

## BIURKO GORRI

### sierra cantabria, valle do ebro alto, bargota

Politically, part of Navarra province, Biurko Gorri are in the far north-eastern corner of appellation Rioja, on the slopes of Monte Yoar in eastern Sierra Cantabria. The Llorens family own 15 plots totalling 40 hectares of vineyards around the village of Bargota, 18 kms from Logroño. These are organically grown vineyards lying in a rolling landscape at over 600m on poor limestone-clay soils.



Bargota have been certified organic since 1998 and hand-pick fruit to produce about 300,000 bottles annually. There are some wines from Sauvignon Blanc and Graciano, but about 70% is Tempranillo. The family head, and winemaker-viticultor is Ramon Llorens.

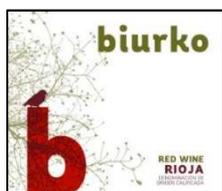
There is a single vineyard Reserva, *Pagos de Arranta*, from 4 hectares of old stony vineyard. After a year in oak it is settled in tank a further year before bottling, and is firm, cherry-fruited, earthy and nicely spiced with great acid – a mineral, plum flower and leather wine of some charm.

Bargota's Gran Reserva is a lovely amalgam of licorice, cherry stone, balsam and tobacco, mild red fruits and old wood perfume. It's well organised and harmonious with good richness balancing the maturation style – a very successful 'third way' between abstract oxidation and modernist fruit-fullness. Mineral and mild, delicious.

However, our work with Biurko Gorri is focused on a brilliant unwooded Tempranillo of great typicity, and increasingly in their work with Graciano. Rare (about 2% of Rioja's crush), and difficult (it's an acid variety, great for blending, but often too tough to make a varietal drink.) Biurko Gorri's crush is now about 20% Graciano, and from 2016 a brilliant varietal wine hit the stage.

#### BIURKO GORRI Tempranillo Joven (organic, screwcap)

Organically grown fruit is fermented in stainless steel with indigenous yeasts, and has a light diatomaceous earth filtration, bottled without addition of sulphur. 5 g/l TA, 13.5% a/v, screwcapped.



*Soft and mineral, with a mix of red and dark fruit in a floral register. Open and expressive, with nutty tannins and a lick of spicy acidity, it's clearly Rioja and perfectly varietal Tempranillo. There are purple and blue berry aromas with savoury elements of dried lavender, heather, shaved nutmeg. The palate is clean, with refreshing natural acidity. Fruitfulness lengthens to a long, savoury earthen finish and the chalk soil is reflected in fine tannin.*

#### BIURKO GORRI Graciano (organic, screwcap)

The (old vine) fruit has a long hang time, grown in lower slopes and warmer exposures in order to avoid the astringent vegetality the variety suffers from. BG's Graciano has a gentle fermentation in stainless with spontaneous yeasts and is aged in oak for 6 months, just to gently soften tannins.



*A wine of intense colour and plenty of acidity, as expected. Unexpectedly, it's a wine of depth, texture and persistence more than bite. Mineral, with dark berry, fruit of forest and pleasant rather than rasping vegetality, in a dark, sweetly-earthen register. A nice rolling interplay of freshness, richness, spice and quality tannin mouthfeel.*

