

# BURJA

## BURJA BELA 2022

Location	Podraga, Orehovica, Vipava, Slovenia
Name and/or vineyards size	Stranice (1,0 ha), Ravno brdo (0,8 ha), Ostri vrh (1,0 ha)
Grape varieties	Istrian malvasia: 40 %, Welschriesling: 30 %, Rebula: 20 %, other varieties: 10%.
History	Traditional Vipava field blend, "Gemischter Satz" called Vipavec = Wippacher
Appellation	Vipava ZGP, Controlled Geographic Origin
Expositions	Stranice: beginning of a slope, northeast Ravno brdo: top of a slope, plateau, Ostri vrh: east
Altitude	Stranice: 160 m, Ravno brdo: 240 m, Ostri vrh: 250 m
Soil	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
Training system	Single and double guyot
Plants density	4500 to 7700 vines/ha
Average vines age	Ostri vrh: 8 years, Ravno brdo: 28 years, Stranice: 8 years
Yield per plant, Yield per hectare	≈ 0,7 kg/vine, ≈ 4000 kg/ha
Picking period	Third week of September
Fermentation casks	Concrete tanks (30%) and bigger (10 to 15 hL) wooden barrels (70 %)
Fermentation temperature	Around 22 °C, maximum 30 °C
Maceration	10 days of maceration, 100% of berry skins
Employed yeasts	Spontaneous fermentation, no cultivated yeasts added
Malolactic fermentation	Yes, without bacteria added
Barrel ageing	11 months, bottled in August 2023
Cooperage	Mastrobottaio, Slavonian oak and acacia
Fining and/or filtration	Self-fining in stainless steel casks for 1 months, no filtration
Sulfites	Total: 32 mg/l, free: 9 mg/l
Residual sugar/acidity	1,6 g/L / 5,40 g/L
Alcohol by volume	13,31 % by vol
Biological or biodynamic cultivation	Certificated biodynamic farming – Demeter
First vintage bottled	2009
Bottles produced	13.620 bottles a 0,75L, 150 bottles a 1,5L
Tasting notes	Rebula for crisp freshness, Malvasia for flowery and herbaceous nose and Welschriesling for generous, well measured ripe fruitiness.

# BURJA

## BURJA BELA 2023

Location	Podraga, Orehovica, Vipava, Slovenia
Name and/or vineyards size	Stranice (1,0 ha), Ravno brdo (0,8 ha), Ostri vrh (1,0 ha)
Grape varieties	Istrian malvasia: 40 %, Welschriesling: 30 %, Rebula: 20 %, other varieties: 10%.
History	Traditional Vipava field blend, "Gemischter Satz" called Vipavec = Wippacher
Appellation	Vipava ZGP, Controlled Geographic Origin
Expositions	Stranice: beginning of a slope, northeast Ravno brdo: top of a slope, plateau, Ostri vrh: east
Altitude	Stranice: 160 m, Ravno brdo: 240 m, Ostri vrh: 250 m
Soil	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
Training system	Single and double guyot
Plants density	4500 to 7700 vines/ha
Average vines age	Ostri vrh: 9 years, Ravno brdo: 30 years, Stranice: 9 years
Yield per plant, Yield per hectare	≈ 0,7 kg/vine, ≈ 4000 kg/ha
Picking period	Third week of September
Fermentation casks	Concrete tanks (30%) and bigger (10 to 15 hL) wooden barrels (70 %)
Fermentation temperature	Around 22 °C, maximum 30 °C
Maceration	20 days of maceration, 100% of berry skins
Employed yeasts	Spontaneous fermentation, no cultivated yeasts added
Malolactic fermentation	Yes, without bacteria added
Barrel ageing	11 months, bottled in August 2024
Cooperage	Mastrobottaio, Slavonian oak and acacia
Fining and/or filtration	Self-fining in stainless steel casks for 1 months, no filtration
Sulfites	Total: 47 mg/l, free: 10 mg/l
Residual sugar/acidity	0,6 g/L / 4,90 g/L
Alcohol by volume	12,96 % by vol
Biological or biodynamic cultivation	Certificated biodynamic farming – Demeter
First vintage bottled	2009
Bottles produced	7.80 bottles a 0,75L, 240 bottles a 1,5L
Tasting notes	Rebula for crisp freshness, Malvasia for flowery and herbaceous nose and Welschriesling for generous, well measured ripe fruitiness.

# BURJA

## STRANICE 2020

Location	Podraga, Vipava, Slovenia
Name and/or vineyards size	Stranice (0,9 ha)
Grape varieties	Istrian malvasia: 60 %, Welschriesling: 15 %, Rebula: 15 %, other varieties: 10%. Field blend
History	Traditional Vipava field blend, “Gemischter Satz” called Vipavec = Wippacher
Expositions	Stranice: beginning of a slope, northeast
Altitude	Stranice: 160 m
Soil	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
Training system	Double guyot
Plants density	4500 vines/ha
Average vines age	Stranice: 65 years
Yield per plant, Yield per hectare	≈ 0,6 kg/vine, ≈ 3000 kg/ha
Picking period	Third week of September
Fermentation casks	Concrete eggs, 10 hL
Fermentation temperature	Around 22 °C, maximum 30 °C
Maceration	12 days, 100% of berry skins
Employed yeasts	Spontaneous fermentation, no cultivated yeasts added
Malolactic fermentation	Yes, without bacteria added
Barrel ageing	20 months in concrete eggs, bottled in April 2023
Cooperage	/
Fining and/or filtration	Self-fining in stainless steel casks for 1 months, no filtration
Sulfites	Total: 35 mg/l, free: 10 mg/l
Residual sugar/acidity	2,1 g/L / 5,30 g/L
Alcohol by volume	13,88 % by vol
Bottles produced	3.546 bottles a 0,75L 152 bottles a 1,5L, 46 bottles a 3,0L
Tasting notes	

# BURJA

## ZELLEN 2023

Location	Orehovica, Vipava, Slovenia
Name and/or vineyards size	Golavna (1,8 ha)
Grape varieties	Zelen: 100 %
History	Ancient »rediscovered« variety find only in Vipava valley. Estate vine coming from the birthplace of the zelen - vineyards around little tributary of river Vipava - Pasji rep (Dog's tale).
Expositions	Golavna: top of a slope, plateau
Altitude	Golavna: 280 m
Soil	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
Training system	Single guyot
Plants density	6900 vines/ha (1,8 x 0,8 m)
Average vines age	Golavna: 5 to 10 years
Yield per plant, Yield per hectare	≈ 1,0 kg/vine, ≈ 7000 kg/ha
Picking period	First week of October
Fermentation casks	Concrete tulip shape tanks, Nico Velo
Fermentation temperature	Around 18 °C, maximum 24 °C
Maceration	21 days of maceration, 100% of berry skins
Employed yeasts	Spontaneous fermentation, no cultivated yeasts added
Malolactic fermentation	Yes, without bacteria added
Barrel ageing	6 months in concrete tulip shape tanks, Nico Velo, bottled in May 2024
Sulfites	Total: 49 mg/l, free: 13 mg/l
Alcohol by volume	11,71 % by vol
Residual sugar/acidity	0,2 g/L / 4,70 g/L
First vintage bottled	2009
Bottles produced	7.860 bottles a 0,75L
Tasting notes	Delicate and characterful

# BURJA

## GRAŠICA 2023

Location	Podraga, Vipava, Slovenia
Name and/or vineyards size	Loka (0,35 ha)
Grape varieties	Welschriesling: 100 %
History	Welschriesling is the second most important white variety in the Vipava Valley. It was always important for blending, especially with Rebula and Malvazija for so-called Wippacher white.
Expositions	Loka: plateau
Altitude	160 m
Soil	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
Training system	Double guyot
Plants density	5000 vines/ha (1,8 x 1,1 m)
Average vines age	5 to 6 years
Yield per plant, Yield per hectare	≈ 1,2 kg/vine, ≈ 6000 kg/ha
Picking period	Second week of September
Fermentation casks	Oak barrel - 1500L
Fermentation temperature	Around 18 °C, maximum 24 °C
Maceration	12 days of maceration, 100% of berry skins
Employed yeasts	Spontaneous fermentation, no cultivated yeasts added
Malolactic fermentation	Yes, without bacteria added
Barrel ageing	11 months in oak barrels, bottled in Avgust 2024
Sulfites	Total: 42 mg/l, free: 10 mg/l
Alcohol by volume	13,49 % by vol
Residual sugar/acidity	0,2 g/L / 4,70 g/L
First vintage bottled	2023
Bottles produced	1.733 bottles a 0,75L
Tasting notes	

# BURJA

## PINOT NOIR 2022

Location	Podraga, Orehovica, Vipava, Slovenia
Name and/or vineyards size	Zadomajc (0,6 ha), Ravno brdo (0,5 ha), Zvon (0,4 ha)
Grape varieties	Pinot noir: 100 %
History	Pinot noir was cultivated in upper Vipava valley (Carniola region) traditionally, but in minor quantity, mostly in vineyards of noble families
Expositions	Zadomajc, Ravno brdo, Ostri vrh: northeast
Altitude	220 – 260 m
Soil	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
Training system	Single guyot
Plants density	7700 vines/ha (1,6 m × 0,8 m)
Average vines age	Zadomajc: 20 years, Ravno brdo 11 years, Ostri vrh 6 years
Yield per plant, Yield per hectare	≈ 0,7 kg/vine, ≈ 4000 kg/ha
Picking period	First week of September
Fermentation casks	Maceration and fermentation in stainless steel casks
Fermentation temperature	Around 22 °C, °maximum 30 °C
Maceration	20 days of maceration, using just " <i>pigeage</i> "
Employed yeasts	Spontaneous fermentation, no cultivated yeasts added
Malolactic fermentation	Yes, without bacteria added
Barrel ageing	11 months in 10 – 15 hL bigger oak barrels, bottled in August 2023
Cooperage	Mastrobottaio
Fining and/or filtration	Self-fining in barrels, no filtration
Sulfites	Total: 37 mg/l, free: 12 mg/l
Residual sugar/acidity	1,2 g/L / 5,20 g/L
Alcohol by volume	12,48 % by vol
First vintage bottled	2009
Bottles produced	5.959 bottles a 0,75L 187 bottles a 1,5L
Tasting notes	Carefully made Vipava's pinot noir. Fruity nose, complex palate. Juicy and nice freshness at the end.

# BURJA

## REDDO 2022

Location	Podraga, Vipava, Slovenia
Name and/or vineyards size	Ravno brdo (0,2 ha). Stranice (0,3 ha)
Grape varieties	Schioppettino (Pokalca) 50%, Blaufränkisch (Frankinja) 30%, Refosco (Refošk) 20%
Appellation	Vipava ZGP, Controlled Geographic Origin
Expositions	Slope, northeast
Altitude	Ravno brdo 260 m, Stranice: 160 m
Soil	Flysch (alternation of marlstone, sandstone, breccia and conglomerate)
Training system	Single guyot
Plants density	7700 vines/ha (1,6 m × 0,8 m)
Average vines age	10-15 years
Yield per plant, Yield per hectare	≈ 0,5 kg/vine, ≈ 4000 kg/ha
Picking period	First week of October
Fermentation casks	Maceration and fermentation in stainless steel casks
Fermentation temperature	Around 22 °C, °maximum 30 °C
Maceration	20 days of maceration, using just " <i>pigeage</i> "
Employed yeasts	Spontaneous fermentation, no cultivated yeasts added
Malolactic fermentation	Yes, without bacteria added
Barrel ageing	18 months in 10 – 15 hL bigger barrels, bottled in May 2024
Cooperage	Mastrobottaio
Fining and/or filtration	Self fining in barrels, no filtration
Sulfites	Total: 53 mg/l, free: 21 mg/l
Residual sugar/acidity	0,2 g/L / 6,20 g/L
Alcohol by volume	12,54 % by vol
Biological or biodynamic cultivation	Certificated biological farming. Some biodynamic operations
First vintage bottled	2013
Bottles produced	2.965 bottles a 0,75L 150 bottles a 1,5L,
Tasting notes	