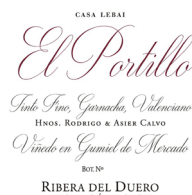


Casa Lebai El Portillo 2021 (Red Wine)



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in Gumiel de Mercado, as the project progresses it moves to a next level, also covering the recovery of family historical documents (currently reaching up to 9th generation with wine links) and conservation of historical presses and cellars from the 13th-14th century.

Appellation	Ribera del Duero D.O.
Grapes	95% Tinto Fino – 5% Garnacha and bobal
Altitude / Soil	829 meters 3.6 acres Single vineyard planted in gobelet in 1936
Farming Methods	Practicing Organic
Harvest	Hand harvested in 16 Kg boxes
Production	
Aging	Aged for 1 year in 3,000 L French oak Foudres and 1 year in bottle before release
UPC/SCC/ Pack Size	

Reviews:

“Casa Lebai El Portillo 2021 Cosecha (14%) “Sapidity” is the name of the winemaking game at Casa Lebai, according to Rodrigo Calvo Arroyo, who makes this foot-trodden blend of Tinto Fino, 10% Graciano and 10% Bobal from a parcel planted in 1936. Aged in old foudres, it’s all about purity, perfume and freshness, with savoury tannins, top notes of clove and pepper and intense plum, strawberry and redcurrant fruit. 2025-38”

96 points Tim Atkin-MW;

“This has evocative aromas of dried roses with some tangerine peel and a stony element. The palate is medium-bodied but substantial, juicy with soft tannins and a good backbone of acidity. Aged in foudres. This comes from a single vineyard planted in 1940 at 850 meters in the village of Gumiel de Mercado in Ribera. Aromatically this would never take you to Ribera. Maybe because it’s an old field blend of tempranillo, garnacha and valenciano. This is a unique expression of how old vineyards were planted in Ribera. It’s also delicious. Drink now or hold”

95 points JamesSuckling.com; James Suckling – 2024.

“... The wine has more of everything—complexity, depth and also elegance and balance—with contained ripeness and 14% alcohol, very good freshness and natural acidity and comes through as fine-boned and elegant. It’s floral, perfumed and insinuating, with a lively medium-bodied palate, vibrant flavors and a finish with echoes of acid berries. It matured in a 3,000-liter oak vat for 11 months. 3,000 bottles were filled in September 2022. It’s approachable now but should also age. 2024 - 2036.”

94 points The Wine Advocate; Luis Gutierrez – June 13, 2024.

“El Portillo is a single vineyard wine made from very old vines. This 3.6 hectare vineyard was planted all the way back in 1936, to a field blend that is comprised of ninety-five percent tempranillo and the balance a mix of garnacha and bobal. The vineyard is again at a high altitude, eight hundred-twenty-nine meters above sea level, and it also has an easterly exposition to receive cooler morning sun. It is raised in three thousand liter foudres for one year and then an additional year in bottle prior to release. The 2021 El Portillo delivers a superb, black fruity bouquet of cassis, dark berries, cigar ash, a fine base of soil, tempranillo spice tones and a deft framing of cedary oak. On the palate the wine is deep, pure and full-bodied, with a superb core of old viney fruit, fine soil inflection, ripe, buried tannins and a long, complex and impeccably balanced finish. This is going to be stellar, but it is even a tad more structured out of the blocks than the Matadiablos bottling and will need even a bit more hibernation time before it softens up properly for primetime drinking. 2036-2075+”

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

