



Grower Cati Ribot

Appellation No DO (Mallorca)

Subzone/Locality Santa Margalida

Climate Mediterranean

Varieties Escursac, Callet, Callet Negrella

Soil Loamy clay-calcareous

Elevation 92 meters

Vine Age 25-30 years old

Pruning Espaldera

Farming Organic/biodynamic

Production 250 cases

Avior Son Llebre Negre

SON LLEBRE			
VE D'AVIOR · CATI RIBOT			
ELABORAT I EMBOTELLAT PER BODEGAS GÀLMÉS I RIBOT SLU – SANTA MARGALIDA – ESPANYA			
RE 41404-IB	NO CONTÉ SULFITS AFEGITS	VI ECOLÒGIC	
PRODUCTE D'ESPANYA / PRODUCT OF SPAIN		CONTÉ SULFITS / CONTAINS SULPHITES	
LOT: SLLN19	ES-ECO-013-IB. AGRICULTURA UE N° INS. 0918E		
VI NEGRE		12%vol	75cl

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 Negrella 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 Negre comes from a single name-sake vineyard of Escursac, Callet and Callet Negrella grown on *Cal Vermell* (the local iron-rich clay-calcareous) soils close to the ocean. Fermentations are in a mix of steel vat and amphora and carried out whole berry with 30-40 day maceration. The wine rests in 4th use 500-liter barrel for 4 months and a further 2 months in steel before being bottled without any added sulfur (at any moment in the process), stabilization or filtration.