

Finca Luna Beberide 2020 (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.

Winemaking starts with all grapes being hand harvested into 18 kilo boxes. Careful cluster sorting, eliminating unsound bunches continues the push toward quality. All varietals are fermented separately with native yeasts prior to aging in oak barrels.

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 Size	8-437002-954338 / 8-437002-954352 / 12

Reviews:

“The 2019 Finca Luna Beberide is now a Vino de Paraje from Valdetruchas in Villafranca del Bierzo, a place with a diversity of soils and one that showcases the style of Luna Beberide with more complexity than just a varietal wine. The vines are about 50 years old and located at 600 meters in altitude. 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” **93 points The Wine Advocate**; Luis Gutiérrez - January 2022

“As I have mentioned before, the Finca Lune Beberide bottling is crafted from sixty to eighty year-old vines, planted on soils of clay and slate. The wine is fermented with indigenous yeasts in stainless steel and undergoes malo and aging for ten months in used French barricas. The 2020 Finca comes in at the same 13.5 percent alcohol as the regular Mencia bottling in this vintage. The wine delivers a beautiful young bouquet of sweet dark berries, tree bark, woodsmoke, pomegranate, slate soil tones, a complex array of gentle botanicals and a nice touch of oak. On the palate the wine is full-bodied, young and complex, with a lovely core, excellent mineral drive and grip, ripe, buried tannins and a very long, tangy and impeccably balanced finish. This will need some extended cellaring to start to drink with generosity, but it will be excellent once it blossoms! 2030-2075.”

93 points View from the Cellar; John Gilman – Issue 98 March/April 2022

