



CASA LEBAI

Matadiablos

TINTO FINO

Matadiablos is a vineyard of the Tinto Fino variety or, as it is popularly known, Tempranillo. The vineyard was planted in 1997 by the grandfather of Asier and Rodrigo, through the traditional formation on a smooth clay slope facing North, in the Aguachar area, this privileged enclave is located a few meters from the old convent of San Mames, where you can still find a wall preserved today. On the lower part of the slope we find the Sotillo stream that separates the two municipalities of Sotillo de la Ribera and Gumiel de Mercado. It is a very fresh vineyard due to its orientation and soils, this gives it finesse and elegance.

VINEYARD:	Matadiablos	VARIETY:	Tinto Fino
PLACE:	Aguachar	SURFACE:	2,61 Ha.
TOWN:	Gumiel de Mercado	ORIENTATION:	North
SOILS :	Clay-loam	HEIGHT:	826 m. s.n.m.
PLANTING YEAR:	1997	AGING TIME:	12 Months

TASTING NOTES:

Cherry color with violet reflections. Expressive nose with notes of red fruit, floral touches and a marked mineral touch that is reminiscent of clay. Very fresh on the palate with a medium structure, it is very elegant on the palate without any opulence, long and persistent. Fine wine, prepared to grow in the bottle.

PAIRING

Risottos and rice dishes / Lamb chops / Partridge pâté

