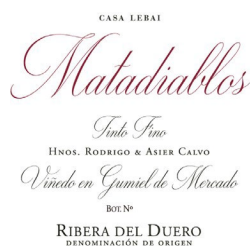


# Casa Lebai Matadiablos 2022 (Red Wine)



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heritage in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.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>	100% Tinto Fino, 26 years old vines
<b>Altitude/Soil</b>	826 meters / loam - clay soils
<b>FarmingMethods</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/PackSize</b>	8437005780538 - 18437005780535 - 6

## Reviews:

“The 2022 Matadiablos was produced with Tempranillo from 2.5 hectares of vines planted in their village in 1997 (their youngest vineyard) with a massal selection from their family vineyards. The vineyard is located at 826 meters above sea level and is currently being converted to organic farming. It was produced like yesteryear—foot trodden and fermented with full clusters and indigenous yeasts in a 18th-century pool and aged in large oak vats in a 15th-century cave. It's floral and elegant, nuanced, subtle and clean, with unnoticeable oak. They managed to keep the alcohol level at 13.5%, with a pH of 3.45 and 5.1 grams of acidity; it has contained ripeness and very good freshness and harmony, with nothing pointing at a very warm and dry vintage. The flavors have purity and are very defined, and the mouthfeel is fine-boned, vibrant and tasty, with very fine and elegant tannins. It transcends the vintage. 5,700 bottles produced. It was bottled in December 2023.”

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

