

**ORIGIN**

Santa Margalida, Mallorca, Spain.

**VARIETIES**

A field blend of 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 grapes were harvested parcel by parcel, and the parcels of mixed varieties fermented separately in stainless steel with a variety of brief periods (6 hours to a few days) of skin contact. The wines were then blended and rested in stainless steel before bottling without fining, filtering, or sulfur addition.

**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**

2021 saw an early April frost in Mallorca which reduced yields, but the rest of the year was mild, and the quality and health of the surviving grapes was very good.