

WHERE
SPAIN

WHAT
RED

WHEN
SUSTAINABLE
DINNER PARTY

BIURKO JOVEN RIOJA

Real taste revealed through no de-vine intervention - pure potency.



WINEMAKER Fernando and Romon Llorens

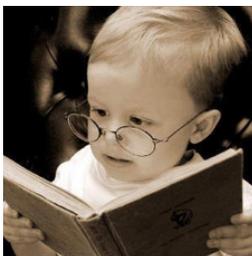
REGION Rioja

GRAPE VARIETY Tempranillo

SOIL Chalk and clay

AGE OF VINES Planted around 1990

PRODUCTION 12,000 bottles



CONCEPTUAL DOPPELGÄNGER

The trade-off of youth, classically is wisdom. Kids have no interest in depth due to the mercurial nature of their brains - what's new, now! Occasionally there exists an exception to the basic tenets of nature and nurture. With wine, young wines can be exciting expressions of fruit and purity. They can also be unforgiving and in some cases, actually undrinkable. To wit, Biurko Joven is the child prodigy. Not the violin playing monotone freakshow, but the true wise one, who can see his own complexity and express it cogently. Very very engaging! Now go to your room!

VITI/VINI

The 45 hectare organically farmed vineyards are well situated in a high altitude environment with poor chalk and clay based soil that restricts yields. The climate is great for high quality wines, with a high number of sunny days and cool nights. Winemaking methods are minimal intervention. The Biurko Joven is fermented with natural yeasts with a short maceration before being aged in stainless steel tanks. Their goal is to make fresh, young wine with pure fruit and balanced acidity.

PRODUCER

Sometimes to really understand the guiding philosophy of a vineyard you need to see it. Biurko Gorri (Biurko is a Basque word meaning between two rivers) vineyards stand out from neighboring operations, since birds and other wildlife can be seen there, happily flourishing. Biurko's Llorens family knows why the birds prefer to nest on their property and its vineyards- and it's due to the fact that they are not covered with chemicals and there are insects to dine on. The vineyards have been in their family for

generations, and they goes to great lengths to ensure their vines are healthy using only organic animal and plant fertilizers, naturally protecting them from disease. The bodega is located in a small village called Barga, about 18 kilometres from Logroño and lies in a rolling landscape at over 600 metres above sea level on the slopes of Mount Yoar. The art of winemaking is taken seriously by the Llorens family and it's a pleasure to represent such a pure expression of this special region.

