

Luna Beberide MM Mencia 2024 (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 Mencia 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.

Appellation	Bierzo D.O.
Grapes	100% Mencia, from estate grown vines averaging 30-years-old
Altitude / Soil	725-775 meters / calcareous clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Fermented with native yeasts in stainless steel tanks
Aging	Aged for a few months in stainless steel tanks prior to bottling, no oak.
UPC / SCC / Pack	8-437002-954123 / 8437002954468 / 12

Reviews:

"Starting with its gorgeous, deeply-pigmented color, continuing to its wonderfully pure flavors, then proceeding to its virtually perfect balance between juicy, dark cherry fruit and freshening acidity, and culminating in a finish that retains all of the wine's charms as they tail off slowly and symmetrically, this is among the best young, un-oaked renditions of Mencia that I've ever tasted (and I've tasted LOTS of them—both in the USA and during three trips to the region). I know the foregoing was a "run-on sentence," but the grammarians who read it disapprovingly should taste the wine and then see if enthusiasm doesn't carry them to extreme lengths as well. I've been maintaining (in published reviews) for 25+ years that Mencia is among the world's most under-rated varieties, as it can make marvelous wines when made in an ultra-simple way like this one, but can also achieve remarkable complexity when sourced from old, head-pruned vines grown at high elevations and treated to lots of new, fancy French oak. A relatively un-adorned example such as this proves the point even more effectively than the expensive, "high expression" bottlings, and you should absolutely try this wine if you encounter a bottle. Offering pure pleasure already but still capable of becoming more complex with a few more years in bottle, this is just terrific."

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

"The 2024 Mencia "MM" bottling from Luna Beberide is excellent and once again, a stunning value. The bouquet is deep, bright and complex, hopping from the glass in a mix of sweet dark berries, tree bark, woodsmoke, dark soil tones, a touch of pepper and a gentle potpourri of Mencia botanicals in the upper register. On the palate the wine is bright, full-bodied, focused and complex, with a lovely core of fruit, excellent soil signature and grip, good acids and a long, beautifully balanced and moderately tannic finish. This is Luna Beberide's entry level bottling of Mencia, made from thirty year-old vines, raised entirely in stainless steel and tipping the scales at a svelte thirteen percent octane in the 2024 vintage. Fine juice. 2030-2065."

92 points View from the Cellar; John Gilman; May-June, 2025

"The 2024 Mencia shows light to medium boded red currant and red cherry notes on the palate, with a soft mouthfeel and spicy nuanced. Enjoy now and over the next few years. Drink 2025-2031."

90 points OwenBargreen.com; Owen Bargreen- December 4, 2025

"This juicy red is defined by light, chalky tannins, with a core of ripe blueberry, mulberry and boysenberry flavors, plus appealing details of graphite, violet, mineral and mountain herbs. Fresh and drinkable. Drink now. 8,888 cases made, 750 cases imported." **89 points Wine Spectator** Alison Napjus -October 31, 2025

