



Ribera del Duero

Hornillos Ballesteros



Proprietors: Great friends, Miguel Hornillos and oenologist Javier Ballesteros, are genuine “garagiste” winemakers. Both agronomists, born into a grape growing tradition, share the philosophy that ecologically friendly farming and methodical grape selection is essential to attain the unique character and high quality of their wines. Cristina, Miguel’s sister and Javier’s fiancée, is the heart and soul of Hornillos Ballesteros - MiBal.

Winemaker / Vineyard Managers: Miguel Hornillos / Javier Ballesteros

Location: The vineyards are in adjacent Anguix and Roa, at 2,644 ft. in altitude, in the the eastern (Burgos) sub-region of the Ribera del Duero DO (Zone 2). The “garagistes” genuine micro winery garage is in Roa.

Wines Made: MiBal Tinto, MiBal, MiBal Selección and Perfil de MiBal.

Climate: The average temperature between April and October is 61° F. The Ribera del Duero’s Burgos sub-region is cooler than Rueda or Toro, due to it’s higher altitude. The wines produced in this are usually darker, more concentrated and aromatic than wines made in the western part of Ribera del Duero. Annual rainfall is 18.6 inches. This Continental climate with its cool nights and hot days, moderately low rainfall levels, provides a longer ripening period, resulting in wines of greater complexity and intense expression. Hornillos Ballesteros’ warmer climate than neighboring producers Vizcarra Ramos and Torremorón, makes the MiBal wines a bit richer and denser in style.

Soil: Javier and Miguel each own different parcels, composed of diverse soil types. In the town of Anguix, Javier owns 49 acres of 75 years old vines planted in loam (40% sand, 40% fine gravel and 20% thin clay). This soil, poor in nutrients, impedes excessive vegetative, producing smaller sized berries. Yields are only 2.2 lbs. per vine, producing grapes with high skin to juice ratios, deep pigmentation and well balanced ripe tannins resulting in rich, intense flavors. In Roa, Miguel owns 50 acres of vines averaging 35 years old, planted in sand and limestone with small particles of clay. Yields are further curtailed by pruning in early May. Carefully tended vines produce consistent high quality fruit year after year and outstanding wines from vintage to vintage.

What makes MiBal wines unique? 1) Meticulous ecologically sound farming in diverse soil. 2) Highly innovative winemaking. 3) The high altitude and cool climate of this eastern Ribera del Duero outpost. 4) All selected very small production cuvees. 5) Only one of 5 “garagiste” winemakers in the Ribera del Duero.



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



They are Hornillos Ballesteros. (from top to bottom) Cristina, Javier and Miguel.

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%