

4 kilos Vinícola

In August of 2006, Francesc Grimalt and Sergio Caballero set up 4Kilos Wines in Mallorca, a company dedicated to producing wines that reflect the strength of the grape and its nuances but with a different approach and different presentation. Their concept is not only that of variety but of the importance of the combination of strain–soil–climate–growth.



Francesc Grimalt, winemaker and former partner and technician of the Anima Negra Cellar in Mallorca, is known mainly for rescuing the variety of the native grape Callet on the Balearic wine scene. Sergio Caballero is musician and founding partner and co-director of the Sonar festival of advanced music and multi media arts, and who is responsible for its image.

In 2007 alongside Apolonia Viticultors –Balearic Agrarian society– they converted a former sheep farm into a small winery. There they were able to produce the crop for 4Kilos 2007 and their new project 12Volts 2007 that after twelve months in the barrel will be launched onto the market at the beginning of 2009.

The vineyards are located in different parts of the north and south of Mallorca, the reason for which being that they do not belong to any particular D.O. The strains are planted mostly in soils Cal Vermell a popular name to describe the Franco clay soil. The varieties that are grown are Callet, Cabernet, Sauvignon, French Fogoneu, Merlot, Monastrell and Syrah.

Gallinas & Focas



Varietal/Blend: 100% Manto negro

Farming: practicing organic

Soil: calcareous clay with boulders

Harvest Technique: by hand and manual selection

Yeast: ambient

Fermentation: maceration 20–25 days under 20°C / 70% in 4,000L foudres / 30% in 500L barrels

Maturation: 18 months: 12mo. in 500L French oak barrels, 6 in 4000L French oak foudre; 6 in bottle

Alcohol: 13–14%

Fined: no

Filtered: yes

Country: Spain

Region: Mallorca

Sub Region: “Mallorca Regional Wine”

Vineyard Size: 4.5ha

Production #s: 25,000 btls

‘Gallinas y Focas’ is the result of a brainstorm of ideas on behalf of the members of amadip.esment to come up with the name of the wine. When they were asked why they had chosen such a name the reply couldn’t have been clearer: hens are funny and seals clap. At the same time, they were asked to come up with illustrative drawings of hens and seals that would then therefore serve to illustrate the wine label.

orders@tedwardwines.com

212–233–1504