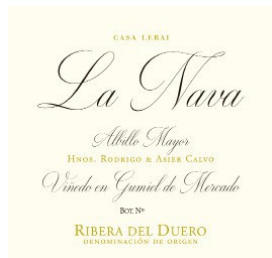


Casa Lebai La Nava 2022 (White Wine)



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in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.

Appellation	Ribera del Duero D.O.
Grapes	100% Albillo Mayor, 83 years old vines
Altitude/Soil	829 meters / sandy with gravel areas
Farming Methods	Practicing Organic
Harvest	Hand harvested in 16 Kg boxes
Production	Fermented in concrete eggs vats
Aging	Aged for 12 months in 500 l french oak barrels
UPC/SCC/PackSize	8437005781030 - 18437005781037 - 12

Reviews:

"Casa Lebai is located in the higher elevation town of Gumiel de Mercado, near Goyo Garcia and their vineyards are planted at 826 meters and benefit from the fine diurnal temperature swings and helps take the edge off of some of the heat of Ribera del Duero. The La Nava blanco is made from a parcel primarily planted to Albillo Mayor vines planted all the way back in 1936, with a bit of Castellana Blanca and Pirulés co-planted in the field blend. The vineyard has extremely thin topsoils. The wine is fermented in concrete eggs and raised in five hundred liter, French oak *puncheons* for twelve months prior to bottling. The 2022 La Nava comes in at an even thirteen percent octane and delivers a beautifully refined bouquet of pear, breadfruit, raw almond, white soil tones, dried flowers, a bit of wild fennel and a gentle framing of vanillin oak. On the palate the wine is crisp, full-bodied, precise and complex, with a superb core of old vine fruit, lovely mineral undertow and grip, zesty acids and impeccable balance on the long, vibrant and extremely classy finish. This is a great wine. 2025-2045."

94 points View from the Cellar; John Gilman; Issue 117, May – June 2025

93 points Tim Atkin-MW.

