

Burja 'Bela' 2018

Producer - Primoz Lavrencic

Provenance: Vipava, Western Slovenia

Farming: Biodynamic, 9 ha

Grape(s): 40% Istrian Malvazija, 20%

Welschriesling, 30% Rebula, 10% mixed local varieties

Vineyard(s): 3 vineyards ranging from 160

meters to 250 meters elevation. All flysch soils

Fermentation/ Aging: Varieties are copicked, cofermented, blended mid ferment, pressed together and ultimately processed in a number of different ways. Average of 7 days

maceration in steel before pressing, settling for 24 hrs in steel and aging in a mix of tulip-shaped concrete tanks, acacia and oak.

Fining/ Filtration: none

Sulfite: 50 ppm added a month before bottling



The Producer:

Third generation winegrower Primoz Lavrencic left the family business in 2008 to forge his own viticultural destiny. His winery, named ‘Burja’ for the Northerly wind of the Vipava Valley, is a vehicle for preservation and innovation alike. Primoz views his place in the world through the wide, wide lens of history. The juncture of Slovenian tradition and millions of years of geological development are of critical importance to Primoz’s decision making. His 5 distinct vineyards, typified by varying compositions of flysch, are farmed according to biodynamic practices. The deep, subterranean cellar is a theater for highly technical winemaking without pumping or additions focusing on concrete tanks, old barrels and skin maceration. The wines of Burja are critical navigational points, showing a thoughtful melding of past and present and offering Slovenian winemakers an aspirational vision of the future.

The Vineyard:

'Bela' is sourced from three small, co-planted vineyards on different parts of the slope all dominated by flysch soils.

Ostri Vrh - East facing, 250 m elevation, 8 year old Malvazija, Welschriesling and Rebula plantings.

Ravno Brdo - At the top of the slope on the plateau at 240 m elevation. 15 year old Malvazija, welschriesling and Rebula plantings.

Stranice - Situated at the foot of the slope facing northeast at 160 me elevation.
70 year old vines of Malyazija and Welschriesling.

The Winery:

'Bela' is what the locals would call 'Vipavec' meaning a true field blend. Primoz writes "We are blending all the time, picking grape together, or adding other varieties in fermenters, then sometimes we press different vineyard/varieties together (let say that one vineyard was 6 days on the skins, one 8, picked in different days and we join it in pressing), sometimes we join wines in oak/concrete vats. No recipe, all barrels must be full, and because one day everything will be joined, it is not important when."

Varied ferments (usually coferments) are pressed into steel for settling then gravity fed into a mix of different vessels for blended aging. No pumps are used in Primoz's cellar! Two thirds aged in tulip-shaped concrete tanks and the rest is split between oak and acacia barrels ranging in size from 750 L to 1500L. The lees are stirred during aging starting at a weekly frequency, slowing to twice per month after Christmas and then once per month after Easter. After 7 months aging, the base wines are racked to steel for one month of settling, an addition of 50 ppm sulfite, then bottled without fining or filtration.

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