

Luna Beberide Art 2016 (Red Wine)



ART...

The winery was founded in 1986 pre-dating the modern renaissance of Bierzo. Now run by the second generation lead by Alejandro Luna, they own over 200 hectares of vineyards, including very old vines at high elevations around the village of Villafranca del Bierzo and in Dragonte.

The philosophy of the winery is to produce wines based on quality of and respect for the land, with a focus on the native grapes of the region, Godello for white wine and Mencia for red wines.

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	D.O. Bierzo
Grapes	100% Mencia from low yielding (25 hl/ha) 70-80 year-old vines
Altitude / Soil	700-900 meters / calcareous clay and decomposed slate over mother rock
Farming Methods	Practicing organic
Harvest	Hand harvested into small boxes from steeply sloping vineyards called <i>laderas</i>
Production	Fermented in temperature controlled inox tank with native yeasts
Aging	Aged for 20 months in new French oak barrels
UPC / SCC / Pack	8 437002 954161 / 8 437002 954369 / 6

Reviews:

“Strawberries and raspberries, dusted in pepper and spices. The palate has a supple and even paced feel with plenty of flesh and bright, approachable blue-fruit flavors. Silky. Drink or hold.”

93 points *JamesSuckling.com*; August 2018

“I tasted the 2016 and 2017 vintages of the cuvée they call Art. The 2016 Art was lighter and subtler, and the ripeness felt more contained, giving notes of red fruit rather than black and some citrus freshness (think orange peel) with some spicy and creamy notes that give it a more commercial profile. The oak was also more evident, and I felt the wine was more marked by the *élevage*. This was bottled after 11 months in French oak barriques. 15,000 bottles produced. Drink Date 2019 – 2023.”

92 points *The Wine Advocate*; Issue #241 – February 28, 2019

“Opaque ruby. Powerful, mineral-laced dark berry, incense and floral pastille scents show excellent clarity and are complemented by a hint of succulent herbs. Concentrated yet lithe, offering palate-staining boysenberry, bitter cherry and allspice flavors and a spicy jolt of white pepper. The mineral quality repeats emphatically on a very long, penetrating finish that leaves sweet dark fruit liqueur and spicecake flavors behind. (Raised in new French oak barrels for a year.) Drink 2019-2025.”

92 points *Vinous Media*; “Spain’s Northern Regions Keep it Cool” – March 2019

