



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: 2021

Type of wine: oak-aged red

Grape variety: 98% Grenache and 2% Carignan

Origin of the grape: Peña de Cenicientos and Peña Muñana, 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 and silica.

Age of the vines: between 40 and 60 years

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: 26,630 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 17°C

Recommended glass: Riedel Veritas Old World Pinot Noir



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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 °C

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 17°C



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 °C



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 °C

Recommended glass: Riedel Vinum Pinot Noir
