



Grower Cati Ribot

Appellation No DO (Mallorca)

Subzone/Locality Santa Margalida

Climate Mediterranean

Varieties Malvasia

Soil Loamy clay-calcareous

Elevation 92 meters

Vine Age 22 years old

Pruning Espaldera

Farming Organic/biodynamic

Production 80 (6-pack) cases

Avior Ancestral

ANCESTRAL			
VE D'AVIOR · CATI RIBOT			
ELABORAT I EMBOTELLAT PER BODEGAS GÀLMÉS I RIBOT SLU – SANTA MARGALIDA – ESPANYA			
RE 41404-IB	NO CONTÉ SULFITS AFEGITS	VINYES PRÒPIES	
PRODUCTE D'ESPANYA / PRODUCT OF SPAIN		CONTÉ SULFITS / CONTAINS SULPHITES	
LOT: AM19	ES-ECO-013-IB. AGRICULTURA UE Nº INS. 0918E		
VI ECOLÒGIC		12%vol	75cl

Cati Ribot is a 3rd generation winegrower making natural wines under the name **Avior** (“from the past” in *Mallorquino*) in the seaside town of Santa Margalida. Her family owns 13.5 hectares of certified organic vineyards with Cati introducing biodynamic practices in 2015. Cati researches and recovers native grape varieties that have gone nearly extinct: From Giró Ros to Callet Negrela to Escursac, Cati works with these obscure Mallorcan grapes to produce low alcohol, “lively, sincere, and fresh” *cero-cero* wines that express “a heritage, culture, and environment”, more in line with the wines her grandparents drank before the international grape varieties invaded her island.

Mallorca is located 185 miles southeast of Barcelona in the Mediterranean ocean. The island has a deep history and was once home to the powerful throne of Aragon, the kingdom that spread Spanish viticulture across the Mediterranean. Known as an idyllic tourist destination and home to many different international grape varieties planted in the last 20-30 years, Mallorca is starting to re-discover its native grapes and wine styles thanks to a small cadre of forward-thinking growers.

Cati’s **Ancestral** method wine is made from pure Malvasia -from her family’s Son Llebre vineyard- planted on *Cal Vermell* (the local iron-rich clay-calcareous) soils close to the ocean. After direct pressing, natural fermentation is carried out in steel vat; the still fermenting wine is bottled with about 20 grams residual sugar. The wine finishes fermentation in the bottle and rests for 14 months before being manually disgorged without any added sulfur at any moment in the process.