

Luna Beberide Art 2018 (Red Wine)



ART
Viña "La Recuperada"
Luna Beberide
2018

The winery was founded in 1986 pre-dating the modern renaissance of Bierzo. Now run by the second generation lead by Alejandro Luna, they own over 200 hectares of vineyards, including very old vines at high elevations around the village of Villafranca del Bierzo and in Dragonte.

The philosophy of the winery is to produce wines based on quality of and respect for the land, with a focus on the native grapes of the region, Godello for white wine and Mencia for red wines.

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	D.O. Bierzo
Grapes	100% Mencia from low yielding (25 hl/ha) 70-80 year-old vines
Altitude / Soil	700-900 meters / calcareous clay and decomposed slate over mother rock
Farming Methods	Practicing organic
Harvest	Hand harvested into small boxes from steeply sloping vineyards called <i>laderas</i>
Production	Fermented in temperature controlled inox tank with native yeasts
Aging	Aged for 20 months in new French oak barrels
UPC / SCC / Pack	8 437002 954161 / 8 437002 954369 / 6

Reviews:

"Lurid ruby. Highly expressive red and blue fruit aromas display excellent delineation and pick up floral and exotic spice nuances with aeration. Juicy and vibrant on the palate, offering sweet boysenberry and bitter cherry flavors that show strong tension, underscored by a vein of smoky minerality. Delivers outstanding delineation and spicy fruit thrust on the impressively long, floral-driven finish, which is given shape by smooth, harmonious tannins. Aged in a combination of new and used French oak barrels. 2023 – 2032

94 points Vinous; Josh Reynolds – June 17, 2021 *Atlantic Spain: It's Always About the Weather...*

"A little more classical and varietal than the super floral Finca Luna Beberide but also showing how good 2018 has been at this address, the 2018 Art combines the textbook notes of licorice, wild berries, plants and flowers with a deft touch of spices and smoke. This comes from very old vines and matured in barrique for 14 months, yet the oak does not play a role in the aromatics or flavors—it feels completely integrated and neatly folded into the fruit. 12,500 bottles produced. It was bottled in March 2020." *Robert Parker*

93+ points The Wine Advocate; Issue #249 – June 2020

"The 2018 vintage of Luna Beberide's Art bottling is an outstanding example of old vine Mencia (the vines are seventy to eighty years of age), with the wine aged for fourteen months entirely in new French Burgundy barrels. The bouquet offers up a pure and complex blend of cassis, dark berries, tree bark, dark soil tones, a touch of smoked meats, black tea, licorice, slate and a nice touch of spicy new oak. On the palate the wine is full-bodied, deep and nicely structured, with a good core, excellent soil signature and grip, chewy tannins and a long, complex and very promising finish. Because of the utilization of all new casks here, this wine still needs some extended time to fully integrated its oak tannins on the palate before it will start to drink well. However, it should have the stuffing to carry the wood in due course and should be very tasty. But, that said, there are some serious oak tannins here still be absorbed and this wine really does not gain anything from all new wood- raise it in one wine barrels next time and it will not require a period of hibernation before one can get into all this great, old vine complexity!

2026-2055+." **90 points View From The Cellar;** John Gilman - Issue #91 January/February 2021

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