



Grower Cati Ribot

Appellation No DO (Mallorca)

Subzone/Locality Santa Margalida

Climate Mediterranean

Varieties Giró Ros, Malvasía

Soil Loamy clay-calcareous

Elevation 92 meters

Vine Age 22 years old

Pruning Espaldera

Farming Organic/biodynamic

Production 415 (6-pack) cases

Avior Son Llebre Blanc



Cati Ribot is a 3rd generation winegrower making natural wines under the name **Avior** (“from the past” in *Mallorquino*) in the seaside town of Santa Margalida. Her family owns 13.5 hectares of certified organic vineyards with Cati introducing biodynamic practices in 2015. Cati researches and recovers native grape varieties that have gone nearly extinct: From Giró Ros to Callet Negrela to Escursac, Cati works with these obscure Mallorcan grapes to produce low alcohol, “lively, sincere, and fresh” *cero-cero* wines that express “a heritage, culture, and environment”, more in line with the wines her grandparents drank before the international grape varieties invaded her island.

Mallorca is located 185 miles southeast of Barcelona in the Mediterranean ocean. The island has a deep history and was once home to the powerful throne of Aragon, the kingdom that spread Spanish viticulture across the Mediterranean. Known as an idyllic tourist destination and home to many different international grape varieties planted in the last 20-30 years, Mallorca is starting to re-discover its native grapes and wine styles thanks to a small cadre of forward-thinking growers.

Son Llebre Blanc comes from a single name-sake vineyard of Giró Ros and Malvasia grown on *Cal Vermell* (the local iron-rich clay-calcareous) soils close to the ocean. After a harvest by hand, the grapes spend a short time on the skins, pressed pneumatically and fermented in stainless steel with temperature control. After fermentation the wine is racked where rests in tank for a further 6 months before being bottled without any added sulfur (at any moment in the process), stabilization or filtration.