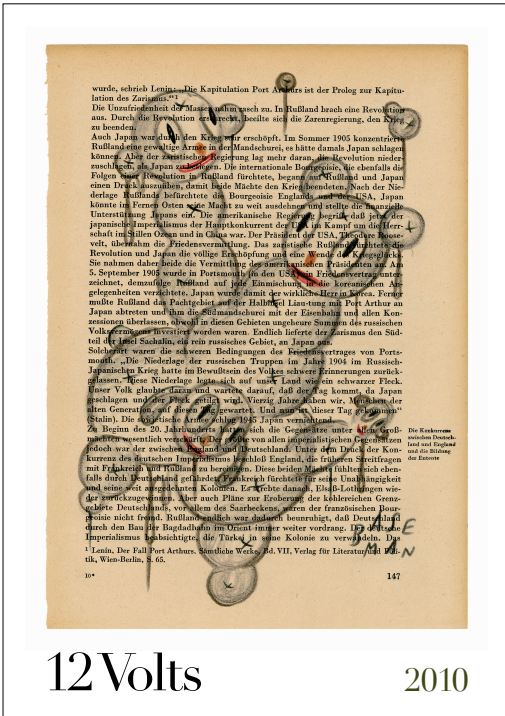


# 12 Volts

2009



## Winery

4 Kilos vinícola S.L.

## Partners

Francesc Grimalt  
Sergio Caballero

## Enologist

Francesc Grimalt

## Origin of Wine name

12 Volts works like an energy accumulator. It's a wine that connects to the central nervous system and recharges batteries. This very transformation of energy goes by the name of 12 Volts.

## Name of wine and harvest

12 Volts 2010

## Type of grape

40% Callet-Fogoneu  
30% Syrah  
20% Cabernet  
10% Merlot

## Alcohol Grading

14% vol.

## Area or Denomination of origin

Vino de la tierra de Mallorca

## Aging time

12 months

## Type of barrel

40% new American Oak barrels  
30% two year old French Oak barrels  
30% Foudre 3000L French Oak barrels

## Wine growing

Rational production with minimal intervention.  
Native vegetable coverage to boost microbiology of soil and water competence in autumn.

## Vinification

Manual selection of the grape. Macerated and fermented in stainless steel vats.

## Fermentation and maceration temperature

Initially at 20°C leaving it to raise the final phase of the process to a temperature no greater than 28°C.

Maceration took place for approximately 20 days.

## Special comment

The wine was matured slowly, resulting in a late harvest with a well balanced rich concentration of fruit with its degree/level of acidity.

## Malolactic

In stainless steel vats

## Label

Drawing by Gary Baseman

## Total n° of bottles

40.000 (0,75 l.)  
300 (Magnum 1,5 l.)

## Launch

November 2010

1a. volta, 168 / Puigverd  
07200 Felanitx  
Mallorca / Spain

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