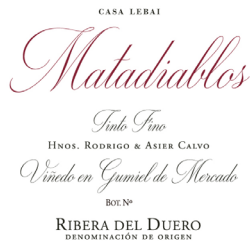


# Casa Lebai Matadiablos 2021 (Red Wine)



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in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.

<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>Farming Methods</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 / Pack Size</b>	8437005780538 - 18437005780535 - 6

## Reviews:

“This has a complex nose of blueberries, dried raspberries, licorice and hints of asphalt. The palate is sleek, with delicate, polished tannins, a medium to full body and the enveloping satiny sensation that makes great Riberas. This comes from a pure tempranillo headtrained, north-facing vineyard planted in 1997 at 820 meters in the village of Gumiel de Mercado. A lovely and restrained expression of tempranillo. Drink now or hold.”

**94 Points JamesSuckling.com;** James Suckling - June 2024.

“As I have mentioned in the past,. Casa Lebai is located in the higher altitude village of Gumiel de Mercado, where diurnal temperature swings keep the vines a bit cooler than in the lower altitude areas of Ribera del Duero. The vines for the Matadiablos bottling were planted in 1997, so they are just coming into their prime now. The wine is fermented in stainless steel and then aged in three thousand liter foudres prior to bottling, and then given an additional year of bottle aging in the cellars prior to release. The wine comes in at 13.5 percent octane in this vintage and offers up a lovely young nose of black cherries, plums, cigar wrapper, chalky soil tones, a nice touch of tempranillo spice tones, woodsmoke and just a touch of cedar. On the palate the wine is deep, full-bodied and beautifully structured, with fine focus and grip, a superb core of fruit, good soil 67 undertow, ripe, buried tannins and a long, complex and well balanced finish. This will be a superb wine once it is ready to drink, but give it time to properly soften up its tannins! 2034-2075.”

**93 points View from the Cellar;** John Gilman; March – April 2024, Issue 110.

