

12 VOLTS – 4 KILOS

Mallorca



APPELLATION: Vi de la Terra de Mallorca

BLEND: Callet & Fogoneu (60%), Syrah (20%), Cabernet Sauvignon (10%), Merlot (10%)

WINEMAKER: Francesc Grimalt

VINEYARD:

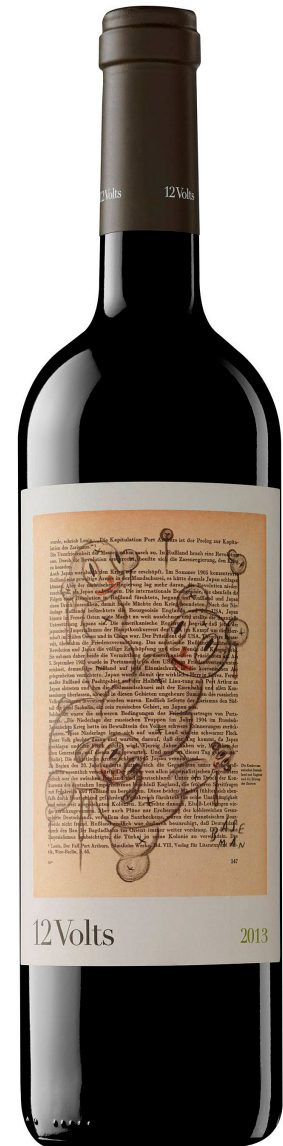
The grapes are sourced from vineyards at altitudes varying from 120 to 180 meters above sea level. The climate is Mediterranean, with hot, dry summers and an average of 450 mm rainfall per year. The soil is deep and clay-calcareous.

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 the grapes are fermented in stainless steel tanks. The fermentation temperature starts at 20°C and gradually increases to 28°C. 40% of the wine is aged for 9 months in 3,000-litre foudres, and the remaining wine in first and second-use 225-litre French oak barriques.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES:

Fresh and fruity nose with aromas of ripe strawberry, raspberry, liquorice, cedar and hints of lactic notes. It is juicy and well balanced with a silky texture and very pleasant after-taste.