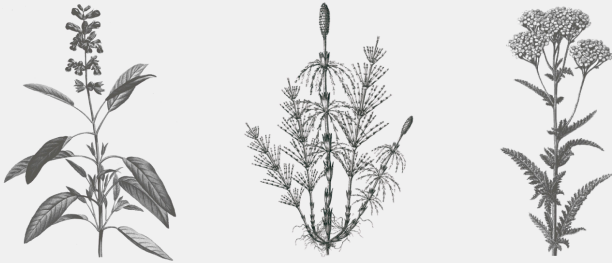


# Mibal



Ribera del Duero  
Embotellado por Hornillos Ballesteros SL  
ROA - ESPAÑA

**Hornillos Ballesteros**

**Mibal Joven**

**Region:** Ribera del Duero  
(Roa, La Horra, Anguix)

**Soil:** clay, limestone, sand

**Elevation:** 770-890m

**Blend:** 100% Tinta del Pais

**Winemaker:** Miguel Hornillos,  
Javier Ballesteros

**Established:** 2002

**Farming:** Certified Organic,  
Practicing Biodynamic

**Abv:** 14%

**Vineyard** 10-75 years old vines, biodynamic, dry farmed vineyards. Farming is the most essential element to Javier and Miguel. Before starting their own winery in 2002, they were farming for top producers in Ribera del Duero. They implement biodynamics by collecting herbs in the vineyards, which they in turn brew into teas for spray applications. Yarrow, horsetail, chamomile are the primary herbs.

## Production

Hand harvest, destemmed Tempranillo/Tinta del Pais goes through native fermentation in conical, inox fermenters. The conical shape is to increase the skin-to-juice ratio, which enhances natural color extraction without disturbing the cap with punchdowns that would extract too much tannin. After post maceration the wine is racked into tank to rest on lees for 3-6 months.

## Wine

Inky purple in color, it has an effusive nose of black cherry juice steeped with Earl Gray tea and blueberries. Despite the fact that this wine sees no oak, there is a graphite, charred beef component. The palate is dry, medium bodied, filled with blueberry compote and graphite minerality. Impressive, very quaffable joven.