

## ORIGIN

Santa Margalida, Mallorca, Spain.

## VARIETIES

Giróros & Malvasía de Banyalbufar.

## VINEYARD

From vines outside Cati Ribot's bodega planted in 2000.

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 pressed with a pneumatic press after an hour or two on the skins then fermented in stainless steel tank. 30% of the wine was transferred to ceramic amphora to rest, the remainder rested in stainless steel, both parts for 3 months before bottling. Bottled without fining, filtration, or sulfur addition.

## PROPERTIES

Alcohol: 12.5%  
 Total Sulfur: <10mg/l  
 Bottles Made: 3500



## 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. These local grapes are suited to that, though the Malvasia is always somewhat difficult.