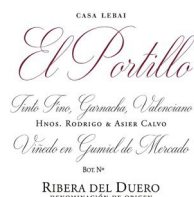


# Casa Lebai El Portillo 2022 (Red Wine)



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 typi- city 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heritage in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.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>	95% Tinto Fino – 5% Garnacha and bobal
<b>Altitude / Soil</b>	829 meters 3.6 acres Single vineyard planted in gobelet in 1936
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested in 16 Kg boxes
<b>Production</b>	
<b>Aging</b>	Aged for 1 year in 3,000 L French oak Foudres and 1 year in bottle before release
<b>UPC/SCC/PackSize</b>	

## Reviews:

"The 2022 El Portillo is nothing short of stunning, and it transcends the character of the torrid and extremely dry year. The label here mentions Tinto Fino, Garnacha and Valenciano (Bobal), the grapes found in the field blend of the old vineyards, like this 1.46-hectare plot called El Portillo that was planted in 1936. The plot is also located in the lieu-dit of La Nava, from which they produce their white. This was produced like the wines from yesteryear, even using old places, a lagar and a cave from the 18th and 15th centuries. It has an explosive and hypnotic nose that's really attractive, showy and addictive, showing the complexity of the field blend, with around 10% of Garnacha and Bobal this year; and they managed to keep it at 13.8% alcohol through an early harvest. It has a medium-bodied palate with a silky texture and integrated acidity and is very elegant and fine-boned. This can also develop nicely in bottle, a constant in their wines. 3,120 bottles produced. It was bottled in December 2023."

**94 points** The Wine Advocate; Luis Gutierrez – June 19, 2025.

