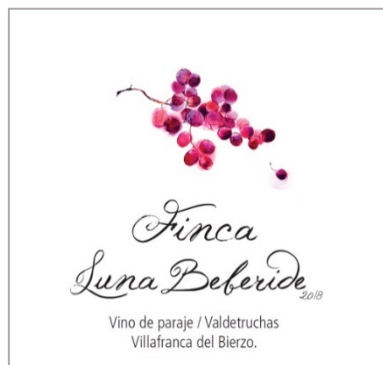


Finca Luna Beberide 2018 (Red Wine)



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

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

Reviews:

“Alejandro Luna farms 60-year-old mencía vines at altitudes rising to 2,600 feet. He uses no pesticides on the vines or herbicides in the calcareous clay and slate soils, so he can allow the fruit to ferment spontaneously and develop the purity, intensity and stored energy this wine shows when you open the bottle. It tastes of game fresh from the hunt, astonishingly red, sunny, savory and spicy. The fruit recalls dark sour cherries and rose petals, with a beautiful bitterness that feels directly tied to the slate in the soil. Exciting to drink, especially with grilled game sausages.”

95 points Wine & Spirits; Joshua Greene - August 2021

“The Finca Luna Beberide bottling is from the estate’s own vineyard, which is planted on slate, chalk and clay and has vines that are sixty years of age. The wine is aged in a combination of new and one wine French barrels prior to bottling. The 2018 Finca Luna Beberide shows off a lovely nose of black cherries, sweet dark berries, espresso, slate, tree bark, woodsmoke, smoked meats, cedar and a nice touch of graphite in the upper register. On the palate the wine is deep, full-bodied and complex, with lovely old vine creaminess at the core, superb mineral drive and grip, excellent focus and a long, suavely-tannic, complex and tangy finish. This is so beautifully balanced that it is approachable today, but it is built to age and will be even more dazzling five to ten years down the road. Great juice. 2021-2065.”

93+ points View from the Cellar; John Gilman - Issue #91 – February 2021

“Brilliant violet. Highly perfumed red berry and cherry aromas are complicated by baking spices and candied flowers. Lively and precise in the mouth, offering sappy raspberry and bitter cherry flavors lifted and sharpened by a strong mineral undercurrent. Closes with building sweetness, polished tannins and excellent persistence, leaving a juicy red fruit note behind. Aged in used French oak barrels. 2022 – 2030”

92 points Vinous; Josh Reynolds - June 17, 2021 *Atlantic Spain: It’s Always About the Weather...*

“The aromatic, floral, elegant and subtle 2018 Finca Luna Beberide was love at first sight. From its bright purple color denoting youth to its intoxicating nose and the purity like no other vintage before, it really captivated me. It was produced with Mencía from 60-year-old vines in Villafranca del Bierzo and has unprecedented finesse and elegance. The palate is juicy, fresh and refined, but with energy and light, very clean and focused. This is drop-dead gorgeous. One to buy by the case at this price! 50,000 bottles.”

92 points Wine Advocate; Issue #249 – June 2020

