LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

MAKATZAK WILD WINES

GHAUR

ORIGIN

Aia, Getariako, Basque Country, Spain.

VARIETIES

60% Hondarrabi Zuri and 40% Hondarrabi Zuri Zerratia (aka Petit Courbu).

VINEYARD

From organically and biodynamically farmed vines planted at 400m in a 2-hectare parcel in the Mendarte area. The soils are sandy loam with bands of sandstone.

VINIFICATION METHOD

The grapes are harvested and destemmed, then pressed to ferment in temperature controlled stainless steel tanks with native yeasts. After fermentation, the wine rested on its lees for ten months without bâtonnage in the same vessels. Bottled without fining or filtering and with only a small addition of SO2.

PRODUCER PROFILE

Aitor Irazu founded **Makatzak Wild Wines** with his cousin, **Jon Estebanez**, in 2019, when they obtained the Sorgintxulo vineyard near the town of Aia in Gipuzkoa in the Basque Country. From the outset, the goal was to farm organically and biodynamically, and make wine with limited intervention in the cellar. Sargintxulo 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. Extremely steep, facing south with slate soils and the traditional parral-trained vines, it is isolated from its neighbors and hadn't seen any chemical treatments in years. Makatzak's first successful harvest was in 2021; organic and biodynamic certifications are being sought and should be received in the next few years. In the cellar, Aitor Irazu works simply. After harvesting by hand in 10kg boxes, the grapes are fermented with native yeasts in neutral vessels and age in the same. Nothing is fined or filtered, and sometimes a small amount of sulfur (<15mg total) is added at bottling.