

ORIGIN

Santa Margalida, Mallorca, Spain.

VARIETIES

Escursac and Fogoneu.

VINEYARD

From vines outside Cati Ribot's bodega planted in 2006. Cati's finca has been certified organic since 2012 and treated with biodynamic methods since 2014. The area is 92m above sea level and vines are planted on *Can Vermell* (iron-rich calcareous clay) soils.

VINIFICATION METHOD

The Escursac grapes were destemmed and macerated on the skins briefly before they fermented with native yeasts in stainless steel tank until dry. Then, a small amount of unfermented free-run juice from late-harvested Fogoneu was added to the wine to start a second fermentation, first in tank and then in bottle. Disgorged in the spring. No fining, filtering or addition of SO₂. Bosquet is a Mallorquin word for a "troublemaker" or "good-for-nothing." Label art by Cati's daughter, Neha.



PRODUCER PROFILE

Cati Ribot is a 3rd generation winegrower making natural wines under the name **Ve d'Avior** ("from the past" in Mallorquin) in the town of Santa Margalida, in the northeast of Mallorca. In the 1990s, her father Jaume planted international varieties, and he built a bodega in 2004. Training as a sommelier in Barcelona in 2008, Cati brought back different ideas about how Mediterranean wine could taste and the winemaking and the farming began to change: they planted old indigenous varieties like Escursac, Callet Negrella, and Malvasía de Banyalbufar, organic certification was achieved in 2012, and started applying biodynamic principles in 2014. In 2019, Cati took over the bodega full time, and Ve d'Avior really began. Today, Cati's bodega is a collaborative workshop, the home base of four hardworking, innovative natural winemakers.