



Hornillos Ballesteros

<u>Country</u>	Spain
<u>Region</u>	Roa
<u>Appellation(s)</u>	Ribera del Duero
<u>Producer</u>	Miguel Hornillos and Javier Ballestros
<u>Year Founded</u>	2002
<u>Annual Production Total</u>	3,000 cases
<u>Farming</u>	Biodynamic non-certified
<u>Harvest Method</u>	Manual
<u>Total Estate Size</u>	40 ha
<u>Website</u>	www.hornillosballesteros.info



In 2002, both third generation grape growers in DO Ribera del Duero, long-time friends turned brother in laws, Miguel Hornillos and Javier Ballesteros, decided to blend their knowledge, curiosity and passion for their vineyard work into a new generation of winemaking tradition for their families. Since then, the brothers have become faithful students of their parcels and strive for a more complete understanding of their combined 40 hectares in the surrounding areas of Roa in Burgos. We are talking vineyards so attractive that the majority of their precious grape production gets sold at top dollar to some of the region's most prominent wineries like Pago de los Cappellanes and Alion.

And each year following a meticulous squirreling of only 10-15 % of their harvest, they hand craft wines on the side of the road in a humble little winery that houses their vision: MiBal.

This soulful project of Miguel and Javier has a natural respect for their beautifully maintained, hardly touched vineyards by producing ecologically farmed wines, following biodynamic philosophies and practices with a minimalistic intervention approach to their winemaking.

The result is incredibly fresh wines with bright acidity and a purity of concentrated dark fruit wet earth and savory textures. Their elegance and balance are expressive of higher altitudes (2700 ft above sea level) and the complex blending of the terroirs of clay, sand and gravel. They incorporate the use of used American and French oak barrels to age their Crianza, and the Joven is juicy and oak free. If you have been over oaked and unimpressed with value priced Ribera del Duero, do not miss these true to place, pure in fruit, downright tasty wines.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil</u>	<u>Vineyard Area</u>	<u>Production</u>
Mibal Ribera del Duero Joven	100% tempranillo	20 years	clay, sand, and gravel	40 ha	1,500 cases
Mibal Ribera del Duero Crianza	100% tempranillo	50-75 years	clay, sand, and gravel	40 ha	1,500 cases

Mibal Ribera del Duero Joven - From 20 year old tempranillo vines planted at 700-900 meters elevation in the Roa region. After manual harvest the fruit is destemmed. 10 day fermentation with natural yeasts in conical stainless steel. The conical shape increases the skin-to-juice ratio which allows for natural extraction with fewer punch downs, resulting in softer tannins. The wine is then racked into tanks to age three months on fine lees.

Mibal Ribera del Duero Crianza - - From 50-75 year old tempranillo vines planted at 700-900 meters elevation in the Roa region. After manual harvest the fruit is destemmed. 12 day fermentation in stainless steel. Aged for two years in American and French oak that is between 1-3 years old.