

Luna Beberide Art 2017 (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:

“I found heady notes of violet pastille in the nose of the 2017 Art, which felt very young and undeveloped but seemed to have more fleshy fruit than the 2016 I tasted next to this, and the oak felt better integrated and less obvious here. It has a plump palate with glossy tannins and juicy fruit with acid berry freshness and tasty flavors. 13,000 bottles produced. Drink Date 2019 – 2024.”

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

“Vivid ruby-red. Mineral- and smoke-accented red fruit liqueur and pot-pourri aromas are complemented by suggestions of cola, vanilla and candied licorice. Sweet, seamless and focused on the palate, offering intense black raspberry, cherry compote and spicecake flavors that become livelier with air. Shows impressive detail, depth and finishes on a repeating red fruit note, with smooth tannins and lingering florality. (Aged for a year in new French oak barrels.) Drink 2023-2032.”

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

