

Finca Luna Beberide 2019

D.O. Bierzo

Grapes: 100% Mencia

92 points



“[The] grapes are kept in a cold chamber for 12 hours and then put in stainless steel tanks to wait for the fermentation to start spontaneously, with a post-fermentative maceration of around 10 days. Malolactic was in stainless steel and the élevage in used French oak barriques for eight months. The 2019 is slightly riper than the 2020 I tasted next to it but still medium-bodied with 13.5% alcohol, fine tannins and nice balance. It’s tasty with a vibrant finish. 2022-2026 ”

Luis Gutiérrez - January 2022

Imported by Grapes of Spain

Selected by Aurelio Cabestrero®

© 2022



Finca Luna Beberide 2019

D.O. Bierzo

Grapes: 100% Mencia

92 points



“[The] grapes are kept in a cold chamber for 12 hours and then put in stainless steel tanks to wait for the fermentation to start spontaneously, with a post-fermentative maceration of around 10 days. Malolactic was in stainless steel and the élevage in used French oak barriques for eight months. The 2019 is slightly riper than the 2020 I tasted next to it but still medium-bodied with 13.5% alcohol, fine tannins and nice balance. It’s tasty with a vibrant finish. 2022-2026 ”

Luis Gutiérrez - January 2022

Imported by Grapes of Spain

Selected by Aurelio Cabestrero®

© 2022



Finca Luna Beberide 2019

D.O. Bierzo

Grapes: 100% Mencia

92 points



“[The] grapes are kept in a cold chamber for 12 hours and then put in stainless steel tanks to wait for the fermentation to start spontaneously, with a post-fermentative maceration of around 10 days. Malolactic was in stainless steel and the élevage in used French oak barriques for eight months. The 2019 is slightly riper than the 2020 I tasted next to it but still medium-bodied with 13.5% alcohol, fine tannins and nice balance. It’s tasty with a vibrant finish. 2022-2026 ”

Luis Gutiérrez - January 2022

Imported by Grapes of Spain

Selected by Aurelio Cabestrero®

© 2022



Finca Luna Beberide 2019

D.O. Bierzo

Grapes: 100% Mencia

92 points



“[The] grapes are kept in a cold chamber for 12 hours and then put in stainless steel tanks to wait for the fermentation to start spontaneously, with a post-fermentative maceration of around 10 days. Malolactic was in stainless steel and the élevage in used French oak barriques for eight months. The 2019 is slightly riper than the 2020 I tasted next to it but still medium-bodied with 13.5% alcohol, fine tannins and nice balance. It’s tasty with a vibrant finish. 2022-2026 ”

Luis Gutiérrez - January 2022

Imported by Grapes of Spain

Selected by Aurelio Cabestrero®

© 2022

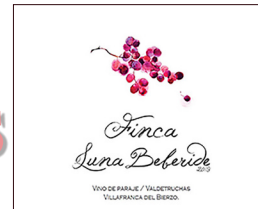


Finca Luna Beberide 2019

D.O. Bierzo

Grapes: 100% Mencia

92 points



“[The] grapes are kept in a cold chamber for 12 hours and then put in stainless steel tanks to wait for the fermentation to start spontaneously, with a post-fermentative maceration of around 10 days. Malolactic was in stainless steel and the élevage in used French oak barriques for eight months. The 2019 is slightly riper than the 2020 I tasted next to it but still medium-bodied with 13.5% alcohol, fine tannins and nice balance. It’s tasty with a vibrant finish. 2022-2026 ”

Luis Gutiérrez - January 2022

Imported by Grapes of Spain

Selected by Aurelio Cabestrero®

© 2022



Finca Luna Beberide 2019

D.O. Bierzo

Grapes: 100% Mencia

92 points



“[The] grapes are kept in a cold chamber for 12 hours and then put in stainless steel tanks to wait for the fermentation to start spontaneously, with a post-fermentative maceration of around 10 days. Malolactic was in stainless steel and the élevage in used French oak barriques for eight months. The 2019 is slightly riper than the 2020 I tasted next to it but still medium-bodied with 13.5% alcohol, fine tannins and nice balance. It’s tasty with a vibrant finish. 2022-2026 ”

Luis Gutiérrez - January 2022

Imported by Grapes of Spain

Selected by Aurelio Cabestrero®

© 2022

