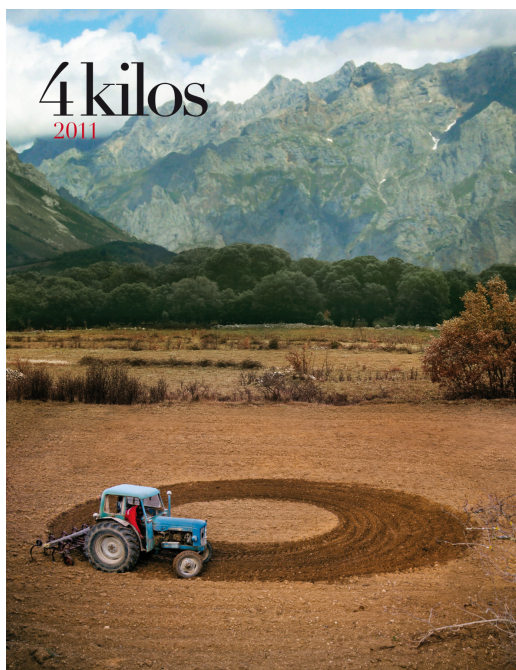


4kilos

2011



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 2011

Type of grape

85% Callet
10% Syrah
5% Cabernet

Alcohol Grading

14% vol.

Area or Denomination of origin

Vino de la tierra de Mallorca

Aging time

14 months

Type of barrel

New French oak barrels (Allier, Vosges, and Nevers 225l. & 600l.). 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 in stainless steel units.

The other 50% 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.

Malolactic

In 225L barrel and in a stainless steel container.

Year's climate

Ripening cycle partly led by a summer without rains that arrived in October. Grape with excellent health status.

Label

Photography and video by Sergio Caballero

Total nº of bottles

16.000 (0,75 l)

300 (Magnum 1,5 l)

Launch

First of May 2013

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

www.4kilos.com

971 580 523

