EL HOMBRE BALA

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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, La Mujer Cañón, La Mujer Cañón Cariñena, Reina de los Deseos and Voladuras



EL HOMBRE BALA

Vintage: 2023
Type of wine: oak-aged red
Grape variety: 95% Grenache from 70 years-old vines and 5% 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 840 and 860 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: 24.681 bottles

Tasting note: It has a beautiful bright ruby colour, of medium intensity with reddish highlights. On the nose, it is complex, showing notes of juicy red and forest fruits, a delicate floral touch of violets, refreshing balsamic nuances reminiscent of bay leaf, and subtle hints of Mediterranean herbs. On the palate, it offers an intense and very fresh entry, with good acidity and light touches of fresh herbs. Its smooth, well-integrated tannins provide fluidity and balance, leading to a persistent and highly aromatic finish dominated by notes 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

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EL HOMBRE BALA ALBILLO REAL

Vintage: 2025
Type of wine: dry white
Grape Variety: 100% Albillo Real
Origin of the grape: Cadalso de los Vidrios and San Martin de Valdeiglesias
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 13th and 21st
Harvest: manual

Winemaking: Organic viticulture, little interventionist production, grape selection by hand, soft press and spontaneous fermentation.
Ageing: Aged for 8 months in two French oak foudres and a concrete egg, with continuous lees contact.
Alcohol content: 13% Abv.
Production: 7.548 bottles

Tasting note: The wine displays a very pale, bright yellow colour with greenish reflections. It exhibits a high level of aromatic complexity on the nose, with prominent notes of white and stone fruits, including loquat and apple, that are embellished by hints of honeysuckle and acacia. These aromas blend harmoniously with nuances of lemon zest, delicate aniseed notes of fennel, and subtle touches of vanilla and clove.It is enveloping, full-bodied, and flavourful on the palate, with a silky, rich texture. Ripe white fruit flavours and sweet spices culminate in a prolonged, lingering finish.

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

EL HOMBRE BALA

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 Albillo Real**,** El Hombre Bala, La Mujer Cañón Cariñena, Reina de los Deseos and Voladuras



LA MUJER CAÑÓN

Vintage: 2023
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: weathered granitic with sandy texture,low depth and organic matter.
Age of the vines: planted in 1934
Harvest date: September 13rd
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 1.250 L *foudre*, 500 L barrel, 300 L barrel and 6 months in the bottle.
Alcohol: 15% Abv.
Production: 2,432 bottles and 100 Magnum

Tasting note: It displays an attractive cherry-red color, delicate and luminous, with orange-tinged highlights. On the nose, it is complex and expressive, dominated by red fruit aromas such as cherries and raspberries, accompanied by pronounced spicy notes of vanilla, clove, and white pepper, set against an elegant backdrop of dried flowers and subtle smoky hints. On the palate, it is light and harmonious, with a delicate texture that gently envelops the palate. The finish leaves an alluring aromatic impression of fruits such as pomegranate, notes of citrus peel, and refreshing menthol touches, together with delicate hints 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
Recommended glass: Riedel Veritas Old World Pinot Noir

EL HOMBRE BALA

LA MUJER CAÑÓN

Year of foundation: 2015
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, La Mujer Cañón and Voladuras



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: weathered granitic with sandy texture,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 Old World Pinot Noir

EL HOMBRE BALA

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 Albillo Real, El Hombre Bala, La Mujer Cañón, La Mujer Cañón Cariñena and Voladuras



REINA DE LOS DESEOS

Vintage: 2023
Type of wine: Oak-aged red
Grape Variety: 100% Grenache
Origin of the grape: 0.5 ha in Cadalso de los Vidrios (Sierra de Gredos), located in Peña Lancharrasa
Altitude: 950 m
Type of soil: Shallowed and weathered granitic soil with low organic matter
Planting year: 1959
Harvest date: September 14th
Harvest: Manual. Grapes selected in the vineyard and later in the winery

Vintage: the winter was dry, the spring rainy, and a cool month of June allowed the vines to build up reserves to withstand the heat and intense water stress during July and August. These factors made 2023 a vintage marked by character and expressiveness.
Winemaking: organic viticulture. Elaboration with whole grapes, 100% stem and little interventionist, spontaneous fermentation with indigenous yeasts in mild and controlled temperatures.
Ageing: 14 months in 1.250 litres foudre and one 700 litres French oak barrel. It finished its aging 6 months in the bottle.
Alcohol: 14,5% Abv.
Production: 2,280 bottles, 60 Magnum and 3 Doble Magnum

Tasting note: a delicate, ethereal, and profound red wine, highly expressive, with hints of wild red berries and spicy notes set against a backdrop of dried flowers and Mediterranean herbs. Its texture is refined, with polished tannins and a balsamic finish, highlighted by a subtle touch of black pepper. Its finest vintage!

Food pairing: Mushroom cannelloni, meat rice, magret or duck confit with berries and cheeses.
Service temperature: between 15 and 17 ºC
Recommended glass: Riedel Veritas Old World Pinot Noir

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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, El Hombre Bala, La Mujer Cañón, La Mujer Cañón Cariñena and Reina de los Deseos



VOLADURAS

Vintage: 2023
Type of wine: Red with aging
Grape Variety: Grenache planted in the 1940s
Origin of the grapes: 1.6-hectare plot on the north face of Peña Lancharrasa in Cadalso de los Vidrios (Sierra de Gredos)
Altitude: 880 m
Type of soil: weathered granite soil with a sandy texture, very deep with occasional emerging granite slabs
Harvest: manual on September 1st, selected both in the vineyard and later at the winery

Vintage: a powerful, expressive, robust, and elegant harvest that excellently showcases the harmony between Grenache and its environment

Winemaking: whole-cluster vinification, 100% with stems, minimal intervention, spontaneous fermentation with indigenous yeasts at gentle, controlled temperatures
Ageing: 14 months in 500 L barrels and 6 months in bottle
Production: 684 bottles and 24 Magnum

Serving temperature: between 15 and 17 °C
Recommended glass: Riedel Veritas Old World Pinot Noir

EL HOMBRE BALA

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

EL HOMBRE BALA

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