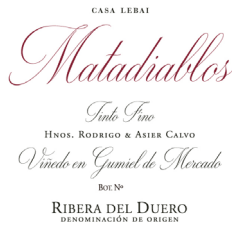


# Casa Lebai Matadiablos 2020 (Red Wine)



CASA LEBAI is the most personal project of Rodrigo and Asier Calvo. they carry out a deep study of the area for classification of the vineyard by clones, zones, soils and orientation, with which the concern to try to express the typicity of each place begins and all this gives rise to that word that is so popular at home "THE ZONING" from the Gumiel de Mercado vineyards.

Of the 32 own estates of the family vineyard, three are chosen for their age, soil typicity and behavior in vinification, each one has a character and personality that makes them different from the rest, with production methods that try to imitate what that relative did at the beginning of the 19th century.

In the 2019 vintage, CASA LEBAI was born, with the main objective of preserving the wine heritage in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.

<b>Appellation</b>	Ribera del Duero D.O.
<b>Grapes</b>	100% Tinto Fino, 26 years old vines
<b>Altitude / Soil</b>	826 meters / loam - clay soils
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested in 16 Kg boxes
<b>Production</b>	Fermented in small stainless steel tanks
<b>Aging</b>	Aged for 12 months in 3,000 L French oak Foudres
<b>UPC / SCC / Pack Size</b>	8437005780538 - 18437005780535 - 6

## Reviews:

As I mentioned last year, Casa Lebai is located in the higher elevation town of Gumiel de Mercado (where Goya Garcia is also based) and their vineyards are planted at 826 meters above sea level. The higher elevation allows for better diurnal temperature swings and helps to mitigate some of the heat of Ribera del Duero. The wine is raised in large foudres for twelve months, rather than the more typical smaller, new Bordeaux casks used by so many producers in the region. The 2020 Matadiablos is again fairly moderate in octane for Ribera del Duero, coming in at 13.5 percent in this vintage. The bouquet is deep and youthfully complex, offering up scents of black raspberries, lovely tempranillo spice tones, cigar wrapper, a fine base of chalky soil tones, coffee bean and just a whisper of cedary oak from the foudres. On the palate the wine is deep, full-bodied, complex and focused, with lovely depth at the core, excellent soil signature and grip, tangy acids, fine-grained tannins and a long, well-balanced and very promising finish. This is fine, fine juice in the making. 2034-2075.

**93 Points View from the Cellar;** John Gilman; Issue 109, January – February 2024

