



VE D' AVIOR

CAMBUIX

ORIGIN

Santa Margalida, Mallorca, Spain.

VARIETIES

Callet, Escursac, and Mantonegro.

VINEYARD

From 25-year-old vines outside Cati Ribot's bodega. The 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 and the Mantonegro were harvested and macerated on their skins in stainless steel tanks for 4-5 days. This was blended with about 15% of Callet, which had been vinified as a red wine with longer skin contact and aged in used French oak barrel. The name recalls the aftermath of a fall hailstorm in 2020, when Cati and friends ran out salvage what they could. The vines, tossed about by wind and hail, reminded them of *Cambuix*, the Mallorquin term for bedhead. Since 2020, Cati has made this wine intentionally each year.



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.