

# BURJA ESTATE

## PETITE BURJA · MALVASIA 2013

<b>Location</b>	Podraga, Vipavska dolina, Slovenia
<b>Name and/or vineyards size</b>	Stranice (0,2 ha), Ravno brdo (0,5 ha)
<b>Grape varieties</b>	Istrian malvasia: 100 %
<b>Appellation</b>	ZGP, Controlled Geographic Origin
<b>Expositions</b>	Ravno brdo: top of a slope, plateau; Stranice: beginning of a slope, northeast
<b>Altitude</b>	Ravno brdo: 240 m, Stranice: 200 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 × 0,8 m)
<b>Average vines age</b>	Ravno brdo: 4 years, Stranice: 5 years
<b>Yield per plant, Yield per hectare</b>	≈ 1,2 kg/vine, ≈ 8000 kg/ha
<b>Picking period</b>	Second week of September
<b>Fermentation casks</b>	Stainless steel casks
<b>Fermentation temperature</b>	Around 15 °C, maximum 20 °C
<b>Maceration</b>	1 day of maceration, 100% of berry skins
<b>Employed yeasts</b>	X5 (half of recommended dose)
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Barrel ageing</b>	-
<b>Cooperage</b>	-
<b>Fining and/or filtration</b>	Fining with bentonite, slight filtration
<b>Alcohol by volume</b>	12,5 % by vol.
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Some biodynamic operations
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	4500 bottles a 0,75L

# BURJA ESTATE

## PETITE BURJA • ZELEN 2013

<b>Location</b>	Orehovica, Vipavska dolina, Slovenia
<b>Name and/or vineyards size</b>	Golavna (1,5 ha)
<b>Grape varieties</b>	Zelen: 100 %
<b>Appellation</b>	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 × 0,8 m)
<b>Average vines age</b>	Golavna: 4 to 8 years
<b>Yield per plant, Yield per hectare</b>	≈ 1,2 kg/vine, ≈ 8000 kg/ha
<b>Picking period</b>	First week of October
<b>Fermentation casks</b>	Stainless steel casks
<b>Fermentation temperature</b>	Around 15 °C, maximum 20 °C
<b>Maceration</b>	2 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>	-
<b>Cooperage</b>	-
<b>Fining and/or filtration</b>	Fining with bentonite, slight filtration
<b>Alcohol by volume</b>	11,5 % by vol.
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Some biodynamic operations
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	4000 bottles a 0,75L

# BURJA ESTATE

## BURJA • BURJA BELA 2011

<b>Location</b>	Podraga, Vipavska dolina, Slovenia
<b>Name and/or vineyards size</b>	Stranice (0,9 ha), Ravno brdo (0,7 ha)
<b>Grape varieties</b>	Istrian malvasia: 30 %, Welschriesling: 30 %, Rebula: 30 %, other varieties: 10%. Field blend
<b>Appellation</b>	ZGP, Controlled Geographic Origin
<b>Expositions</b>	Ravno brdo: top of a slope, plateau; Stranice: beginning of a slope, northeast
<b>Altitude</b>	Ravno brdo: 240 m, Stranice: 200 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>	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>	2 wooden upright casks, 25 and 33 hL
<b>Fermentation temperature</b>	Around 22 °C, maximum 30 °C
<b>Maceration</b>	8 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>	18 months, bottled in April 2012
<b>Cooperage</b>	Pauscha, Slavonian and French oak
<b>Fining and/or filtration</b>	Self fining in barrels, no filtration
<b>Alcohol by volume</b>	13,5 % vol
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Some biodynamic operations
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	6200 bottles 0,75L, 240 bottles 1,5L, 25 bottles 5,0L

# BURJA ESTATE

## BURJA • BURJA BELA 2010

<b>Location</b>	Podraga, Vipavska dolina, Slovenia
<b>Name and/or vineyards size</b>	Stranice (0,9 ha), Ravno brdo (0,7 ha)
<b>Grape varieties</b>	Istrian malvasia: 30 %, Welschriesling: 30 %, Rebula: 30 %, other varieties: 10%. Field blend
<b>Appellation</b>	ZGP, Controlled Geographic Origin
<b>Expositions</b>	Ravno brdo: top of a slope, plateau; Stranice: beginning of a slope, northeast
<b>Altitude</b>	Ravno brdo: 240 m, Stranice: 200 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>	Ravno brdo: 24 years, Stranice: 69 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>	2 wooden upright casks, 25 and 33 hL
<b>Fermentation temperature</b>	Around 22 °C, maximum 30 °C
<b>Maceration</b>	15% of berry skins added for 11 months
<b>Employed yeasts</b>	Spontaneous fermentation, no cultivated yeasts added?
<b>Malolactic fermentation</b>	Yes, without bacteria added
<b>Barrel ageing</b>	12 months, bottled in April 2011
<b>Cooperage</b>	Pauscha, Slavonian and French oak
<b>Fining and/or filtration</b>	Self fining in stainless steel casks for 6 months, no filtration
<b>Alcohol by volume</b>	13,0 % vol
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Some biodynamic operations
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	3900 bottles 0,75L, 230 bottles 1,5L, 17 bottles 3,0L

# BURJA ESTATE

## BURJA • BURJA NOIR 2011

<b>Location</b>	Podraga, Vipavska dolina, Slovenia
<b>Name and/or vineyards size</b>	Zadomajc (0,5 ha)
<b>Grape varieties</b>	Pinot noir: 100 %
<b>Appellation</b>	ZGP, Controlled Geographic Origin
<b>Expositions</b>	Ravno brdo: top of a slope, plateau
<b>Altitude</b>	240 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
<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>	12 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>	20 months in 225 l barriques and bigger barrels, bottled in June 2012
<b>Cooperage</b>	Francois Freres, Boutes, Vicard, Cadus, Berthomieu, Mastrobottaio
<b>Fining and/or filtration</b>	Self fining in barrels, no filtration
<b>Alcohol by volume</b>	14,0 % vol
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Some biodynamic operations
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	2000 bottles 0,75L, 90 bottles 1,5L, 10 bottles 5L

# BURJA ESTATE

## BURJA • BURJA NOIR 2010

<b>Location</b>	Podraga, Vipavska dolina, Slovenia
<b>Name and/or vineyards size</b>	Ravno brdo (0,3 ha), Zadomajc (0,5 ha)
<b>Grape varieties</b>	Pinot noir: 100 %
<b>Appellation</b>	ZGP, Controlled Geographic Origin
<b>Expositions</b>	Ravno brdo: top of a slope, plateau. Zadomajc: slope, northeast
<b>Altitude</b>	Ravno brdo: 240 m, Zadomajc: 220 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>	Ravno brdo: 12 years, Zadomajc: 18 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>	14 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>	20 months in 225 l barriques and bigger barrels, bottled in June 2011
<b>Cooperage</b>	Francois Freres, Boutes, Vicard, Cadus, Berthomieu, Mastrobottaio
<b>Fining and/or filtration</b>	Self fining in barrels, no filtration
<b>Alcohol by volume</b>	13,5 % vol
<b>Biological or biodynamic cultivation</b>	Certificated biological farming. Some biodynamic operations
<b>First vintage bottled</b>	2009
<b>Bottles produced</b>	2200 bottles a 0,75L, 190 bottles a 1,5L, 19 bottles a 3L