

## **Burja 'Stranice' 2017**

**Producer** - Primoz Lavrencic

**Provenance:** Vipava, Western Slovenia

**Farming:** Biodynamic, 9 ha

**Grape(s):** 50% Istrian Malvazija, 20% Welschriesling, 20% Rebula and 10% mixed local varieties

**Vineyard(s):** From the 0.9 ha 'Stranice' vineyard at 160 m elevation. Planted in flysch soils in 1953.

**Fermentation/ Aging:** Hand harvested grapes are destemmed and crushed into steel tanks for cofermentation on the skins. After 12 days the must is pressed away from the skins back into steel for 24 hours to settle. The base wines are transferred to tulip-shaped concrete tanks for 18-20 months of aging.

**Fining/ Filtration:** none

**Sulfite:** 41 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:**

'Stranice' is the name of both the vineyard and the wine, a Slovenian word that is equivalent to 'coteaux' or hillside. Planted in 1953, the vineyard is situated at the lower slope, facing east. Primoz writes "in the case of Stranice, the age of the vines makes the difference." The wine is composed of all of the white varieties planted there, picked and processed together in the third week of september across one or two days.

### **The Winery:**

Hand harvested white varieties are destemmed and cofermented on the skins for 12 days in stainless steel tanks before pressing to tulip-shaped concrete tanks for 18-20 months. The lees are stirred during aging beginning at a weekly frequency, slowing to twice per month after Christmas and then once per month after Easter. After aging, 41 ppm sulfite is added and the wine is gravity fed into steel tank for 1 month of settling before bottling. No finning or filtration.

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