

## ORIGIN

Santa Margalida, Mallorca, Spain.

## VARIETIES

Escursac, Callet, and Callet Negrella.

## VINEYARD

From vines outside Cati Ribot's bodega ranging in age. 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 different varieties and parcels were fermented separately in stainless steel tanks and ceramic amphoras, with about 30% whole cluster and 30-40 days maceration on skins. The grapes were pressed with a pneumatic press and rested in a mix of used 500L French oak barrels and stainless steel for 6 months. Bottled without fining, filtering, or sulfur additions.

## 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.