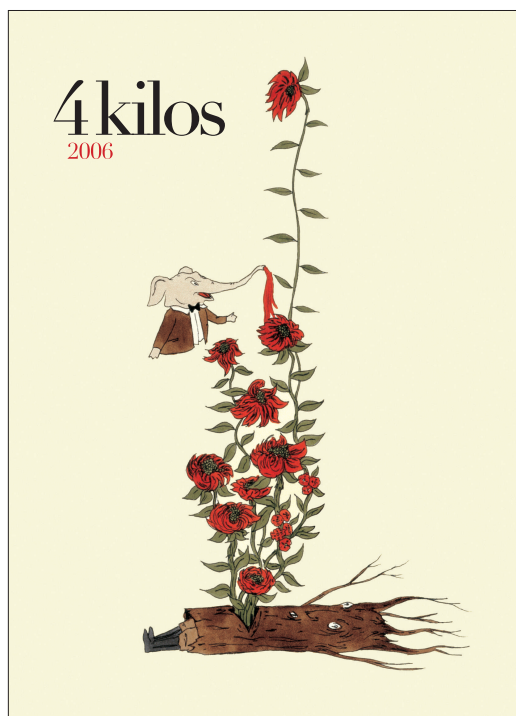


4kilos

2006



Winery

4 Kilos vinícola S.L.

Partners

Francesc Grimalt
Sergio Caballero

Enologist

Francesc Grimalt

Origin of Wine name

4Kilos (or 4 million pesetas) was the initial investment made by Francesc Grimalt and Sergio Caballero, the partners of the recently created Mallorcan cellar 4 Kilos Vinícola SL.

A modest investment for this sector that demonstrates that a good wine doesn't necessarily depend upon a great economic effort but an ambition for quality and a passion for the product.

4Kilos is unmistakable in its signature and a declaration of principles.

Name of wine and harvest

4 kilos 2006

Type of grape

85% Cabernet
15% Callet

Alcohol Grading

14% vol.

Area or Denomination of origin

Mallorca Regional Wine

Aging time

16 months

Type of barrel

New French oak barrels (Allier, Vosges, and Nevers).
Medium and upper medium toasted.

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.

50% of the wine macerated and fermented in milk refrigeration units,

That given their shape produces greater contact between skin and must.

The other 50% was macerated and fermented in 225l French, oak barrels.

Fermentation and maceration temperature

Initially at 20°C leaving it to rise the final phase of the process to a temperature no greater than 30°C.

Maceration took place for approximately 20 days.

Malolactic

Malolactic fermentation in barrel.

Label

Design by artist Marcel Dzama.

Total nº of bottles

3000 (0,75 l.)

100 (Magnum 1,5 l.)

Launch

26th May

Recommended retail price

27 euros

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

www.4kilos.com

971 580 523

