

TANUKI BOB – 4 KILOS

Mallorca



APPELLATION: Vi de la terra Mallorca

BLEND: Manto Negro (90%), Syrah (10%)

WINEMAKER: Francesc Grimalt

VINEYARD: _____

Late ripening Manto Negro is almost exclusively found on the island of Mallorca, where it makes up around 20% of production. The grapes for this wine are grown in a single plot with clay-loam soils with lots of stones and a high percentage of iron oxide. The vines are co-planted with old carob trees. Tanuki Bob is the result of a collaboration between 4Kilos and Amadip Esment, an organisation that supports mentally disabled people and their families. Amadip Esment members are actively involved throughout winemaking process.

VITICULTURE: _____

Viticulture is certified organic with minimal intervention. Indigenous plant cover is encouraged during the winter months to promote soil bacteria.

WINEMAKING: _____

After hand-picking and sorting, the grapes are macerated for 20-25 days in 4,000-litre seasoned French oak foudres, and undergo semi-carbonic fermentation. The wine then spends 9 months in the same foudres during which malolactic fermentation takes place. The wine then spends 9 months in stainless steel vats, before bottling where it rests for 6 months prior to release.

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



TASTING NOTES:

Aromas of mountain herbs, wild strawberries, and liquorice. Fresh and mouthwatering, with fine tannins and with a tasty, mineral finish.