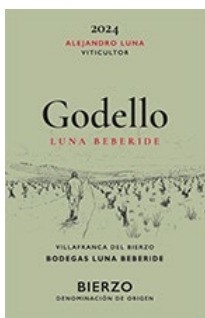


Luna Beberide Godello 2024 (White Wine)



Bodegas y Vinedos Luna Beberide is a family-owned winery that 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:

"Alejandro Luna makes absolutely beautiful red wines, but it seems that people sometime overlook just how stunning his white wines are as well. His Godello is made from sixty year-old vines, grown on soils of chalk and crumbling slate. The wine is fermented and raised in stainless steel tanks. The 2024 version is excellent, offering up a complex and vibrant bouquet of pear, apple, a complex base of almost salty soil tones, gently musky orange blossoms and raw almond in the upper register. On the palate the wine is crisp, bright and full-bodied, with a lovely core of fruit, fine soil undertow, a zesty spine of acidity and lovely focus and grip on the long, complex and beautifully balanced finish. This is first class Godello! 2025-2035." **92 View from the Cellar**; John Gilman; May-June, 2025

