

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.

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ORIGIN

Santa Margalida, Mallorca, Spain.

VARIETIES

100% Malvasía de Banyalbufar.

VINEYARD

From 23-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

After harvest, the grapes were fermented in three parts, a portion on the skins in Tinaja, and two with directly pressed juice in stainless steel tank and in used Rench oak barrel. After fermentation, the wine rested for 4 months in the same vessels that it fermented in before blending and bottling without fining, filtration, or added S02.

PROPERTIES

MALVASIA

VE D'AVIOR - CATI RIBOT ELABORAT I EMBOTELLAT PER BODEGAS GALMÉS 1807 SILL SANITA MARCALIDA ESPANYA SE41404

ES-ECO-013-IB, AGRICULTURA UE Nº INS. 0918E

LLIURE D'AFEGITS

75c

IGP MALLORCA

13%vol

NYA / PRODUCT OF SPAIN

DONTE SULFITS / CONTAINS SULPHITES

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ECOLOGIC

Alcohol: 10.5%. Total Sulfur: <10mg/l. Bottles Made: 2000.