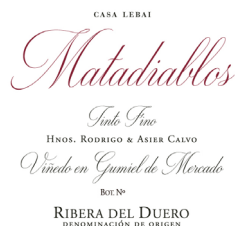


Casa Lebai Matadiablos 2020 (Red Wine)



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heritage in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.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 / Pack Size	8437005780538 - 18437005780535 - 6

Reviews:

"Casa Lebai 2020 Matadiablos (Ribera del Duero). Aromas of blackberry, dried thyme and a hint of leather pave the way for cassis, cara-mel, milk chocolate and lavender flavors. Silky tan-nins coat the tongue and gums and drop off to reveal a touch of earthiness in the smooth finish. Drink through 2032. Grapes of Spain.

Cellar Selection."

95 points Wine Enthusiast; Mike DeSimone - Issue August - September 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

