EL HOMBRE BALA

Year of foundation: 2010
Denomination of Origin: D.O. Vinos de Madrid
Population: Cadalso de los Vidrios (Madrid)
Other wines elaborated: El Hombre Bala Albillo Real, Reina de los Deseos, La Mujer Cañón and La Mujer Cañón Cariñena



EL HOMBRE BALA

Vintage: 2022
Type of wine: oak-aged red
Grape variety: 98% Grenache from 60 years-old vines and 2% Carignan from 40 years-old vines
Origin of the grape: Castaños del Cincho and Peña Lancharrasa in Cadalso de los Vidrios (Sierra de Gredos)
Altitude: between 800 and 850 m
Type of soil: poor, weathered granitic soils with a sandy texture, very low in organic matter and with a high content of quartz.
Harvest: manual

Winemaking: little interventionist elaboration, the fermentations are carried out at mild and controlled temperatures, using indigenous yeasts and with the contribution of the stem.
Ageing: 12 months in French oak vats and barrels, finishing its aging for 6 months in the bottle.
Alcohol: 14.5% Abv.
Production: 22.378 bottles

Tasting note: it has a beautiful bright ruby color, of medium intensity and reddish reflections. On the nose, it is complex, with juicy red and forest fruits, a floral touch of violets, refreshing balsamic notes, and faint sweet memories of vanilla, caramel and custard. The mouth has an intense entry and it is very refreshing, with good acidity and some hints of fresh grass. The tannins make the wine slide all over the palate, intense and with a very aromatic finish of red fruit.

Food pairing: ideal to pair with grilled meats, baked suckling pig, lasagna and any type of pasta with meat.
Service temperature: between 15 and 17ºC
Recommended glass: Riedel Veritas Old World Pinot Noir

EL HOMBRE BALA

Year of foundation: 2010
Denomination of Origin: D.O. Vinos de Madrid
Population: Cadalso de los Vidrios (Madrid)
Other wines elaborated: El Hombre Bala, Reina de los Deseos, La Mujer Cañón and La Mujer Cañón Cariñena



EL HOMBRE BALA ALBILLO REAL

Vintage: 2023
Type of wine: dry white
Grape Variety: 100% Albillo Real
Origin of the grape: Cadalso de los Vidrios (Sierra de Gredos)
Exposure: mixture of plots with different orientations
Soil type: poor, weathered granitic soils with a sandy texture, very low in organic matter with a high content of quartz and silica
Age of the vineyards: more than 60 years
Harvest date: between August 7th and 13th
Harvest: manual

Winemaking: little interventionist production, grape selection, soft press, cold racking and fermentation in French oak barrels.
Ageing: 8 months in French oak barrels in permanent contact on the lees.
Alcohol content: 13% Abv.
Production: 12,483 bottles

Tasting note: it has a pale straw yellow color with bright greenish reflections. On the nose, a wide range of aromas appear where white fruits such as apple and medlar stand out, acacia flowers and honeysuckle, which are mixed with memories of lemon zest, with subtle aniseed notes of fennel and hints of vanilla and clove. The mouth is wide, with a soft and unctuous texture, full of nuances of ripe white fruit, sweet spices and a slight bitterness that lengthens its passage through the mouth.

Food pairing: perfect to accompany all kinds of white meats, rice dishes and white fish in the oven.
Service temperature: between 6 and 8 ºC
Recommended glass: Riedel Veritas Viogner/Chardonnay

LA MUJER CAÑÓN

Year of foundation: 2010
Denomination of Origin: D.O. Vinos de Madrid
Population: Cadalso de los Vidrios (Madrid)
Other wines elaborated: El Hombre Bala, El Hombre Bala Albillo Real, Reina de los Deseos and La Mujer Cañón Cariñena



LA MUJER CAÑÓN

Vintage: 2022
Type of wine: oak-aged red
Grape Variety: 100% Grenache
Origin of the grape: a 0.8 ha plot in Peña Lancharrasa, in Cadalso de los Vidrios (Sierra de Gredos)
Altitude: 900 m
Type of soil: poor soil, weathered granitic with a marked contribution of silt, with a strong depth and low level of organic matter.
Age of the vines: planted in 1934
Harvest date: September 11th and 25th
Harvest: manual

Winemaking: elaboration with whole grapes, 100% stem and little interventionist, spontaneous fermentation with indigenous yeasts at mild temperatures and controlled
Ageing: 14 months in a 1.400 L *foudre* and 6 months in the bottle.
Alcohol: 14,5% Abv.
Production: 1,818 bottles, 60 Magnum and 5 Double Magnum

Tasting note: It has a very beautiful, bright and delicate cherry color, with orange highlights. The nose is complex with red fruit, such as cherries and raspberries, intense spices such as vanilla, cloves, white pepper, on a background of dried flower and subtle hints of smoke. On the palate, it is fluid, with a fine and aerial texture that envelops the palate. At the end there is a magnificent fragrance of fruit such as pomegranate, citrus peels and refreshing mentholated touches, accompanied by a delicious aroma of green tea leaves and incense.

Food pairing: stewed poultry such as duck magret with red fruit sauce, Iberian pork *pluma* (boneless flank) and cured goat or sheep cheese.
Service temperature: between 15 and 17ºC

LA MUJER CAÑÓN

Year of foundation: 2010
Denomination of Origin: D.O. Vinos de Madrid
Population: Cadalso de los Vidrios (Madrid)
Other wines elaborated: El Hombre Bala, El Hombre Bala Albillo Real, Reina de los Deseos and La Mujer Cañón



LA MUJER CAÑÓN CARIÑENA

Vintage: 2018
Type of wine: oak-aged red
Grape Variety: 100% Carignan
Origin of the grape: a 0.2 ha plot in Peña Cenicientos, in Cadalso de los Vidrios (Sierra de Gredos)
Altitude: 900m
Exposure: north
Type of soil: poor soil, weathered granitic, with low depth and organic matter.
Age of the vines: planted in 1984
Harvest date: october 1st
Harvest: manual

Winemaking: selection in the vineyard and later, in the winery. Little interventionist production, with the whole grape and 100% of the stem. Spontaneous fermentation with indigenous yeasts and under mild and controlled temperatures.
Ageing: 14 months in two 600 L French oak barrels, and then 6 months in the bottle.
Alcohol: 13% Abv.
Production: 1,315 bottles

Tasting note: it has a delicate bright burgundy color and a garnet rim. On the nose, there are intense aromas of compote red and black fruit, certain citrus touches, such as bitter orange peel, and a slight hint of caramel and notes of garrigue grass. On the palate, red and forest fruits predominate with touches of undergrowth. It is snappy but has structure and a long, slightly dry finish.

Food pairing: stewed poultry such as duck magret with red fruit sauce, Iberian pork *pluma* (boneless flank) and cured goat or sheep cheese.
Service temperature: between 15 and 17ºC
Recommended glass: Riedel Veritas World Pinot Noir

REINA DE LOS DESEOS

Year of foundation: 2010
Denomination of Origin: D.O. Vinos de Madrid
Population: Cadalso de los Vidrios (Madrid)
Other wines elaborated: El Hombre Bala, El Hombre Bala Albillo Real, La Mujer Cañón and La Mujer Cañón Cariñena



REINA DE LOS DESEOS

Vintage: 2022
Type of wine: oak-aged red
Grape Variety: 100% Grenache
Origin of the grape: 0.5 ha in Peña Lancharrasa, in Cadalso de los Vidrios (Sierra de Gredos)
Altitude: 950m
Type of soil: weathered granitic soil with a sandy texture, low depth and organic matter
Planting year: 1959
Harvest date: September 5th
Harvest: manual

Winemaking: elaboration with whole grapes, 100% stem and little interventionist, spontaneous fermentation with indigenous yeasts in mild and controlled temperatures.
Ageing: 14 months in 700 L oak barrel and 6 months in the bottle.
Production: 882 bottles, 60 Magnum and 5 Double Magnum

Tasting note: it has a beautiful cherry color with reddish reflections. It is clear, intense and expressive, with memories of ripe red fruits, such as strawberries, raspberries and currants, earthy notes and undergrowth, on a background of flowers and Mediterranean herbs. The mouth is voluminous, it presents a polished and pleasant tannin, which is deposited layer upon layer on the tongue. Wonderful memories of red fruit, with a balsamic finish and a subtle touch of black pepper.

Food pairing: mushroom cannelloni, meat rice, magret or duck confit with berries and cheeses.
Service temperature: between 15 and 17 ºC

AGRÍCOLA DE CADALSO

Denomination of Origin: D.O. Vinos de Madrid
Region: Sierra de Gredos, Valle del Alberche (Madrid)
Area: Cadalso de los Vidrios (Madrid)
Other wines elaborated: Agrícola de Cadalso Syrah



AGRÍCOLA DE CADALSO GARNACHA

Vintage: 2023
Type of wine: oak-aged red
Grape variety: 100% Grenache
Grape provenance: Cadalso de los Vidrios
Altitude: between 600 and 800 m
Type of soil: sandy textured granite
Age of the vines: between 15 and 80 years
Harvest: hand-picked

Winemaking: harvest made separating the different zones of the town. Fermentations are carried out in temperature-controlled concrete tanks, using indigenous yeasts without rapa. Macerations from 10 to 15 days.
Aging: 6 months in concrete tanks
Alcohol content: 14,5% Abv.
Production: 14,256 bottles

Tasting note: It has a beautiful, very bright and crystalline ruby color. It is fragrant on the nose, with intense aromas of red fruits such as strawberries, pomegranates and raspberries together with delicate notes of rose petals and lavender, on a balsamic background with a touch of black pepper. On the palate, it is fluid and balanced, it is lively and has a pleasant texture, with polished tannins that lengthen the wine in a refreshing way, leaving delicious memories of juicy fruit, Mediterranean herbs and orange peel.

Food pairing: perfect to pair with all kinds of dishes, from a table of charcuterie, grilled meats, stewed poultry with sauce, rice, or sheep and goat cheeses.
Serving temperature: between 15 and 17 ºC
Recommended glass: Riedel Vinum Pinot Noir

AGRÍCOLA DE CADALSO

Denomination of Origin: D.O. Vinos de Madrid
Region: Sierra de Gredos, Valle del Alberche (Madrid)
Area: Cadalso de los Vidrios (Madrid)
Other wines elaborated: Agrícola de Cadalso



AGRÍCOLA DE CADALSO SYRAH

Vintage: 2023
Type of wine: oak-aged red
Grape variety: 100% Syrah
Grape provenance: Los Pasaderos plot (2 ha), located in Cadalso de los Vidrios
Altitude: 700 m
Type of soil: granite and quartz
Age of the vines: 20 years
Harvest: hand-picked

Winemaking: destemmed grapes and fermentation with indigenous yeasts in concrete tanks with controlled temperatures. Macerations of 15 days.
Aging: 6 months in concrete tanks.
Alcohol content: 14% Abv.
Production: 5,000 bottles

Tasting notes: It has a beautiful cherry color with brilliant violet reflections. It is perfumed on the nose, where seductive aromas of forest fruits such as blackberries, raspberries and blueberries stand out, alongside with intense notes of violets and licorice, on a background of eucalyptus with slight hints of smoke. On the palate, it is round and structured, with well-integrated tannins and a persistent finish with delicious hints of black fruit such as blackcurrant and plums.

Food pairing: perfect to pair with charcuterie, meat rice, grilled or stew meat and cow and sheep cheeses.
Serving temperature: between 15 and 17 ºC
Recommended glass: Riedel Vinum Syrah/Shiraz