



# VE D' AVIOR / CATI RIBOT

## MALVASIA

### ORIGIN

Santa Margalida, Mallorca, Spain.

### VARIETIES

100% Malvasía de Banyalbufar.

### VINEYARD

From 23-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

After harvest, the grapes were fermented in three parts, a portion on the skins in Tinaja, and two with directly pressed juice in stainless steel tank and in used French oak barrel. After fermentation, the wine rested for 4 months in the same vessels that it fermented in before blending and bottling without fining, filtration, or added SO<sub>2</sub>.



### 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.