

# Luna Beberide Mencia 2014



**Winery:** Bodegas y Vinedos Luna Beberide

**Region:** Bierzo D.O.

**Grapes:** 100% Mencia

**Winery:** Alejandro Luna is the owner of this moderately sized estate. Born in Ponferrada he spent 10 years, from the age of 16 to the age of 26, in Madrid studying toward his Bachelor's and Law degrees. After finishing his academic work, he came to work as director for the family winery in 2001 which was started in 1987.

70 hectares of vines are planted between 450 and 900 meters, on south facing slopes in calcereous clay or decomposed slate. Vines range in age from 20 years for foreign grapes to 60 years for Mencia. 5 Hectare are used for experimental vineyards looking at how foreign grapes take to Bierzo's climate; they are planted with about 30 varieties including Riesling, Cabernet Franc, Pinot Noir, Macabeo, Albariño and Sauvignon Blanc. No herbicides or

pesticides are used on the vineyards. The philosophy of the winery is to produce wines based on quality of and respect for the land, primarily from native grapes along with grapes from other parts of the world.

**Wine:** The grapes come from vineyards, oriented south, planted in calcareous clay at 750 meters above sea level, with an average age of the vines between 25 and 30 year old. Harvested by hand. Fermented in stainless steel vats and bottled unfiltered.

**Reviews:** "Bright violet color. Fresh red and dark berry scents, along with suggestions of white pepper and licorice. Juicy and tightly focused on entry, then fleshier in the mid-palate, offering sappy blackberry, bitter cherry and lavender flavors supported by a spine of zesty acidity. Finishes with firm grip, chewy tannins and very good length, leaving a subtle floral quality behind. This wine was raised entirely in stainless steel and bottled without filtration."

**90 points** *Vinous Atlantic Spain January 2016*

"The 2014 Mencia from Bodegas Luna Beberide is all fermented and raised in stainless steel tanks, having been sourced from vines that average twenty-five to thirty years of age. The wine is pretty ripe at 13.5 percent alcohol, but shows good freshness in its bouquet of cassis, black cherries, graphite, espresso, a touch of tree bark, lovely spice tones and a fine base of soil. On the palate the wine is deep, full-bodied and solid at the core, with a bit of backend tannin, fine focus and grip and very good length on the nascently complex finish. This wine has excellent stuffing and depth for its price point..."

**89+ points** *View from the Cellar, Issue 61 January/February 2016*



Selected by Aurelio Cabestrero®

Imported by Grapes of Spain

571.642.0343 Phone | 571.642.0505 Fax | [www.grapesofspain.com](http://www.grapesofspain.com)

© 04/2016