

GRIMALT CABALLERO



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Winery

4 Kilos vinícola S.L.

Partners

Francec Grimalt
Sergio Caballero

Enologist

Francesc Grimalt

Origin of Wine name

We've come to the conclusion that "less is more" and that simplicity has a long and complicated process, due to soil analysis, microclima and varieties.

Grimalt Caballero is the personal way of understanding the local Callet variety, in the most direct and feminine version after a vinification with minimum intervention.

Name of wine and harvest

Grimalt Caballero 2011

Type of grape

90% Callet
10% Fogoneu

Alcohol Grading

13% vol.

Area or Denomination of origin

Vino de la tierra de Mallorca

Aging time

14 months in new 600l barrel.

Type of barrel

French oak barrels

Wine growing

Rational production with minimal intervention. Native vegetable coverage to boost microbiology of soil and water competence in autumn.

Vinification

Hand selected grapes inside the 225l wineskin, in difference to the previous vinification, the grape pedicel was not included due to the structural conditions of the grape.

Fermentation and maceration temperature

Without exceeding 30°C and not lowering below 20°C in temperature. The soaking process was no more than 20 days.

Malolactic

In barrels of 600l.

Year's climate

Without surpassing 30°C and without coming below 20°C in temperature. Maceration took no longer than 20 days.

Total n° of bottles

1.000 de 0,75cl

Launch

December 2013

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

www.4kilos.com
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