

## ORIGIN

Santa Margalida, Mallorca, Spain.

## VARIETIES

A field blend of Escursac, Callet, Callet Negrella, Esperó de Gall, Gorgollassa 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

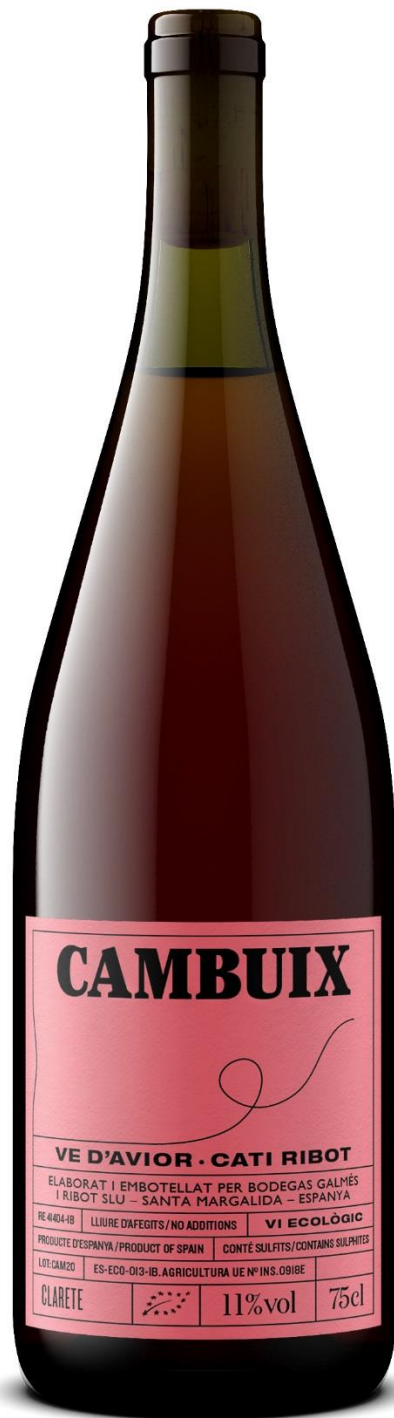
The aftermath of a hail storm reminded one of Cati and Charlie's friends of Cambuix – Mallorquin for bedhead – when they went out to harvest the remaining grapes.

Grapes were destemmed and pressed (without skin contact) in stainless steel tanks to ferment, then rested in a mix of stainless steel and 500L used French oak barrels.

Bottled after 5 months, without any added sulfur (at any moment in the process), stabilization or filtration.

## PROPERTIES

Alcohol: 11.5%  
 Total Sulfur: <10mg/l



## 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. Working with Charlie Prymaka, Cati continued to innovate in the bodega and the vineyard. Their collaboration was a great success, and it grew. In 2021, Cati's bodega is a collaborative workshop, the home base of four hardworking, innovative natural winemakers.

## VINTAGE REPORT

2020 was a typical vintage in Mallorca: warm and dry, with some storms near the end of summer – this wine was the product of one of those early September hail storms.