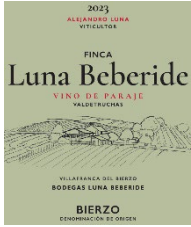


# Finca Luna Beberide 2023 (Red Wine)



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 Mencía 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 varieties are fermented separately with native yeasts prior to aging in oak barrels.

<b>Appellation</b>	Bierzo D.O.
<b>Grapes</b>	100% Mencía, from low-yielding, 60-year-old, estate grown vines
<b>Altitude/Soil</b>	750-800 meters / decomposed slate and lime-rich clay
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Destemmed grapes were fermented with native microbes in stainless steel tanks
<b>Aging</b>	Aged for 12 months in new and second fill French oak barrels
<b>UPC/SCC/Pack Size</b>	8-437002-954338 / 8-437002-954352 / 12

## Reviews:

“I scored this identically with the un-oaked, entry-level “MM” bottling from Luna Beberide, but the wines are entirely different. This is more layered and complex due to older vines and having been run through malolactic fermentation and then aged in used French oak barrels, though the sheer exuberance and simply joyful deliciousness of the “MM” release from 2024 cannot be denied. My guess is that this will garner higher scores from other reviewers, either because they are right and I am wrong (or because scores almost always vary in step with higher or lower suggested pricing). But to continue with this wine on its own terms, it shows very fine purity of fruit but also very interesting savory aspects from its more oxidative vinification and aging, making it a more fitting object for contemplation even though it isn’t quite a party in a bottle like the “MM” 2024. Medium-bodied, with very attractive notes of dark cherries and other berries (both red and black), this shows beautiful fruit and lots of tannins that are so fine-grained that they only serve to “frame” the fruit rather than shutting it down in the finish, which is long and pure. A wine with many virtues, this should be tried alongside both the “MM” bottling as well as one of the higher-end releases from Luna Beberide if at all possible, because doing so will show how engaging and alluring the Mencía variety can be regardless of quite different styles.”

**93 points** Wine Review Online; Michael Franz; August 13, 2025.

