

# Finca La Cuesta (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.

<b>Appellation</b>	Bierzo D.O.
<b>Grapes</b>	100% Mencía, from low-yielding, 60-year-old, estate grown vines
<b>Altitude / Soil</b>	750-800 meters / decomposed slate and lime-rich clay
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Destemmed grapes were fermented with native microbes in stainless steel tanks
<b>Aging</b>	Aged for 12 months in new and second fill French oak barrels
<b>UPC / SCC</b>	8437002954338

## Reviews:

"...What you should be looking for is this terrific Finca la Cuesta, which is an object lesson in Mencía's uncanny ability to be fresh and bright while also showing real depth and guts. The faint violet aromatic topnote is lovely, and subtle scents of spices also lend interest. The wine is really medium-bodied, but "punches above its weight" with excellent fruit intensity and an impressively long finish. For \$22, this is undoubtedly one of the strongest values I've tasted during 2017, and a wine that I'd pour with pride in my home regardless of who was at my table. Indeed, King Felipe VI, should you drop by, I promise to crack open a bottle of this for you."

**92 points**, *Wine Review Online: Michael Franz* July 25, 2017

"The 2015 Finca la Cuesta was still a little oaky when I tasted it, but it had the herbal and pungent character Mencía is sometimes capable of having. It felt slightly riper than the 2014 but without any excess. It's intense and concentrated, powerful and with balance. This should develop nicely in bottle. 50,000 bottles produced. Drink Date 2017 - 2021."

**91 points**, *The Wine Advocate: Issue 232* August 2017

"This red shows good density, with firm tannins and bright acidity supporting cherry, strawberry, mineral and smoky flavors. Rich and lively. Drink now through 2027. 4,500 cases made."

**90 points**, *Wine Spectator* July 2018

"Finca la Cuesta was planted more than 60 years ago on the slate-and-clay soils of Villafranca de Bierzo. This wine's black fruit flavors are tart and compact, the structure tight and firm, with tannins that need time to expand. For the moment, it feels closed on itself. Decant a bottle for braised veal, or leave it in the cellar for two to three years."

**92 points**, *Wine & Spirits* August 2018

