

Luna Beberide Godello 2020 (White Wine)



This family winery traces its history to 1986, predating the renaissance in Bierzo by about 10 years. The current winemaker, Alejandro Luna, is the second generation proprietor and focuses on traditional grapes for the area, Godello for white wines and Mencía for reds. They follow organic methods with no herbicide or pesticide use in the vineyards and allow native microbes to ferment the wines in the cellar.

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.

Appellation	D.O. Bierzo
Grapes	100% Godello, from 60-year-old, estate grown vines
Altitude / Soil	600-750 meters / calcareous clay and decomposed slate
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Harvested grapes are kept as whole clusters overnight, prior to pressing, fermented at cool temperatures in stainless steel tank
Aging	Aged for 2 months on fine lees in stainless steel tanks prior to bottling
UPC / SCC / Pack	8-437002-954185 / 8-437002-9543121 / 12

Reviews:

“Bodegas Luna Beberide’s Godello vines are old, planted on a combination of schist and slate. Their 2020 version is a lovely wine on both the nose and palate, with the bouquet wafting from the glass in a youthful mix of tart pear, lemon, wild fennel, stony soil tones and a topnote of dried flowers. On the palate the wine is bright, full-bodied and zesty, with a superb core, lovely mineral undertow and cut and a long, nascently complex and classy finish. I really like the gentle botanical layers here from the wild fennel-like elements, as they work beautifully at the table. 2021-2030.”

91 points *View From The Cellar*; John Gilman - Issue #91 January/February 2021

