

# 4kilos

2009

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### 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 2008

### Type of grape

60% Callet  
30% Cabernet  
10% Syrah

### Alcohol Grading

14% 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 225l and 500l.

### 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 container.

### Year's climate

Mild winter. Spring with average temperatures around 13-14°C and a rainfall of 134,5 l/m<sup>2</sup>. June, July and August rain free. Towards the end of September rains of 300 l/m<sup>2</sup> were registered.

### Label

Drawing by Martí

### Total n° of bottles

14.000 (0,75 l)  
300 (Magnum 1,5 l)

### Launch

Late March 2011

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

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