

Luna Beberide Godello 2022 (White 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.

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	Bierzo D.O.
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 Size	8-437002-954185 / 8-437002-9543121 / 12

Reviews:

“The 2022 Godello from Luna Beberide is a fine example of this underrated variety. The bouquet wafts from the glass in a vibrant blend of tart pear, fresh pineapple, stony minerality, dried flowers, wild fennel and a topnote of lime peel. On the palate the wine is bright, full-bodied and nicely mineral-driven, with a good core of fruit, fine acids and grip, lovely balance and a long, complex and bouncy finish. Good juice from the always dependable Luna Beberide! 2023-2030+.”

91 points View from the Cella ; John Gilman - Issue #105 May/June 2023.

“A light- to medium-bodied white, broad in feel and with the creamy texture providing a platform, revealing flavors of ripe green apple and white cherry, blood orange peel and anise. Gains fine definition from a vibrant backbone of acidity and a salty underpinning, remaining fresh and focused through the finish. Drink now through 2026. 4,100 cases made, 350 cases imported.”

91 Points Wine Spectator; Alison Napjus – October 15, 2023

