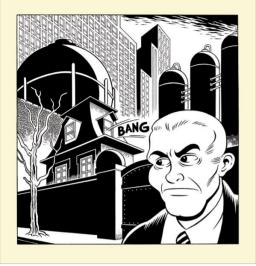
4 kilos



4 kilos

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.

4Kilos is unmistakeable 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 arowina

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 container.

Year's climate

Mild winter. Spring with average temperatures around 13-14°C and a rainfall of 134,5 l/m2. June, July and August rain free. Towards the end of September rains of 300 l/m2 were registered.

Label

Drawing by Martí Total nº of bottles

14.000 (0,75 l) 300 (Mágnum 1,5 l)

Launch

Late March 2011

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



