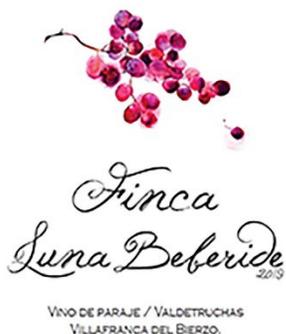


# Finca Luna Beberide 2019 (Red Wine)



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.

<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</b>	8-437002-954338 / 8-437002-954352 / 12

## Reviews:

“The 2019 Finca Luna Beberide is now a Vino de Paraje from Valdetruchas in Villafranca del Bierzo, a place with a diversity of soils and one that showcases the style of Luna Beberide with more complexity than just a varietal wine. The vines are about 50 years old and located at 600 meters in altitude. The grapes are kept in a cold chamber for 12 hours and then put in stainless steel tanks to wait for the fermentation to start spontaneously, with a post-fermentative maceration of around 10 days. Malolactic was in stainless steel and the élevage in used French oak barriques for eight months. The 2019 is slightly riper than the 2020 I tasted next to it but still medium-bodied with 13.5% alcohol, fine tannins and nice balance. It's tasty with a vibrant finish. 2022-2026.”

**92 points** *The Wine Advocate*; Luis Gutiérrez – January 2022

“This is a serious rendition of Mencía from Bierzo sourced from 50-60 year-old vines that shows the spicy, toasty, tannic effects of 10 months in used French barrels. Tasting the wine before checking the oak regimen, I'd have guessed that there was a portion of new wood involved, or that the sheer duration of barrel maturation was longer. In any case, though the wine seems quite notably oaky when the cork is first pulled, it comes together fairly readily with aeration, and the oak balance seems well done before long. There's a very attractive savory layer to this wine that isn't attributable to oak and probably not to age, either, as this 2019 remains quite young at this stage. Whatever the source of this savory side to the wine, it lends a lot of complexity and interest, and though the wine remains medium-bodied, there's more depth and length of flavor than weight in this wine. That's a great virtue at the table, though this can also be sipped with pleasure on its own after a vigorous decanting, and would be nice with a wide range of tapas.”

**91 points** *Wine Review Online*; Michael Franz – April 5, 2022

