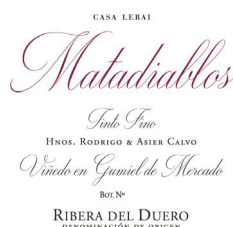


Casa Lebai Matadiablos 2020 (Red Wine)



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in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.

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

Reviews:

"This wine is a labor of love made by brothers Rodrigo and Aiser Calvo, who are also instrumental in the production of broader set of family wines of Bodegas Arrocal, which are worthy of the attention of everyone. The label pays homage to the village in which the family winery is located—Gumiel de Mercado—and also to the earlier generations of vintners who worked the land (mostly for household consumption or sale to co-ops in earlier decades). The fruit source is a high-elevation vineyard with mature vines of 26+ years, which would be considered "old vines" in any country other than Spain. The growing site faces north, which of course means less sun exposure in the Northern Hemisphere, and the wine is aged in 3,000-liter French oak foudres, as opposed to the barriques that are so common in the immediate region and all of central/northern Spain. Consequently, this must be regarded as a very intentionally made wine, and the intentions pay off very handsomely. Moderate in ripeness and resulting alcohol, with some spice notes but much less overt wood influence (and wood tannin) than is the norm in Ribera del Duero, this is an alluring wine that is already thoroughly enjoyable even though it will develop positively for another two decades. The fruit tones are mostly black but also red, with Bing cherries and blackberries coming first to mind by analogy, with savory undertones of spices and light-roasted coffee showing as well. Tannins are abundant but fine-grained and ripe, making this a food wine in the near term but not a confining one, as this would get along very nicely with a roasted duck or even a chicken with a creamy mushroom sauce. I love Tempranillo from this region—where it is simply known as Tinto Fino—and I am having trouble thinking of a wine that offers a more seductive introduction to the breed than this on."

95 points Wine Review Online; Michael Franz – November 27, 2024

"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

