racking for wine sediments removal. Wine produced with minimal intervention.

### TASTING NOTES

Elderberry, lemongrass and mock orange blossom on the nose. A touch of white grapefruit and white honey. Long finish.

### TECHNICAL INFORMATION

Grape: 100% Solaris

Wine Type: White

Amount Produced: 5,700L

Alcohol: 11,5%

Residual Sugar: 0,4 g/L

Total Acidity: 8,5 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with fresh cheeses, sea food, white meats, Spanish cuisine.



## SOLARIS BARRIQUE 2021

### WINE NOTES

Special block selection in the vineyard. Fermented and aged in French and Acaçia barriques. Harmonic fruit and oak balance.

Vinification: Destemming, followed by barrique fermentation from the free-run juices. Nine months in barriques with monthly lees stirring.

### TASTING NOTES

Fresh hazelnuts, roasted almonds and ripped wild peaches on the nose. Brioche, roasted almonds, and long mineral finish on the palate.

### TECHNICAL INFORMATION

Grapes: 100% Solaris

Wine Type: White

Amount Produced: 3,100L

Alcohol: 12%

Residual Sugar: 1,7 g/L

Total Acidity: 6,7 g/L

Barrique: 80% French-20% Acaçia

### SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with seafood, chicken, turkey, veal, rice dishes, soft white rind cheeses, hard cheeses, and dishes with saffron.

NATURAL WINE RANGE



WHITE WINES

## SÖT SOL 2021

### WINE NOTES

Made from some of the oldest botrytized Solaris vines we have.

Special grapes selection gravity racking for every step in the process. Cold fermentation with indigenous yeast provides a higher aromatic profile.

Vinification: Destemming, racking premium juice within 12 hours.

Cold fermentation and gravity racking. Wine produced with minimal intervention.

### TASTING NOTES

Scents tropical fruits, white peaches, white clover honey, lime peel.

Mandarins, quince on the palate.

### TECHNICAL INFORMATION

Grapes: 100% Solaris

Wine Type: White

Amount Produced: 1000L

Alcohol: 10,5%

Dosage: 30 g/L

Total Acidity: 8 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with aged cheeses, spicy foods, acidic foods and desserts.



## SOLARIS-MUSCARIS 2021

### WINE NOTES

High aromatic profile, delicate and bright mouth feel.

Vinification: Destemming, followed by stainless steel fermentation from the free-run and lightly pressed juice. Assemblage completed prior to bottling.

### TASTING NOTES

Scents of honey dew, pomelo blossom and light eucalyptus.  
Mandarins and yuzu lime on the palate.

### TECHNICAL INFORMATION

Grapes: 70% Solaris-30% Muscaris

Wine Type: White

Amount Produced: 5700L

Alcohol: 11%

Residual Sugar: 1,3 g/L

Total Acidity: 10g/L

### SERVING NOTES

Best enjoyed between 11° - 13°  
Pairs well with seafood, east Asian cuisine, spicy dishes, or just by itself with a side of fresh and aged cheeses.





## MUSCARIS HIPSTER 2021

### WINE NOTES

Super aromatic profile with fresh and bright mouth feel.

Vinification: Destemming, followed by cold stainless steel fermentation with indigenous yeast from free run juice. Gravity racking for every step. Unfiltered. Wine produced with minimal intervention.

### TASTING NOTES

Rose petals, orange blossom and bergamot on the nose. Pomelo, lime, and green gooseberries on the palate. High acidity and long finish.

### TECHNICAL INFORMATION

Grapes: 100% Muscaris

Wine Type: White

Amount Produced: 1000L

Alcohol: 11%

Residual Sugar: 0,5 g/L

Total Acidity: 8 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°  
Pairs well with Spanish cuisine, east Asian cuisine, Mediterranean cuisine, spicy dishes and aged cheeses.



## SOUVIGNIER GRIS 2019

### WINE NOTES

We hand harvested the ripest grapes which have watermelon pink hue. Destemmed and light pressed. Cold fermentation, decanted by gravity before doing bottling.

Vinification: Destemming, followed by cold stainless steel fermentations from the free-run and lightly pressed juices.  
Unfiltered wine.

### TASTING NOTES

Pink rose petals, white tulips, lychee and green pears in the nose.  
Granny smith apple and anjou pears on the palate.

### TECHNICAL INFORMATION

Grapes: 100% Sauvignier Gris  
Wine Type: White  
Amount Produced: 2000L  
Alcohol: 10,5%  
Residual Sugar: 1,9 g/L  
Total Acidity: 8,2 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°  
Pairs well with Caribbean foods, cured meats, poultry and rice dishes.



## ORANGE WINE 2022

### WINE NOTES

Blend of Solaris, Muscaris and Sauvignier Gris. This is a delicate and floral wine with medium light body.

Vinification: Destemming, followed by manual punch downs and manual pump overs. 25 days skin maceration then pressed and blended. Final wine was taken from the top of the tank to avoid filtration. Wine produced with indigenous yeast and minimal intervention.

### TASTING NOTES

Amber and bronze hue. Ripped Sharon peel, bergamot bloom and mandarin peel aromas. Pink grapefruit and blood orange on the palate.

### TECHNICAL INFORMATION

Grapes: 33% -Solaris-33% Muscaris-33% Sauvignier Gris

Wine Type: White

Amount Produced: 4200L

Alcohol: 10%

Residual Sugar: 0,4 g/L

Total Acidity: 8,4 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with cured meats, cray fish, lobster, shrimp, South east Asian foods, Basque foods, or just by itself.

NATURAL WINE RANGE



WHITE SPARKLING

## PET NAT 2022

### WINE NOTES

Naturally sparkling wine from Solaris. Soft bubbles and plenty of charisma. Unfiltered and unrefined.

Vinification: Destemming, light grape pressing and juice gravity racking (within 12 hours). Stainless steel fermentation with indigenous yeast. Bottled just before fermentation is completed to achieve around 3 atm of pressure. Wine produced with minimal intervention. No added SO<sub>2</sub>.

### TASTING NOTES

Creamy beige tones. Pink guava, oak leaf papaya and lilac aromas. Apricot, ripped peaches, lychee and lees on the palate.

### TECHNICAL INFORMATION

Grape: 100% Solaris

Type: Natural Sparkling

Alcohol: 12%

Amount Produced: 1000 L

Residual Sugar: 0,6 g/L

Total Acidity: 9 g/L

### SERVING NOTES

Best enjoyed between 11° - 13°

Pairs well with Caribbean foods, aged cheeses, shellfish, or by itself.



## BRONZE BUBBEL

### WINE NOTES

Delicate effervescence with bright acidity and fresh nose.

Vinification: Destemming, light grape pressing and juice gravity racking (within 12 hours). Cold stainless steel fermentation. Dosage added as a last step.

### TASTING NOTES

Fresh peaches, white lilies, and rose geranium aromas. Crisp acidity complemented by white peaches, green apples and fresh pears.

### TECHNICAL INFORMATION

Grape: 60% Solaris 40% Sauvignier Gris

Type: Sparkling White

Alcohol: 11%

Amount Produced: 9400 L

Dosage: 10 g/L

Total Acidity: 10 g/L

### SERVING NOTES

Best enjoyed between 8° - 10°  
Great for aperitiv. Goes well with oysters or mussel dishes.



## BUBBEL SOMU

### WINE NOTES

Solaris Muscaris blend. Both grapes were vinified separately then blended before the secondary fermentation.

Vinification: Destemming, and light pressing. Juice racking within 8 hours. Separate cold fermentation for each wine. Blended then second fermentation completed. Dosage added as last step.

### TASTING NOTES

Scents of rose petals, pink peaches, pomelo blossom and eucalyptus. Yuzu lime and wintergreen on the palate.

### TECHNICAL INFORMATION

Grape: 90% Solaris 10% Muscaris

Type: Sparkling

Alcohol: 11%

Amount Produced: 1000 L

Dosage: 12,9 g/L

Total Acidity: 10 g/L

### SERVING NOTES

Best enjoyed between 8° - 10°  
Pairs well with aperitive dishes, cheeses or just by itself.



## MUSCARIS AF ARILD

### WINE NOTES

Grown and produced from our Muscaris vines. Low fruit per vine ratio. This wine has a full floral nose and a round body with long finish.

Vinification: Destemming, light grape pressing and juice racking (within 12 hours). Stainless steel cold fermentation. Dosage added as a last step.

### TASTING NOTES

Orange blossom, rose petals, and bergamot on the nose. Pink grapefruit, lime zest, and green gooseberries on the palate. High acidity and long sweet finish.

### TECHNICAL INFORMATION

Grape: 100% Muscaris

Type: Sparkling White

Alcohol: 12%

Amount Produced: 1850 L

Dosage: 40 g/L

Total Acidity: 12,7 g/L

### SERVING NOTES

Best enjoyed between 8° - 10°

Pairs well with desserts or as an aperitif for the sweet tooth lovers.



## PINOT NOIR 2020

### WINE NOTES

Wine produced in the traditional Burgundian feminine style. Warmer season helped the grapes ripen and obtain a deep color.

Vinification: Destemming, followed by hand punch downs and manual pump overs. Aged in French oak for 9 months.

### TASTING NOTES

Deep ruby and burgundy tones. After rain forest aromas, black cherries and candied prunes. Red cherries, hibiscus, rosemary and mint chocolate on the palate. Medium body with long finish.

Drink now or hold for 2-3 years.

### TECHNICAL INFORMATION

Grape: Pinot Noir Precocé

Wine Type: Red

Alcohol: 12%

Amount Produced: 2500L

Residual Sugar: 0,4 g/L

Total Acidity: 6,1 g/L

### SERVING NOTES

Best enjoyed between 15° - 16°

Pairs well with roasted pork with herbs de Provence.





## PINOT NOIR HIPSTER 2021

### WINE NOTES

Special block selection. Hand harvested, manual vinification procedures. Three weeks maceration time. Spontaneous fermentation with indigenous yeast.

Vinification: Destemming, manual pump overs and punch downs. Six months aging in 50% new French oak, gravity racking, unfiltered.

### TASTING NOTES

Ripped elderberries, dried cranberries, red beetroot and rose petals. Hibiscus flowers, cola, pomegranate and toffee on the palate.

### TECHNICAL INFORMATION

Grapes: 100% Pinot Noir Precocé

Wine Type: Red

Amount Produced: 1600L

Alcohol: 11.5%

Residual Sugar: 0,4 g/L

### SERVING NOTES

Best enjoyed between 13° - 15°

Pairs well with goose, duck, venison, mushrooms, wild game meats.



# MARYS BACKE PINOT NOIR RESERVE 2020

## WINE NOTES

Wine produced in the traditional Burgundian feminine style. Special block selection called Marys Backe. Manual selection and harvest of premium grapes.

Vinification: Destemming, followed by hand punch downs and manual pump overs. Wine made only from free run juice. 80% French oak with 12 months of aging.

## TASTING NOTES

Bright ruby tones. Red cherries, cranberries, purple-red lilies on the nose. Medium light body. Red currants, dark cherries, goji berries and hints of mocha on the palate. Bright acidity and velvety finish.

Drink now or hold for 9-12 years.

## TECHNICAL INFORMATION

Grape: Pinot Noir Precocé

Wine Type: Red

Alcohol: 12%

Residual Sugar: 0,5 g/L

Total Acidity: 6 g/L

Amount Produced: 1600 L

## SERVING NOTES

Best enjoyed between 15° - 16°

Pairs well with roasted meats, roasted vegetables, herbs compound butter dishes and game meats.



## CABERNET CORTIS 2020

### WINE NOTES

Our Cabernet Cortis resembles a new world Cabernet Franc. Herbaceous and fruity. Hand harvested and cluster selected. Manual work for all vinification procedures.

Vinification: Destemming, followed by hand punch downs and manual pump overs. Aged for 12 months in 80% French oak.

### TASTING NOTES

Bright violet tones. Green bell pepper, red clay, rosemary, blackberry, and açai aromas. Black cherries, dark figs, black currants and toffee on the palate. Long lasting finish.

Drink now or hold for 5-7 years.

### TECHNICAL INFORMATION

Grape: Cabernet Cortis  
Wine Type: Red  
Amount Produced: 700 L  
Alcohol: 11%  
Residual Sugar: 0,8 g/L  
Total Acidity: 5,4 g/L

### SERVING NOTES

Best enjoyed between 16° - 18°  
Pairs well with goose, duck, venison, mushrooms, wild game meats.