

ORIGIN

Santa Margalida, Mallorca, Spain.

VARIETIES

100% Escursac.

VINEYARD

From vines outside Cati Ribot's bodega planted in 2006, with a small portion purchased from a neighbor's younger organically farmed vines. Cati's 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 fermented using carbonic maceration in stainless steel tank, then pressed into a mix of ceramic tinaja, stainless steel tanks, and used French oak barrels, where it rested for 10 months before blending and bottling without fining, filtering or addition of SO₂.

PROPERTIES

Alcohol: 11%
Total Sulfur: <10mg/l
Bottles Made: 2000.



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

2022 was a return to Mallorca's typical climate: hot and dry. Cati's indigenous grape varieties all have thin skins and are drought resistant, allowing them to tolerate the extremities of Mallorca's climate.