

4 KILOS – 4 KILOS

Mallorca



APPELLATION: Mallorca

BLEND: Callet (100%)

WINEMAKER: Francesc Grimalt

VINEYARD: _____

The grapes are sourced from different vineyards in the north and south of the island, with altitudes varying from 120 to 180 meters above sea level. The climate is Mediterranean, with hot, dry summers and an average of 450 mm rainfall per year. The soils are composed of reddish clay loams with a high ferric oxide content.

VITICULTURE: _____

Viticulture is certified organic with native vegetation cover that boosts the microbiology of the soil and regulates water retention.

WINEMAKING: _____

After hand-picking and sorting, 50% of the grapes are fermented in stainless steel and another 50% in open top 2500 litres oak vats. Each parcel was fermented and macerated separately at temperatures ranging from 20°C to 30°C. The wine is then aged for 12 months in third and fourth use 600-litre oak barrels.

WEBSITE: <http://www.4kilos.com>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Refined, elegant aromatics of rosehip, cranberry and gunflint give way to orange oil and raspberry on the palette, with chalky tannins and a long finish.