

Finca La Cuesta 2016 (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 Mencía 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% Mencía, from low-yielding, 60-year-old, estate grown vines
Altitude / Soil	750-800 meters / decomposed slate and lime-rich clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Destemmed grapes were fermented with native microbes in stainless steel tanks
Aging	Aged for 12 months in new and second fill French oak barrels
UPC / SCC / Pack	8437002954338 / / 12

Reviews:

“Crushed roses and violets with pepper and wild berries. The palate has a fleshy and succulent core of rich black-cherry flavor. Long and smooth with regal tannins. Classy stuff. Drink or hold.” **94 points JamesSuckling.com**; August 2018

“The “Finca la Cuesta” from Luna Beberide is made from older vines than his regular bottling of Mencía, as these vines range from sixty to seventy years of age. This soils in this vineyard are a combination of clay and slate and the wine is raised entirely two and three yearold French casks. The 2016 vintage of Finca la Cuesta is an excellent wine, delivering a fine nose of blackberries, pomegranate, graphite, coffee bean, woodsmoke, a touch of licorice and a fine base of soil. On the palate the wine is fullish, complex and intensely flavored, with a lovely core, excellent transparency, ripe, firm tannins and a long, nascently complex and very promising finish. This is a bit more structured out of the blocks than the regular bottle of Mencía and should be cellared for a few years, but once it blossoms, it is going to be excellent. 2024- 2060.”

92+ points View from the Cellar; Issue #78 - November/December 2018

