

Burja 'Roza' 2018

Producer - Primoz Lavrencic

Provenance: Vipava, Western Slovenia

Farming: Biodynamic, 9 ha

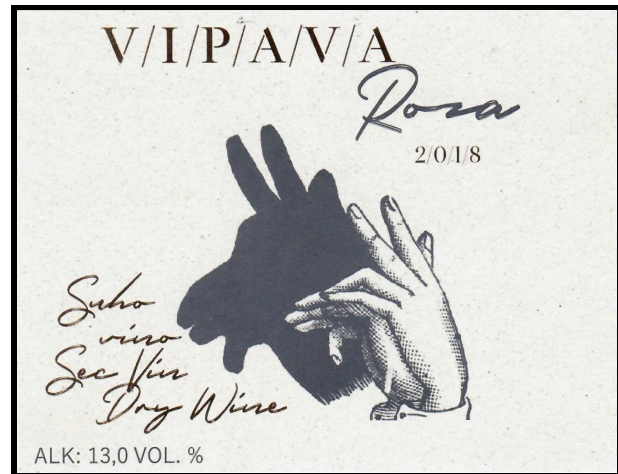
Grape(s): 100% Sivi Pinot (Pinot Grigio)

Vineyard(s): 16 year old vines at 280 meters elevation on the plateau at the top of the slope in flysch soils.

Fermentation/ Aging: Hand harvested grapes are destemmed and crushed into steel tanks for skin fermentation. After 7 days the must is pressed away from the skins back into steel for 24 hours to settle. The base wines are then transferred to a mix of steel and 1500L oak barrels for 7 months aging with periodic stirring.

Fining/ Filtration: none

Sulfur: 40 ppm 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:

"This is a wine which we are doing in cooperation with our friend winegrower" Primoz writes. For a few years he has rented this 0.4 hectare plot called Benišče up on the plateau alongside his other vineyards Golavna and Ravno Brdo. The vineyard has been farmed organically but has now begun conversion to biodynamic practices. The vines are 16 years old growing in the same flysch soils that typify the valley.

The Winery:

Hand harvested grapes are destemmed and crushed into steel fermentors for 5 days maceration with periodic punchdowns. When asked about the shorter maceration

relative to the Zelen, Primoz says “I like it more fruity driven.” After a week, the must is pressed and then settled for 24 hours before gravity transfer into a mix of steel tanks and 1500L oak barrels. No pumps are used in Primoz’s cellar! 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 40 ppm sulfite, then bottled without fining or filtration.

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