

MOTOR-4 KILOS

Mallorca



DO: Vi de la Terra de Mallorca

BLEND: Field blend of Fogoneu Mallorqué and Fogoneu Francés

WINEMAKERS: Francesc Grimalt

VINEYARD: _____

Grapes are sourced from the Son Amaret vineyard, just half a hectare in the Municipality of Manacor. Vines are around 60 years old and soils are calcerous clay with boulders. Climate is Mediterranean.

VITICULTURE: _____

Vineyards are treated organically with no vegetative cover.

WINEMAKING: _____

Grapes are 100% destemmed and lightly pressed. Must undergoes maceration and fermentation with native yeasts in 225L clay amphorae for 25 days, with daily, manual pigeage. Temperature is kept at 18 degrees Celsius. It then matures in the same vessel for 3 months, with an additional 2 months in stainless steel. Wine is neither fined nor filtered. No sulphur is added at any part of the process.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

A bright, vibrant wine, light red with wild berry fruit and refreshing acidity.