



Winerv

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. for the product.

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

Name of wine and harvest

4 kilos 2008

Type of grape

50% Callet 40% Cabernet 10% Merlot

Alcohol Grading

14'1% vol.

Area or Denomination of origin

Mallorca Regional Wine

Aging time

14 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. 80% of the wine macerated and fermented in stainless steel units.

The other 20% was macerated and fermented in 225I and 500I.

Fermentation and maceration temperature

Distinct for each variety. If it reaches above 30°C and without going under 20°C in temperature. The maceration period for any of the varieties never reaches 20 days.

Malolactic

In 225L barrel and in a stainless steel

Year's climate

Mild winter with little rain. In spring the rains reached up to 196 mm provocing a good vegetative growth and fungus attacks. Dry summer without going above average temperatures of 25°C, therefore a good ageing of skin and pulp was acheived. Plenty of rains after harvest.

Label

Design by artist Kevin Hulsey.

Total no of bottles

13.000 (0,75 I) 300 (Mágnum 1,5 I)

Launch

Late March 2010

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

www.4kilos.com 971 588 523

