

Luna Beberide Mencia 2018 (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 estate grown vines averaging 30-years-old
Altitude / Soil	725-775 meters / calcareous clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Fermented with native yeasts in stainless steel tanks
Aging	Aged for a few months in stainless steel tanks prior to bottling, no oak.
UPC / SCC / Pack	8-437002-954123 / 8437002954468 / 12

Reviews:

“The 2018 Mencia was also bottled at the time of my visit to Bierzo in December 2018, and I was surprised at how well the wine was showing just a few days after being bottled. It's young, dark, juicy and fleshy, with good bones and nice acidity to support them, with clean flavors. This is really pleasant, fruit-driven and straightforward, and light in alcohol. This was bottled completely unoaked. 150,000 bottles produced. Drink Date 2019 - 2022”
91 points *The Wine Advocate*; Issue #241 – February 28, 2019

“Deep ruby. Spice- and mineral-accented cherry and dark berries show very good energy and focus. Blackberry, bitter cherry and licorice on the palate, along with suggestions of dark chocolate and violet. Opens up slowly with air and finishes very long and floral with smooth, even tannins and lingering florality. Drink 2020-2025”
91 points *Vinous Media*; “Spain’s Northern Regions Keep it Cool” – March 2019

