

4KILOS VINÍCOLA

Vinos de la Tierra de Mallorca, by Xesc Grimalt and Sergio Caballero

Countryside wines.

Think dry stone walls lining narrow hedge-rowed lanes; little vineyard parcels whose wines reflect the red clay dirt they grown in and their saline, scrubby Mediterranean surroundings.

Four Kilos are responsible for 3 wines of their own, and are also instrumental in Gallines i Foques (aka Galinas y Foces, in *castellano*), which is made for the Amadip.Esment Association, who look after local youth with issues. Four Kilos first came to market with the 2006 vintage of 4 Kilos itself. The '12 Volts' wine commenced with the 2007 vintage, Grimalt-Caballero's first vintage was 2010 and Gallines i Foques started from the 2009 harvest.



Mallorcan native, Francesc Grimalt and Barcelona boy Sergio Caballero are the owners of the project. The business, Apol.Lonia Viticultors, is named for Francesc's mother, but the name under which they travel, 4 Kilos, is rather more fun. A Kilo is old Spanish slang for a million pesetas (in today's money about 6,000 Euros). Francesc and Sergio started the business by chipping in 2 Kilos each, for 4 Kilos in total. This makes for a shoe-string budget operation entirely compatible with The Spanish Acquisition. But we're a perfect fit in many other ways too ... Francesc studied in Priorat under Oriol Castells, currently head winemaker at Álvaro Palacios. He also had early experience at Artadi in Rioja Alavesa and was the start-up winemaker at Anima Negra.

Francesc drives the project as viticultor, winemaker and more. Graphic artist Sergio runs Barcelona's annual 'Sonar' electronica music festival, which he founded, and also does 4 Kilos' label graphics and promotional gear, such as the video "murder in a boring circle of land art", which inspired the unique label for the 2011 4 Kilos): (<http://vimeo.com/63391846>)

The labels for 12 Volts, Grimalt-Caballero and 12 Volts labels are fixed and repeat annually, but Gallines i Foques and 4 Kilos get newies each release. There are lots of amusing videos on their website (www.4kilos.com) that are worth checking out, for example 'Terroir in Tokyo': <http://vimeo.com/42678133>

Mallorcan wine

Located in the triangle between Sardinia, Tunisia and Barcelona, Mallorca yields definitively Mediterranean wines. Warm, but fresh, the climate is surprisingly conducive to good wine. There are some unremarkable local white varieties - Prensal blanc and others, and a bit of Chardonnay too, but the Callet and Manto Negro red wines are what count. Of several decent wines made nowadays on Mallorca, 4 Kilos is clearly the leader in quality and style.



Rainfall is in the 400-500 mm/annum range, with a nice dry ripening season and good Spring and Autumn rains. The mountains in the North-West block the mistral winds and moderate the climate. Wine has been grown here since 100 BC. The peak prior to the 1890s devastation by phylloxera was 27,000 hectares, but only a rump remains. Much of the former high level of production was a 'pop-up industry' – opportunistic plantings in the 1870s sought to fill the gap in the market after the collapse of French production. Mallorca is home to two discrete appellations: DO Binissalem Mallorca in the north and the southern DO Pla i Llevant.

4 Kilos make wines from both regions.

Binissalem is in the North West of the island (inland from capital city Palma), and is best suited to the local Manto Negro red grape (often blended with Syrah, Cabernet and others). Rainfall is around 500mm, with 2800 direct sunshine hours. The soils are deeper here, rich with clay and lime.

Pla i Llevant, literally meaning 'the beach and interior', is in the South East and centres on the towns of Felanitx (home to 4 Kilos) and nearby Manacor. Here, in shallower, poorer, but still ferrous clay soils, Callet is better suited, although it's often blended with Manto Negro and French varieties. Nearby Mont San Salvador towers over Felanitx and cools the region. The DO Pla i Llevant came into being in 2001 and covers around 300 hectares (there's about 600 of Binissalem, which was founded in 1991). Pla i Llevant is a little drier than Binissalem, with around 400mm rainfall.

4 Kilos and Gallines i Foques wines are released as *Vino de la Tierra de Mallorca*, not as DO wines. As Francesc says, "the Consejos Reguladors are not to me", and that's entirely fine by us ...

Callet and Manto Negro (Fogoneu too)

Callet is naturally selected for dry summers, like correlate varieties such as Sangiovese, Pinot Noir and Nebbiolo. It's a pretty, delicate and early ripening variety. (That said, the plot selected for Strummer – the oldest patch of Callet - is always the last fruit picked). There's a tiny bit of Fogoneu in Felanitx, which is a relative of Callet.

Manto Negro (the name literally means black jacket, or cape) has large, thick-skinned berries and riper, more tannic characteristics. Francesc likens its characteristics to the Grenache of Châteauneuf du Pape. It's a higher-tannin wine than Callet and later ripening. With overcropped or over-ripe it's quite ungainly. For quality wines, the local varieties need to be dry grown and low cropped, prompting a quotable Francesc on the matter: "Why are Cabernet, Shiraz and Merlot so prolific globally?", he asks rhetorically and then answers, "Because you can grow them at 6kg/vine and get more than water", whereas Mallorca's local varieties need to be low yielding and to have the benefit of vine age otherwise they are watery in flavour and texture. Callet needs to be handled reductively, whereas Manto Negro's Garnacha-like character likes more oxidative handling.

Terroir

The singular feature of the Mallorcan soils is the Call Vermell (pronounced Kih Ver-May), a limestone soil somewhat like terra rossa, with lots of ferrous oxide forming a red skin or callous. These cool soils are very forgiving, and allow for a quite long maturation window. In Felanitx, it particularly suits the need for Callet to be dry grown. In north-western Binissalem, the Call Vermell resembles Chateauneuf du Pape – calcareous limestone and red clay soils which are deep and extremely stony. The clay element of Binissalem's soils promotes excess vigour in Callet and holds back phenolic maturation, but is well-suited to the concentration of Manto Negro.

Good viticulture can promote very good natural balance in the vineyard, with tannin and alcohol, colour and flavour well set and offset by excellent natural acid freshness.



Viticulture

"Chemical farming is the solution to the post-war nitrogen problem. Big Chemical couldn't sell all their nitrogen for bombs and invented nitrogen fertiliser to get rid of it" (Francesc Grimalt).

There are 10 main plots, half owned by 4K, half rented (all viticulture is controlled by 4K), totalling about 40 hectares of land planted to Callet, Manto Negro, Fogoneu Frances (fo-go-ne-oh frahn-thess), Cabernet and Syrah (genetic material taken from a friend in Cote-Rotie). All indigenous varieties are grown *en vaso* (dry grown bush vines). All crop is organically grown, with sulphur and copper sprayed in solution for mildew and oidium control. Pest control depends on herbal infusions - nettle (takes excess nitrogen and kills white insects), salvia, lavender (kills red spider) and others are cooked up at the winery. Callet is highly susceptible to mildew. However, Francesc's organic farming methods are so effective that when mildew hit hard in 2007, the adjacent chemically-farmed Cabernet plot got clobbered while 4 Kilos' 40 year old Callet was just fine!

150 types of vegetal ground cover grow naturally in the vineyards, ranging from grasses through thistles, fennel and a multitude of herbs and flowers. These become natural fertiliser in the soils, which are fresh, alive and vibrant. Ground covers come after the first rains, and compete with vines for the second and third rains of spring, avoiding over-saturation yet holding in the winter rains. Skins and seeds from the must and pressings are given back to the fields after the winemaking cycle is complete. Here's another of Francesc's sayings:

"The 2 plus 2 in viticulture is not 4 – it depends upon the elements."

For example, vegetal ground cover is not appropriate to young vines (for whom the soil is worked), but is essential once they are 10 years or older (old plot soils are left closed). The Felanitx countryside is certainly healthy, with quail, rabbits, hare, eagles and hawks everywhere you look, and bird song to deafen. Take a walk through the vineyards with their vegetal cover – watch: 'Cobertura Vegetal 4kilos vinícola': <http://vimeo.com/4961923>

Winemaking

The bodega is on a little hill east of Felanitx towards Manacor: it was an old family-owned *granja* or sheep house. The vineyards are nearby on gentle slopes, with a couple of new, steep and stony hillside plots under Mont San Salvador in development. Several passes over the 10 vineyards yield 25 distinct harvests for discrete fermentation.



The fermenting wines are aged in sets of barrels given a musical reference name: the various fermentations age in barrels chalked up as Joy (as in Division), Bauhaus, Orbital, Smith(s, the) and so on ... Some names change each year, but the special old vine Callet and Fogoneu from 'la Petita' vineyard (which makes Grimalt-Caballero) is always called Strummer.

There's no recipe or set way at 4 Kilos, but generally speaking:

- Bunches are picked and packed quickly in the field, berries are sorted carefully in the winery
- Fermentation takes place in a mix of open-ended 500 litre barrels, stainless steel Tiñas and larger old French oak foudre
- Fermentations are a varietal mix of what is ready for picking each harvest day, with some vineyards having a number of picking passes
- Ageing takes place in a range of new-to-3yo French wood, predominantly 600 litre and foudre, with a minor component of barrica
- Total bottled sulphur is usually around 30mg/litre

The wines are fermented using a special selection of local yeast. Just outside of Felanitx is an old co-op bodega, abandoned now but a source of genuine pre-20th century indigenous local yeast - a sure source of fermentation avoiding the manufactured yeasts of the second half of the 20th century.

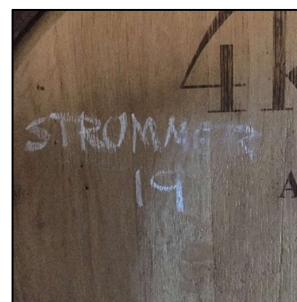
Handling really depends on the season. In continental vintages (warmer, more developed anthocyanins), Francesc will use some stems, but in fresher harvests such as 2013 all fruit is de-stemmed. In 2010 he thought the high level acidity could use rounding out with stems.

This is a 'project' (in Spain, everything's a 'project') that has evolved to a high level with great rapidity. The first couple of vintages were more muscular 'garage wines'; since 2008 they have moved with great surety towards deftness, dance, touch. They are gems of wine craft.



Here's a taste of some of the parcels:

STRUMMER is the fermentation of la Petita - the oldest plot of Callet (with some Fogenou) fermented and aged in 500 litre 1yo French oak for a slow, soft evolution. This really shows why Francesc likens Callet to Pinot and the feminine heart of Nebbiolo: fine and mineral with gentle roundness reflecting the red soil, touched with Mediterranean herb, violet and wonderful spice. There's florality in harmony with a fine, steely mineral acidity, affecting a duality of roundness and line. There's very gentle torque in the mouth with great expressiveness, volume and dance.



2019 Strummer post-fermentations: Spicy rose, waxy tuberoses, electric in all directions, not even mid-weight but so imprinted and fine, radiant luxury in the most-understated way. A-sparkle and lined with easy linear vegetal tannin.

CHURCH gives fresh crunchy red fruits, cranberry-cherry, violet floral

CORSO, near the sea is *arenas* (sand) and gives floral, spiced wine with a sweet-sour grip, with reach, and beautifully balanced in the mouth.

PORTISHEAD is pomegranate seed and sweet clay earthiness, with a lovely pure, fresh linearity.

BAUHAUS is stoney-clay and the wine is deep-set with darker florals; good structural gear with a strong bitter-sour medicinal herb element.

PULP is saline and smells of cherry wood and flowers, with sweet-sour, concentrated, brambly small berries, all skinsy and pippy.

SUICIDE is Syrah and Callet collated and given a carbonic maceration. It's wild, deep electric purple.

STROKES aged in 3000 litre foudre is full, soft, fleshy with saline minerality.

PLACEBO is the largest plot of Callet, aged around 40-50 years and sits next door to la Petita. Its wine is soft, mineral and rounded, lots of lavender, very fresh, very Mediterranean, truffly and cherry ripe.

4 Kilos Callet, Vino de la Tierra de Mallorca



Typified by fresh red fruit showing its soil, earthy with mineral acidity.

First released in 2006, 4 Kilos features a steadily declining French varietal content – by 2012 it's solely Mallorcan autochthons. All fruit is from the village of Felanitx, from old vines grown on Call Vermell. Hand-selected berries are fermented in large wood, inox Tiñas and open-ended 500 litre French oak, depending on plot size – each plot being a separate fermentation. Aged 14 months in 600 litre French oak.

4 Kilos Callet

Persimmon, a fat quince, ripe apples; the smoky post-tea tang of a steel billy; fine sweet tannins, tea leaf. Delicate and haunting mouthfeel. Extremely light on its feet. A well-organised wine of line without strictness, nor overt glycerol. It has a buzz and sense of life without any tension or urgency.

Grimalt-Caballero Callet, Vino de la tierra de Mallorca



2010 was the first release of this wine, blended from the Strummer and Bahaus fermentations. 90% Callet and 10% Fogoneu, it's named after the two owners of 4 Kilos and is based on the oldest Callet. Hand-selected berries get open-top barrel fermentation with stems, 20 days maceration between 20-30 degrees, aged 14 months in 600 litre French oak. Blended from the 50 year old Vinya Petita (0.34 ha) and Vinya Ermassos (0.6 ha). 1,000 bottles only.

Grimalt-Caballero Callet

Has a typical scrubby and saline nose and a mouth marked by the perfume and texture of pure red soil energy. It's a testimony to live, healthy soils. Earthy vitality mingles with salted licorice, sea vegetable, red lavender and extremely gentle skinsy fruit. The palate has incredible poise, light, fresh and energetic, replete with the vibrations of the soil – chalk, stone, sand and tough red clay.

12 Volts Callet blend, Vino de la Tierra de Mallorca

Dark herb-red floral-Mediterranean; delicate wine of lovely line and movement, open to sea and sky.



12 Volts is a potpourri of the island, representing all parts and varieties – Callet with Manto Negro and some remnant French gear, selected mainly from Felanitx (particularly, Portishead, Church) but also parcels in Binissalem. The ‘making regime seeks to promote fruit freshness and is largely reductive to protect acidity in the Callet. It’s fermented in large inox Tiñas and wooden foudre, cool macerated 20 days then aged 9 months in non-impactful oak. Callet-Fogoneu-Syrah (the latter is carbonically handled). Guest label designer, US artist Gary Basemen.

“Why 12 Volts, Francesc?”

“12 Volts works like an energy accumulator. It’s a wine that connects to the central nervous system and recharges the batteries”.

9 out of 10 nuns prefer 12 volts, watch Monja 4K: <http://vimeo.com/21481360>

12 Volts Callet blend

Fresh crystalline red fruits, cranberry, pomegranate seed, violet, strawberry flower. Sweet clay frames delicate, easy-release tannins opening into a running spring-water finish of herbs and sours. Abundant countryside tells of pepperminty garriga, a tug of ocean scent, the feel of a wide open sky.

Gallines i Foques Manto Negro blend, Vino de la tierra de Mallorca

A collaboration between amadip.esment and 4kilos Vinícola.

Gallines i Foques (in *catalan*, or Galinas y Focas in *castellano*) is both a Wine and a Social Project. In wine terms, it sums the more energetic soils of Binissalem and is dominated by the major red wine cultivar of the north, Manto Negro. It’s a rich and round style, balanced with great freshness.

- As a social project, it’s organised by 4Kilos.
- It’s managed by local enology academic Lluïsa Buades.
- It’s all done on behalf of a local charitable organisation, Amadip-Esment, who look after intellectually and developmentally challenged young Mallorcans.
- It is these very legateses, however, who do all of the work in both winery and vineyard.
- All of which would just be a pretty story, were it not that Gallines i Foques is a truly delightful wine!



A note on Amadip-Esment: they have 2 restaurants, a paper printing business and a 6 ½ hectare mixed agriculture farm (at Son Ferriol near Palma) growing vines, fruit, vegetables and olives for oil ... all dedicated to helping challenged youth find pleasurable and meaningful work. 3 hectares of new vineyards here are planted to Manto Negro and Syrah ‘en parra’. As these own vineyards mature, they’ll gradually replace the existing supply from Binissalem.

Why call a wine Chooks and Seals?

Well, “let the kids play and get pleasure from their work” is the motto of this project, and the kids do everything. They plant, weed and tend the vines. They make the wine – they pick it, they hand squish it, press it, work the cap in open barrels, they pump it over ... and they got to name it, then design the label. When asked what they wanted to call it, the first few suggestions were:

“Falcon Crest”

“Rioja”

“Vino Rosado” ...

So, Francesc said, “forget about wine, think about fun – what makes you laugh, what do you think is funny?” Chickens are funny!, suggested one kid, and Seals applaud them!, said another. ERR ERR! Gallines i Foques, it is. In Spanish, it would be Gallinas y Focas, or in English, Hens and Seals. “Les Gallines són divertides i les Foques aplaudeixen” (Catalan), “Chickens are funny, and Seals clap”.

Here’s the video of Francesc working with the kids on naming the wine: <http://vimeo.com/29321154>
And the kids making the wine - ‘Elaborando Gallinas & Focas’: <http://vimeo.com/29775254>

Currently, most fruit for this wine comes from DO Binissalem, but the wine is released as Wine of Mallorca. From 2012, GiF was made and aged in a new bodega built at Amadip-Esment (until 2011, it was made and aged in Felanitx at 4 Kilos). A blend of oxidative Manto Negro and reductive Syrah, the wine is handled reductively and it loves a decant! Fermented in mix of small stainless steel foudre, 500l and 225l French barrels, it ages 5 months in 3000 litre foudre, then 10 months in 500 litre French barrels.

Gallines i Foques Manto Negro blend

GiF has a lovely round and gentle style, finely fruited and delicately structured, sweet and spicy in equal measure, purple and floral fruit layered with cold tea and earth. Neither sweet nor heavy, it's vivid and alive with a lovely electric, steely mineral line and very good fresh balancing acid.

MOTOR

Lastly, there is 'Motor', a label for occasional, 'experimental' wines in small batches.

Motor 2012 was a Prensal Blanc, fermented with skins in a terracotta tank (250L) and aged in the same terracotta tank during 6 months without sulphites. 80 bottles only.

Motor 2013 is Fogoneu fermented in terracotta and aged in the same, bottled without sulphites.



OLDER VINTAGES

12 Volts Callet blend 2012

It's a wine in which Francesc seeks to promote fruit character, and here it is: bramble rose florals over dark humus soil aromas. Bright and purply in the mouth, extremely subtle oak, soft tannin and electric acidity promote a wine of dance and line. The sweet, pippy dark blue fruit is lined with lignite mineral, like a liquorice squeezed from stones, and runs through a tannin complex at once vegetal and slick, gravely and lined with bosque woodiness.

4 Kilos Callet 2013

Based on 'Placebo', a fermentation of their largest plot of Callet, from vines aged around 40-50 years – the parcel next door to la Petita ('Strumer' fermentation). Aged in 500 litre 1yo French oak for a slow, soft evolution. Shows why Francesc likens Callet to Pinot and the feminine heart of Nebbiolo: *Pickled and baked cherry in a soft, gently round and palate touched with Mediterranean lavender. Has a maritime edge and is finely earthy. Mineral and open to smell and taste, very fine oak layers fan the back half of the palate, which is flavoursome, savoury and surprisingly delicate on balance.*

4 Kilos Callet 2012

90% Callet, 10% Manto Negro. For the first time, entirely from Mallorcan varieties, lower alcohol (13%), larger wood.

A lovely fine, clear cherry-coloured wine, purpled at the rim. Smells of raspberry, forest berries, dark Mediterranean scrub and a hint of saline. The palate is savoury, fruit flavour marked by skins and woodsiness, tight with herb and briar, releasing into a saline fresh line. It's cherry in the woods, a walk in the Dehesa! A very well-organised wine with great line yet no strictness, nor overt glycerol, it has a nice buzz and sense of life without any tension or urgency.

4 Kilos Callet blend 2011 (85% Callet with Fogoneu, Syrah and Cabernet), 14% a/v

Old vine wood and an airy potpourri of countryness populate a lovely nutty red berry nose replete with Mediterranean herb. The palate is fantastic – round and slick to begin with, then perfume and tannin rolling back long in the mouth. Delicate, with mineral-acid freshness above lovely baked earth.

4 Kilos Callet blend 2010

Pure tobacco, potash, root vegetable, fine airy wood-spice, pared back in all ways, deeply earthy.

4 Kilos Callet blend 2008

Early days, and marked more by oak (and Cabernet which can carry it) than today's gentle Callet parameters. There's a touch of cola and meat, berry fruit with briary pipe tobacco and licorice jube, saltbush and fresh red earth. 70% Callet from Felanitx and 30% Cabernet from Binissalem, subtle and savoury on balance, a fine early release and a pointer towards the great things to come.

4 KILOS VINICOLA Grimalt-Cabellero Callet 2012, Mallorca

What a delightfully austere wine! Dashes of the abstract and volatile, Mediterranean hedgerow balsamics, marzipan, earth and sky ... Oh, yes, and there's delicate, glorious Callet fruit in there, too. Grand Cru every day of the week, with incredible depth and reach despite an apparent absence of extract and impact, this is from the oldest (most 'authentic') Callet vineyard in existence. Stunning, rare, unbelievably inexpensive.

Grimalt-Caballero Callet 2010

Francesc seeks a delicate expression with very fine spicy acidity, highly mineral with violet perfume and lovely balance. It's subtle, refined, complete.

Gallines i Foques Manto Negro blend 2011

Vibrant fruit, savoury, floral and earthy, built on lovely rubble-textured tannins. The tannin thread is run through with ashy-tangy mineral acidity. The vegetal-fleshy-spicy sweetness of the tannin releases into delicate, lingering acid freshness.

Gallines i Foques Manto Negro blend 2010

Tobacco and arrowroot, sweet vegetal spice, a big slug of anisey mineral earthiness, good gentle volume, nicely savoury and gentle.