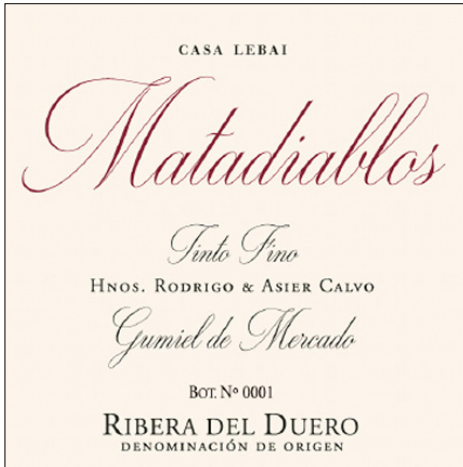


## Casa Lebai Matadiablos



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heritage in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.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 - 12

### Reviews:

"The red 2019 Matadiablos was produced from Tempranillo grapes from one 2.61-hectare vineyard planted in 1997 by the cousin of their father with material from an old El Portillo vineyard. The grapes fermented in a 5,000-liter oak vat with indigenous yeasts, and the wine matured in a 3,000-liter oak vat for one year to preserve the character of the soil and avoid too much oak. It has a complex and different nose with abundant herbal notes, hints of wild berries and tons of licorice. It's medium-bodied, with contained ripeness and 13.5% alcohol, fine tannins and lively acidity with an herbal, acid berry and slightly bitter finish. 4,000 bottles were filled in November 2020. Drink 2023-2028"

**92 points Luis Gutierrez** – The Wine Advocate Issue# January 2023

