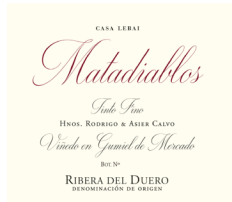


Casa Lebai Matadiablos 2019 (White Wine)

GRAPES OF SPAIN
2019



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in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.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

Reviews:

"... The bouquet is delicate but still intricate, with faint floral and spice notes atop a core of beautifully pure fruit that seems mostly red in tone but with some black accents as well. These notes echo in the wine's flavors, with darker fruit tones coming to the fore before a persistent and impressively symmetrical finish, with very fine tannins providing just a tug of textural grip to firm up the fruit's sweetness, which is also enlivened with well-integrated acidity. Once fully aerated, this proved to be a very stylish and beautiful wine, one that was clearly not crafted to chase "powerhouse" counterparts from the region based on dense fruit and intense oak, but rather with a view to purity and poise. The price is more than fair in view of the quality here."

95 points Wine Review Online; Michael Franz – September 12, 2023

"A great name - devil killer - and an equally impressive wine, this medium-bodied Tinto Fino comes from an 82-year-old parcel of the same name in Gumiel de Mercado. You can taste the cooler climate of the higher part of Burgos in the grapes here, with very nuanced oak from ageing in foudres, smooth, granular tannins, lots of zip and acidity and crunchy red cherry and bramble fruit. 2024-30."

95 points Tim Atkin MW; Tim Atkins. Published 2022

"2019 Casa Labai Matadiablos- This 2019 Ribera del Duero was sourced from 26 year old vines set on loamy clay soils and was then stored for 12 months in large French oak barrels prior to bottling. Very dark in the glass, the 2019 Casa Labai shows off loads of dark fruits on the nose with espresso bean, black forest cake and suggestions of cardamom spice. The palate is plush and smooth throughout the drinking experience, with no rough edges. Finishing long, this round and generous wine is already taking beautiful shape at the four year mark. Drink 2023-2040"

94 points OwenBargreen.com; Owen Bargreen - October, 2023

"...The 2019 is the first release of this wine, which comes in at 13.5 percent octane and delivers a fine, youthful bouquet of black cherries, raspberries, gentle spice tones, cigar smoke, lovely soil tones and spicy oak. On the palate the wine is pure, full-bodied, focused and nicely soil-driven in personality, with a chassis of firm tannin, good balance and grip and a long, nascently complex finish. This is an excellent first wine from the estate. It needs time to soften up its tannins, as I assume that the foudres were new oak in 2019, given that this is the winery's first vintage. But, it will be a fine bottle once it is ready to drink. 2031-2075+."

92 points View from the Cellar; John Gilman - Issue #103 January/February 2023.

