Casa Lebai La Nava 2022

D.O. Ribera del Duero





"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.."

John Gilman-Issue# 117 May/June 2025



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Casa Lebai La Nava 2022

D.O. Ribera del Duero Grapes: 98% Albillo Mayor 5% other





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Points
VIEW FROM
THE CELLAR



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Olints

VIEW FROM

THE CELLAR

La Nava

Mille Megro

Hest. Europea a Mar Corn

Visale en Gemid de Merculo

2002

RIBETA DEL DUESO

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La Nava

Mille Mayo

Hone Roman a hier Cara

Visialo en Guniel de Mercado

secono Reseando de cara

Re

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