

ORIGIN

Santa Margalida, Mallorca, Spain.

VARIETIES

Giró Ros, Malvasía de Banyalbufar, and Prensall Blanc.

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 and roughly half were pressed immediately to ferment in stainless steel tank; the other half fermented on the skins for the duration of fermentation, also in stainless steel. The two parts were blended and bottled without fining, filtering or sulfur addition.

PROPERTIES

Alcohol: 11.5%
Total Sulfur: <10mg/l
Bottles Made: 12000.



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.