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Imanje Burja Primoža Lavrenčića iz Vipavske doline
Primož Lavrenčić's "Burja" estate in the Vipava Valley

BURA IZ VIPAVSKE DOLINE

BURA FROM THE VIPAVA VALLEY

Slijubiti u vinu sva obilježja kraja u kojem je raslo grožđe i oplemeniti ga čarobnom formulom znalca, karakterom vinara-provođača vrhunstvo je proizvodnje vina. Suvremene tehnologije mogu stvoriti vrhunski kvalitetna vina, ali karakter im može dati samo čovjek poštujući kraj u kojem uzgaja grožđe.

Za poznati hladni sjeveroistočnjak što na području Hrvatskog primorja (od Zrmanje do Rijeke) zna puhati i olujnim refulima, buru, kažu da se rađa na Velebitu, poviše Senja, da piruje oko Bakra i Rijeke, a da "zadnje skose" daje oko Trsta. Tu joj se negdje na putu nađe i poznata Vipavska dolina – najpoznatija po proizvođačima voćnih sokova, ali i vrsnim vinarima. (Pa nije li i vino "samo" božanski oplemenjen voćni sok?) Kada je nedavno, 2008. godine, na slovenskom vinarskom nebu zasjala nova vinarska zvijezda, ideja da se imanje nazove "Burja", puni naziv glasi Posestvo Burja, nametnula se sama po sebi. Kako bi rekao osnivač i vlasnik posestva Primož Lavrenčić, podrijetlom iz Dalmacije, razlog nazivu uvijek dobrodošli gost shvatit će čim pogleda domaćinovu frizuru!

Blending all the features of the area where the grapes are grown in wine and engrafting them by using a connoisseur's magic formula and the character of winemaker; this is the top in the production of wine. Modern technology can create top-quality wines, but only a man who has respect for the area where the grapes are cultivated can endow the wine with character.

Cold north-easter, bora, which, at times, blows even in storm bursts in the Croatian Littoral (from Zrmanja to Rijeka), is said to be born on Velebit, above Senj and blows lightly around Bakar and Rijeka only to calm down around Trieste. Along the way, it comes across the Vipava Valley, which is famous for producers of fruit juices, as well as for excellent winemakers. (After all, isn't wine "only" a divinely enriched fruit juice?) When recently, in 2008, a new wine-star shone in the Slovenian wine sky, the idea that the property should be called "Burja", or as the full title reads "Posestvo Burja", has occurred. The founder and owner of Burja, Primož Lavrenčić, who descends from Dalmatia, says that an ever welcome guest will recognize the reason for the name as soon as he or she sees the host's hairstyle!



Primož Lavrenčič

Ako vas put navede u Vipavsku dolinu, potražite Primoža Lavrenčiča i posestvo Burja, upoznajte umjetnika i njegova vina, stvorite doživljaj za pamćenje...

If you happen to be in the Vipava Valley, look for Primož Lavrenčič and the Burja estate, meet the artist and his wines and create a memorable experience...

Vino je odraz vinograda...

Vinarska filozofija Primoža Lavrenčiča vrlo je konkretna i okrenuta tradiciji. Veliko poštovanje koje iskazuje prema autohtonim primorskim sortama, rezultiralo je kupnjom 60 godina starog vinograda malvazije na položaju Stranice. Uz malvaziju, na posestvu (imanju) su zastupljene i rebula, zelen, pokalca (schioppettino), laški rizling (kod nas češće nazivan graševina). Uz ove, tu se našla i jedna francuska sorta, kako Primož kaže, izazov i naklon Burgundiji, njegov omiljeni pinot noir.

"Vino se radi u vinogradu, kaže Primož, a svijet mikroorganizama zatečenih u vinogradu poštujem kao obilježje i osobnost kraja pa zato i inzistiram na spontanoj fermentaciji".

U želji da uspostavi kontakt s prirodnom mikroflorom i vinom, Primož u mošt dodaje 15 - 20% kožica grožđa do prvog pretoka, što kod linije bijelih vina "Petit Burja" traje 3 - 5 mjeseci, dok kod linije "Burja" dodir mo-

The Wine Reflects the Vineyard...

Primož Lavrenčič's wine philosophy is very specific and tradition-oriented. Great respect for the indigenous coastal types resulted in the purchase of a 60 years-old Malvasia vineyard on the Stranica position. In addition to Malvasia, Rebula, Zelen, Schioppettino and Laški Riesling are represented on the estate. There is also a French type, as Primož says, a challenge and a bow to Burgundy, his favourite Pinot Noir.

"Wine is made in the vineyard," says Primož, "and I respect the existing world of micro-organisms in the vineyard as the character and personality of the area, which is why I insist on spontaneous fermentation."

In order to establish contact with the natural microflora and wine, Primož adds 15 to 20% of grape skins to the first reflux of the must, which takes 3-5 months with the line of "Petit Burja" white wines, and lasts 10 to 13 months with the "Burja" line. "Burja" white

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šta s kožicama traje 10 -13 mjeseci. Bijelo vino "Burja" mješavina je triju sorata - malvazije, rebule i laškog rizlinga, u podjednakim omjerima.

... i karaktera vinara

U crvenih vina proces je nešto drukčiji i tu pribjegava maceraciji od 10 do 20 dana. Proizvodnja vina odvija u hrastovim bačvama bordoškog tipa kod crvenih vina i u velikim, konusnim, hrastovim bačvama, zapremine od 2 do 3,5 tisuće L, kod bijele Burje. Ostala vina spravlja se u inoxu kako bi se naglasila svježina.

Premda tek dostiže vinarску zrelost, Primož Lavrenčič je, sa svojih 39 godina, već poznat i priznat enolog. Predavač je na Fakultetu za vinogradarstvo, vinarstvo i marketing u Novoj Gorici, jedan od najznačajnijih slovenskih vinara, ali i čovjek od formata. Jednom, kad upoznate njegov duh i energiju kojom zrači te otvorenost k svijetu, te ćete odlike pronaći i u njegovanim vinima, koja su sva protkana Primoževim karakterom te odražavaju osobita obilježja sorte i mikroklima lokaliteta na kojem je grožđe uzgojeno. Dok ćete u Malvaziji, Zelenu i Pokalci pronaći nepresušan izvor svježine i minerala, harmonije i inspiracije, u Burji i Pinot Noiru, uz sve to, oduševit će vas elegancija u francuskom stilu kojoj Primož toliko teži.

Ako vas put navede u Vipavsku dolinu, potražite Primoža Lavrenčiča i posestvo Burja, upoznajte umjetnika i njegova vina, stvorite doživljaj za pamćenje! ■

wine is a blend of three varieties - Malvasia, Rebula and Laški Riesling in nearly equal proportions.

...and the Character of the Winemaker

The process is slightly different with red wines and maceration lasts 10 to 20 days. Winemaking takes place in Bordeaux-type oak barrels with red wine and, for the Burja white wine, in large, cone, oak barrels with capacity from 2 to 3.5 thousand litres. Other wines are made in stainless steel, in order to accentuate their freshness.

Although he is in the process of maturation as a winemaker, 39 year-old Primož Lavrenčič is already a known and respected oenologist. He is a lecturer at the Faculty of viticulture, winemaking and marketing in Nova Gorica, one of the most important wine producers in Slovenia and a great man. Once you get familiar with his spirit and energy that he radiates, as well as openness to the world, you'll also find these features in his well-tended wines, which are interwoven with Primož's character and reflect the particular characteristics of the type and the microclimate of the area where the grapes are grown. While you will find an endless source of freshness and minerals, harmony and inspiration in Malvasia, Zelen and Pokalca, you will additionally be delighted by the elegance of French style in Burja and Pinot Noir, a feature that Primož aims for.

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