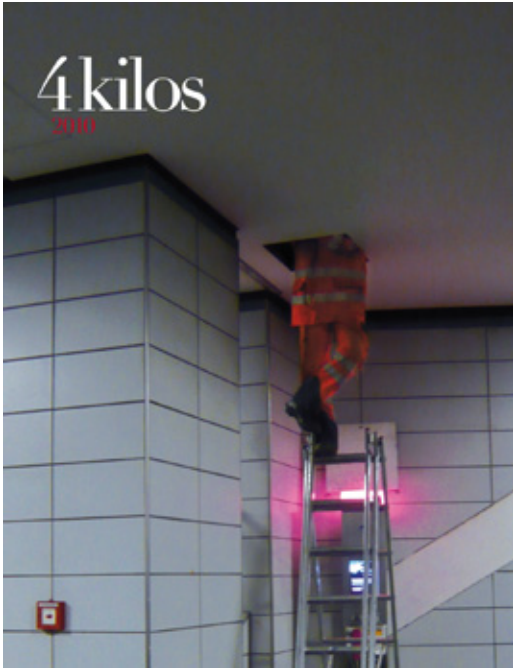


# 4kilos

2010



## Winery

4 Kilos vinícola S.L.

## Partners

Francesc Grimalt  
Sergio Caballer

## 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 2010

## Type of grape

70% Callet  
20% 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

Photography and videos by Black Tulip

## Total nº of bottles

16.000 (0,75 l)  
300 (Mágnun 1,5 l)

## Launch

First of May 2011

1a. volta, 168 / Puigverd  
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Mallorca / Spain

www.4kilos.com

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