## Finca La Cuesta 2015 (Red Wine)



Bodegas y Vinedos Luna Beberide is a family-owned winery was founded in 1987. It is currently run by the second generation, namely Alejandro Luna. They focus on producing the healthy vineyards and quality wine based on the local Godello and Mencia grape varieties. They farm over 70 hectares of vines on south facing slopes composed of in calcareous clay and decomposed slate. They use organic winegrowing methods and native yeasts for fermentation.

Appellation	Bierzo D.O.
Grapes	100% Mencia, from low-yielding, 60-year-old, estate grown vines
Altitude / Soil	750-800 meters / decomposed slate and lime-rich clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Destemmed grapes were fermented with native microbes in stainless steel tanks
Aging	Aged for 12 months in new and second fill French oak barrels
UPC / SCC / Pack	8-437002-954338 / 8-437002-954352 / 12

## **Reviews:**

"This wine's black fruit flavors are tart and compact, the structure tight and firm, with tannins that need time to expand. For the moment, it feels closed on itself. Decant a bottle for braised veal, or leave it in the cellar for two to three years." **92 points** *Wine & Spirits;* August 2018

"A refined bouquet of cassis, pomegranate, espresso, a complex base of soil, cigar smoke, a touch of tree bark and a very discreet base of cedary oak. On the palate the wine is deep, full and plenty solid at the core, with good acids, ripe tannins and excellent focus and grip on the beautifully-balanced, nascently complex finish. This has a bit more mid-palate depth than the 2016 regular bottling of Mencía, as well as a bit more tannin and deserves a year or two in the cellar to start to blossom properly. Another superb value from Luna Beberide!" 92 points *View from the Cellar;* Issue #75 – May/June 2018

"An object lesson in Mencía's uncanny ability to be fresh and bright while also showing real depth and guts. The faint violet aromatic topnote is lovely, and subtle scents of spices also lend interest. The wine is really mediumbodied, but "punches above its weight" with excellent fruit intensity and an impressively long finish ... a wine that I'd pour with pride in my home regardless of who was at my table. Indeed, King Felipe VI, should you drop by, I

"Lurid violet color. Mineral-accented dark berries and candied flowers on the highly perfumed nose. Bright and energetic on the palate, offering bitter cherry and blackberry flavors that deepen and turn sweeter with air. Gently sweet and seamless in texture, with dusty tannins adding grip to a long, floral- and mineral-tinged finish."

91 points Vinous Media; "Spain's Northern Regions Keep it Cool" – March 2019

"The 2015 Finca la Cuesta was still a little oaky when I tasted it, but it had the herbal and pungent character Mencía is sometimes capable of having. It felt slightly riper than the 2014 but without any excess. It's intense and concentrated, powerful and with balance..." 91 points *The Wine Advocate;* Issue #232 – August 2017

"This red shows good density, with firm tannins and bright acidity supporting cherry, strawberry, mineral and smoky flavors. Rich and lively." **90 points Wine Spectator;** July 2018

promise to crack open a bottle of this for you." 92 points Wine Review Online; July 25, 2017



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