

# GRIMALT CABALLERO– 4 KILOS

Mallorca



**APPELLATION:** Vi de la Terra de Mallorca

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

**WINEMAKER:** Francesc Grimalt

**VINEYARD:** \_\_\_\_\_

The grapes are sourced from the Viña Petita (0.34 ha) and Viña Ermassos (0.6 ha) plots, at an altitude of 100 meters above sea level. The climate is Mediterranean, with hot, dry summers and an average of 450 mm rainfall per year. The soil is composed of clayish loams with abundant ferric oxide.

**VITICULTURE:** \_\_\_\_\_

The 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 completely destemmed, and fermented in oak butts. The fermentation temperature ranges from 20°C to 30°C and the wine is further macerated on the skins for a maximum of 20 days. The maturation process takes place in new 600-litre French oak barrels for 14 months.

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

**This wine is suitable for vegans and vegetarians.**



**TASTING NOTES:**

The nose is complex, displaying aromas of liquorice, black olives, dark plums, white pepper, sage and hints of vanilla. The palate is well-balanced with a fine-grained texture but firm tannic structure. It is fresh and juicy with a lingering finish.