

Finca la Cuesta 2008

2008
luna beberide
" finca la cuesta "



Winery: Bodegas y Vinedos Luna Beberide

Region: Bierzo D.O.

Grapes: 100% Mencia

Winery: Alejandro Luna is the owner of this moderately sized estate. Born in Ponferrada he spent 10 year from the age of 16 to 26 in Madrid studying toward his Bachelor's and Law degrees. After finishing his academic work, he came to work as director for the family winery in 2001 which was started in 1987. The philosophy of the winery is to produce wines based on quality of and respect for the land, primarily from native grapes along with grapes from other parts of the world. 70 hectares of vines are planted between 450 and 900 meters, on south facing slopes in calcerous clay or decomposed slate. Vines range in age from 20 years for foreign grapes to 60 years for Mencia. 5 Hectare are used for experimental vineyards looking at how foreign grapes take

to Bierzo's climate; they are planted with about 30 varieties including Riesling, Cabernet Franc, Pinot Noir, Macabeo, Albariño and Sauvignon Blanc. No herbicides or pesticides are used on the vineyards.

Wine: Fruit for this wine is sourced from a single steeply-sloped, south-facing vineyard in Villafranca de Bierzo. The vineyard is between 700-800 meters in elevation and is planted to 60 year old vine Mencia. The soils are comprised of Bierzo's two main soil types, decomposed slate and limestone based clay. Following fermentation with native yeasts in temperature controlled stainless steel tanks, the wine was aged for 12 months in 75% French and 25% American oak barrels. Bottled unfiltered.

Reviews:

"It exhibits a splendid, nearly kinky bouquet of roasted black fruits, smoke, and herbs. Smooth-textured, already complex, and seriously pleasure-bent, this lengthy effort will evolve for at least another 2 years and drink well through 2018. It is a terrific value."

91 points *Wine Advocate* issue 188 April 2010

"Luna Beberide turns out terrific renditions of the Mencia grape from Bierzo, which is definitely one of the most exciting wines issuing from the surpassingly exciting wine country of Spain. It features pure, fresh fruit recalling black cherries above all, along with subtle toast and spice accents and a nice dash of minerality in the finish. Delicious in a medium-bodied format, this will prove extremely versatile with food, as it will stand up to robust meat dishes without overpowering more delicate ones."

90 points *Wine Review Online* April 27 2010 - Michael Franz

"Spicy black cherry, tobacco, minerals, licorice and menthol on the nose... Impressively nervy and dry, with chewy extract and emerging notes of graphite, herbs and Indian spices."

90(+?) points *International Wine Cellar* issue 152 Sept/Oct 2010



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