LLAURADOR WINES
JOSÉ PASTOR SELECTIONS

MAKATZAK WILD WINES

GANDOR

ORIGIN

Aia, Getariako, Basque Country, Spain

VARIETIES

50% Handarrabi Beltza, 50% Hondarrabi Zuri

VINEYARD

From an organically and biodynamically farmed vineyard. This own-rooted 3ha parcel is south-facing at 300m elevation, planted on terraces of clay loam shot through with calcareous slate, trained on *parral* (pergola), and surrounded by forest and pasture.

VINIFICATION METHOD

The grapes were hand-harvested in 10kg boxes with an initial sorting in the vineyard, then destemmed and pressed into stainless steel tank for an initial 36 hours of cold settling. The grapes then co-fermented and aged on fine lees for 10 months in French barriques. The finished wine is bottled unfined, unfiltered and without added SO2.

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PRODUCER PROFILE

Aitor Irazu founded Makatzak (“the ugly” in Basque) Wild Wines with his cousin Jon Estebanez in 2019, when they obtained the Sorgintxulo vineyard near the town of Aia in Gipuzkoa. From the outset, the goal was to farm organically and biodynamically and make wine with limited intervention in the cellar. Sorgintxulo seemed like the perfect place to make this a reality: the vineyard is a 3 hectare ecosystem, primarily planted to the local Hondarrabi Zuri grape, with some Hondarrabi Beltza mixed in. Extremely steep and south-facing, with slate and clay soils and the traditional parral-trained vines, it is isolated from its neighbors and hadn’t seen any chemical treatments in many years. Their first successful harvest was in 2021 after clearing the vineyard terraces of thick vegetation that had overgrown the vines. Organic and biodynamic certifications are being sought and should be received within a few years.