

# 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.

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

## Reviews:

“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 View from the Cellar;** John Gilman; May-June, 2025

