

# BURJA ESTATE

## BURJA · BURJA BELA 2017

<b>Location</b>	Podraga, Orehovica, Vipava, Slovenia
<b>Name and/or vineyards size</b>	Stranice (0,9 ha), Ravno brdo (0,7 ha), ostri vrh (1,0 ha)
<b>Grape varieties</b>	Istrian malvasia: 40%, Welschriesling: 20%, Rebula: 30%, other varieties: 10%. Traditional Vipava field blend, »Gemischter Satz« called Vipavec = Wippacher
<b>History</b>	Traditional Vipava field blend, »Gemischter Satz« called Vipavec = Wippacher
<b>Appellation</b>	Vipava ZGP, Controlled Geographic Origin
<b>Expositions</b>	Ravno brdo: top of a slope, plateau, Stranice: beginning of a slope, northeast, Ostri vrh: east
<b>Altitude</b>	Ravno brdo: 240 m, Stranice: 160 m, Ostri vrh 250 m
<b>Soil</b>	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
<b>Training system</b>	Single and double guyot
<b>Plants density</b>	4500 to 7700 vines/ha
<b>Average vines age</b>	Ostri vrh: 8 years, Ravno brdo: 25 years, Stranice: 70 years
<b>Yield per plant, Yield per hectare</b>	≈ 0,8 kg/vine, ≈ 4500 kg/ha
<b>Picking period</b>	Third week of September
<b>Fermentation casks</b>	Concrete tanks (30%) and bigger (10 to 15 hL) wooden barrels (70%)
<b>Fermentation temperature</b>	Around 22 °C, maximum 30 °C
<b>Maceration</b>	7 days of maceration, 100% of berry skins
<b>Employed yeasts</b>	Spontaneous fermentation, no cultivated yeasts added
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Barrel ageing</b>	11 months, bottled in August 2018
<b>Cooperage</b>	Mastrobottaio, Slavonian oak and acacia
<b>Fining and/or filtration</b>	Self-fining in stainless steel casks for 1 months, no filtration
<b>Sulfites</b>	Total: 50 mg/l, free: 10 mg/l
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Biodynamic conversion – Demeter
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	9.050 bottles a 0,75L 240 bottles a 1,5L, 34 a 3,0L
<b>Tasting notes</b>	Rebula for crisp freshness, Malvasia for flowery and herbaceous nose and Welschriesling for generous, well measured ripe fruitiness.

# BURJA ESTATE

## BURJA · STRANICE 2017

<b>Location</b>	Podraga, Vipava, Slovenia
<b>Name and/or vineyards size</b>	Stranice (0,9 ha)
<b>Grape varieties</b>	Istrian malvasia: 50%, Welschriesling: 20%, Rebula: 20%, other varieties: 10%. Field blend
<b>Appellation</b>	Vipava ZGP, Controlled Geographic Origin
<b>Expositions</b>	Stranice: beginning of a slope, northeast
<b>Altitude</b>	Stranice: 160 m
<b>Soil</b>	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
<b>Training system</b>	Double guyot
<b>Plants density</b>	4500 vines/ha
<b>Average vines age</b>	Stranice: 65 years
<b>Yield per plant, Yield per hectare</b>	≈ 0,8 kg/vine, ≈ 4500 kg/ha
<b>Picking period</b>	Third week of September
<b>Fermentation casks</b>	Concrete eggs, 10 hL
<b>Fermentation temperature</b>	Around 22 °C, maximum 30 °C
<b>Maceration</b>	12 days, 100% of berry skins
<b>Employed yeasts</b>	Spontaneous fermentation, no cultivated yeasts added
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Barrel ageing</b>	20 months, bottled in May 2019
<b>Cooperage</b>	-
<b>Fining and/or filtration</b>	Self-fining in stainless steel casks for 1 months, no filtration
<b>Sulfites</b>	Total: 41 mg/l, free: 6 mg/l
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Biodynamic conversion – Demeter
<b>First vintage bottled</b>	2015
<b>Bottles produced</b>	3.924 bottles a 0,75L 136 bottles a 1,5L, 46 bottles a 3,0L
<b>Tasting notes</b>	-

# BURJA ESTATE

## BURJA · ZELEN 2018

<b>Location</b>	Orehovica, Vipava, Slovenia
<b>Name and/or vineyards size</b>	Golavna (1,8 ha)
<b>Grape varieties</b>	Zelen: 100%
<b>Appellation</b>	Vipava ZGP, Controlled Geographic Origin
<b>Expositions</b>	Golavna: top of a slope, plateau
<b>Altitude</b>	Golavna: 280 m
<b>Soil</b>	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
<b>Training system</b>	Single guyot
<b>Plants density</b>	6900 vines/ha (1,8 x 0,8 m)
<b>Average vines age</b>	Golavna: 5 to 10 years
<b>Yield per plant, Yield per hectare</b>	≈ 1,0 kg/vine, ≈ 7000 kg/ha
<b>Picking period</b>	First week of October
<b>Fermentation casks</b>	Concrete tulip shape tanks, Nico Velo
<b>Fermentation temperature</b>	Around 18 °C, maximum 24 °C
<b>Maceration</b>	7 days of maceration, 100% of berry skins
<b>Employed yeasts</b>	Spontaneous fermentation, no cultivated yeasts added
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Fining and/or filtration</b>	No fining, no filtration, self-fining. N
<b>Sulfites</b>	No sulfites added, total: 13 mg/l, free: 2 mg/l
<b>Alcohol by volume</b>	11,5% by vol.
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Biodynamic conversion – Demeter
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	9.400 bottles a 0,75L
<b>Tasting notes</b>	Ancient »redicoverd« variety find only in Vipava vally. Estate vine comming from the birthplace of the zelen - vineyards around little tributary of river Vipava - Pasji rep (Dog's tale). Delicate and caracterfull.

# BURJA ESTATE

## BURJA • PINOT NOIR 2017

<b>Location</b>	Podraga, Orehovica, Vipava, Slovenia
<b>Name and/or vineyards size</b>	Zadomajc (0,6 ha), Ravno brdo (0,5 ha), Ostri vrh (0,3 ha)
<b>Grape varieties</b>	Pinot noir: 100%
<b>Appellation</b>	Vipava ZGP, Controlled Geographic Origin
<b>Expositions</b>	Zadomajc, Ravno brdo, Ostri vrh: northeast
<b>Altitude</b>	220 – 260 m
<b>Soil</b>	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
<b>Training system</b>	Single guyot
<b>Plants density</b>	7700 vines/ha (1,6 m × 0,8 m)
<b>Average vines age</b>	Zadomajc: 19 years, Ravno brdo 10 years, Ostri vrh 5 years
<b>Yield per plant, Yield per hectare</b>	≈ 0,8 kg/vine, ≈ 4500 kg/ha
<b>Picking period</b>	First week of September
<b>Fermentation casks</b>	Maceration and fermentation in stainless steel casks
<b>Fermentation temperature</b>	Around 22 °C, °maximum 30 °C
<b>Maceration</b>	20 days of maceration, using just »pigeage«
<b>Employed yeasts</b>	Spontaneous fermentation, no cultivated yeasts added
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Barrel ageing</b>	11 months in 10 – 15 hL bigger barrels, bottled in August 2018
<b>Cooperage</b>	Mastrobottaio
<b>Fining and/or filtration</b>	Self fining in barrels, no filtration
<b>Sulfites</b>	Total: 44 mg/l, free: 18 mg/l
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Biodynamic conversion – Demeter
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	5.506 bottles a 0,75L 100 bottles a 1,5L
<b>Tasting notes</b>	Carefully made Vipava's pinot noir. Fruity nose, complex palate. Juicy and nice freshness at the end.

# BURJA ESTATE

## BURJA • REDDO 2017

<b>Location</b>	Podraga, Vipava, Slovenia
<b>Name and/or vineyards size</b>	Ravno brdo (0,2 ha). Stranice (0,3 ha)
<b>Grape varieties</b>	Schioppettino (Pokalca) 50%, Blaufränkisch (Frankinja) 30%, Refosco (Refošk) 20%
<b>Appellation</b>	Vipava ZGP, Controlled Geographic Origin
<b>Expositions</b>	Slope, northeast
<b>Altitude</b>	Ravno brdo 260 m, Stranice: 160 m
<b>Soil</b>	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
<b>Training system</b>	Single guyot
<b>Plants density</b>	7700 vines/ha (1,6 m × 0,8 m)
<b>Average vines age</b>	6-8 years
<b>Yield per plant, Yield per hectare</b>	≈ 0,5 kg/vine, ≈ 4000 kg/ha
<b>Picking period</b>	First week of October
<b>Fermentation casks</b>	Maceration and fermentation in stainless steel casks
<b>Fermentation temperature</b>	Around 22 °C, °maximum 30 °C
<b>Maceration</b>	20 days of maceration, using just »pigeage«
<b>Employed yeasts</b>	Spontaneous fermentation, no cultivated yeasts added
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Barrel ageing</b>	18 months in 10 – 15 hL bigger barrels, bottled in May 2019
<b>Cooperage</b>	Mastrobottaio
<b>Fining and/or filtration</b>	Self fining in barrels, no filtration
<b>Sulfites</b>	Total: 37 mg/l, free: 8 mg/l
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Some biodynamic operations
<b>First vintage bottled</b>	2013
<b>Bottles produced</b>	2.680 bottles a 0,75L 150 bottles a 1,5L
<b>Tasting notes</b>	-

# BURJA ESTATE

## BURJA • ROZA 2018

<b>Location</b>	Erzelj, Vipava, Slovenia
<b>Name and/or vineyards size</b>	Benišče (0,4 ha)
<b>Grape varieties</b>	Pinot gris: 100%
<b>Appellation</b>	Vipava ZGP, Controlled Geographic Origin
<b>Expositions</b>	Top of a slope, plateau
<b>Altitude</b>	Benišče: 280 m
<b>Soil</b>	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
<b>Training system</b>	Single guyot
<b>Plants density</b>	3900 vines/ha (2,6 x 1,0 m)
<b>Average vines age</b>	16 years
<b>Yield per plant, Yield per hectare</b>	≈ 1,4 kg/vine, ≈ 4000 kg/ha
<b>Picking period</b>	First week of September
<b>Fermentation casks</b>	Concrete tulip shape tanks, Nico Velo
<b>Fermentation temperature</b>	Around 18 °C, maximum 24 °C
<b>Maceration</b>	5 days of maceration, 100% of berry skins
<b>Employed yeasts</b>	Spontaneous fermentation, no cultivated yeasts added
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Fining and/or filtration</b>	No fining, no filtration
<b>Sulfites</b>	Total: 28 mg/l, free: 7 mg/l
<b>Alcohol by volume</b>	13,0% by vol.
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Biodynamic conversion – Demeter
<b>First vintage bottled</b>	2018
<b>Bottles produced</b>	2.000 bottles a 0,75L
<b>Tasting notes</b>	-