



# Ribera del Duero

## Bodegas Hornillo Ballesteros

### Winery Info Sheet



**Proprietors:** Friends Javier and Miguel Ballesteros, owning 99 Acres of Tempranillo vineyards.

**Winemaker / Vineyard Managers:** Juan M. Burgos / Javier and Miguel.

**Location:** Zone 2; Mibal Wines are produced in the garage located in the town of Roa with vineyards in the adjacent towns of Anguix and Roa at 2,703 ft. altitude in the province of Burgos (eastern Ribera del Duero sub-region).

**Wines Made:** Mibal Tinto, Mibal, Mibal Selección and Perfil.

**Climate:** Continental climate (Zone 2) cold nights and hot days with moderately low levels of rainfall. Compared with the wines from the western part of this DO, Burgos is known for its cooler climate and higher altitude usually producing wines deeper in color, more concentrated and aromatic. Ribera del Duero is higher in altitude than Rueda and Toro with lower temperatures averaging 59.8° F from April to October, with 10.1 inches of rainfall. The continental climate gives grapes a long ripening season resulting in wines with greater aromatic intensity and complexity. Temperatures in Hornillo Ballestero's vineyards are higher than neighboring producers such as Vizcarra and Torremorón, making the Mibal wines a bit richer and denser in style.

**Soils:** Both Javier and Miguel own different vineyard parcels composed of diverse types of soil and texture. Javier with 49 acres of 75 years old vines in the town of Anguix is planted on loam soils composed of 40% sand, 40% fine gravel particles and 20% thin dry clay with low fertility of organic matter at less than 5%, preventing excessive vine growth. Yields at 2.2 lbs. per vine and small berry size, give high skin to juice ratio with deep pigmentation, rich and intense flavors and balanced levels of ripe tannins. Miguel with 50 acres of 35 years old vines on average is located in the town of Roa. Depth of soils provide a buffer against drought but are well drained, composed of sand and limestone with small particles of clay but poor in organic matter at less than 1% though yields are further controlled by early May pruning. Consistent quality fruit is grown yearly and outstanding wines made from vintage to vintage.

**What makes Mibal wines unique?** 1) The climatic conditions of high altitude and cool climate within Ribera del Duero. 2) The low fertility of the soil giving low yields. 3) Small production of each cuvee at less than 1,000 cases. 4) Miguel and Javier are only one of 5 garage "garriste" winemakers in Ribera del Duero.



There are 45,876 acres of vineyard land in Ribera del Duero.



The Vaso vineyard, composed of 70 year old Tempranillo vines, yielding 2.2 lbs of grapes per vine.



Javier (right) and Miguel owners of Mibal

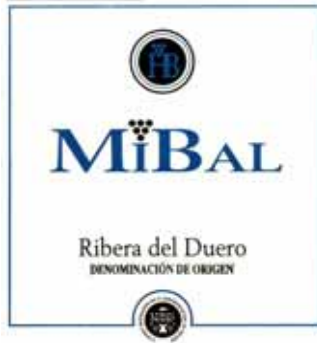
#### BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
VASO	20	70	TEMPRANILLO	SAND, GRAVEL, THIN DRY CLAY	2,703 ft	2%
LOMA	19	80	TEMPRANILLO	SAND, GRAVEL, THIN DRY CLAY	2,703 ft	2%
LIMO	22	45	TEMPRANILLO	SAND, LIMESTONE, CLAY	2,634 ft	0%
TRANQUILO	38	25	TEMPRANILLO	SAND, LIMESTONE, CLAY	2,634 ft	0%



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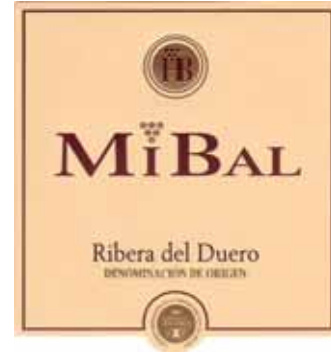
## MIBAL



**Name of Wine:** Mibal Tinto 2005  
**Producer:** Bodegas Hornillo Ballesteros  
**DO:** Ribera del Duero (Zone # 2)  
**Grape Varietal:** 100% Tempranillo  
**Production:** 500 Cases made – 150 for the U.S.  
**Wine Maker:** Juan Manuel Burgos  
**Ageing:** Stainless steel tanks.  
**Notes:**

### Mibal Tinto 2005 IWC **88 pts**

Ruby-red. Intensely floral aromas of spicy cassis, candied cherry and plum jam. Primary on entry, then concentrated and explosively sweet and spicy, the blackcurrant and licorice flavors expanding across the palate. Finishes juicy and long, with striking purity and a sappy, clinging quality to the flavors. No oak here, just vivid, racy dark berry fruit. IWC by Josh Reynolds Sept/Oct 2006



**Name of Wine:** Mibal 2004  
**Producer:** Bodegas Hornillo Ballesteros  
**DO:** Ribera del Duero (Zone # 2)  
**Grape Varietal:** 100% Tempranillo  
**Production:** 1,000 cases made – 400 for the U.S.  
**Wine Maker:** Juan Manuel Burgos  
**Ageing:** 12 months in French Oak barrels  
**Notes:**

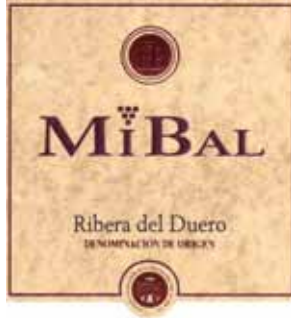
### Mibal 2003 Parker **90 pts**

An **Excellent Value**, the deep ruby/purple-tinged 2003 Mibal possesses tremendous ripeness, and opulent, medium to full-bodied personality, and loads of creamy texture blackberry and currant fruit interwoven with hints of licorice, underbrush truffles, and cedar. June 2005



# Ribera del Duero

## MIBAL



**Name of Wine:** Mibal Selección 2004  
**Producer:** Bodegas Hornillo Ballesteros  
**DO:** Ribera del Duero (Zone # 2)  
**Grape Varietal:** 100% Tempranillo  
**Production:** 750 Cases made – 300 for the U.S.  
**Wine Maker:** Juan Manuel Burgos  
**Ageing:** 14 Months in French Oak Barrels  
**Notes:**

Mibal Selección 2003 parker **90+ pts**

The More seriously endowed, tannic and oaky 2003 Mibal Selección exhibits impressive purity and brawny, big-boned structure outstanding depth, and fine ripeness. It requires another 1-3 years of bottle aged. But whether it develops the charm of its less expensive sibling remains to be seen. June 2005



**Name of Wine:** Perfil de Mibal 2003  
**Producer:** Bodegas Hornillo Ballesteros  
**DO:** Ribera del Duero (Zone # 2)  
**Grape Varietal:** 100% Tempranillo  
**Production:** 300 Cases made – 20 for the U.S.  
**Wine Maker:** Juan Manuel Burgos  
**Ageing:** 16 Months in new French Oak Barrels  
**Notes:**

Perfil de Mibal 2003 IWC **91 pts**

Deep ruby. Intense aromas of cola, blackberry, cherry liqueur, black pepper and dried flowers. Youthfully wound up, with slow-to-unfold dark berry flavors and hints of spices, fresh herbs and cocoa powder. Deep, serious and structured on the back, finishing with good sweetness and subtle oak spice notes. IWC by Josh Reynolds Sept/Oct 2006