

# 4 KILOS – 4 KILOS

Mallorca



**APPELLATION:** Mallorca

**BLEND:** Callet (90%), Mantonegro (10%)

**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 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 14 months in new Alliers, Vosgues and Nevers 600-litre oak barrels.

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

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:**

Very interesting aromatics, with notes of ripe black and red fruits, aromatic herbs, smoke, clove and hints of violets. It is harmonious on the palate, with well-resolved tannins and a very long finish.