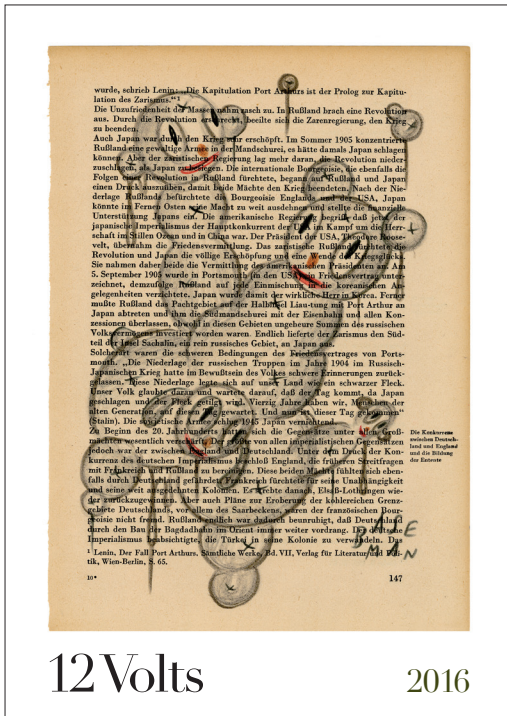


12Volts

2016



12Volts

2016

Winery

4 Kilos vinícola S.L.

Partners

Francesc Grimalt

Sergio Caballero

Enologist

Francesc Grimalt

Origin of Wine name

12 Volts works like an energy accumulator. It's a wine that connects to the central nervous system and recharges batteries. This very transformation of energy goes by the name of 12 Volts.

Name of wine and harvest

12 Volts 2016

Type of grape

60% Callet-Fogoneu

20% Syrah

10% Cabernet

10% Merlot

Alcohol Grading

13% vol.

Area or Denomination of origin

Vino de la tierra de Mallorca

Aging time

9 months

Type of barrel

40% Foudre 3,000L

30% 2 year old French Oak barrels 225L

30% 3 year old French Oak barrels 225L

Wine growing

Rational production with minimal intervention. Native vegetable coverage to boost microbiology of soil and water competence in autumn.

Vinification

Manual selection of the grape. Macerated and fermented in stainless steel vats.

Fermentation and maceration temperature

Initially at 20°C leaving it to raise the final phase of the process to a temperature no greater than 28°C.

Maceration took place for approximately 20 days.

Special comment

An unusually mild and dry winter in 2016 led to a lack of foliage, followed by rains in February providing ample water to the plants to aid their development. A rainy spring brought things back into line, allowing the year to progress normally. A dry summer preceded 92 L/m³ of rainfall in September which didn't affect the quality of the harvest, with the grapes reaching standard maturity.

Malolactic

In stainless steel vats

Label

Drawing by Gary Baseman

Total n° of bottles

50.000 (0,75 l.)

600 (Magnum 1,5 l.)

1a. volta, 168 / Puigverd

07200 Felanitx

Mallorca / Spain

www.4kilos.com

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