



"Alejandro Luna farms 60-year-old mencía vines at altitudes rising to 2,600 feet. He uses no pesticides... so he can allow the fruit to ferment spontaneously and develop the purity, intensity and stored energy this wine shows when you open the bottle. It tastes of game fresh from the hunt, astonishingly red, sunny, savory and spicy. The fruit recalls dark sour cherries and rose petals, with a beautiful bitterness that feels directly tied to the slate in the soil. Exciting to drink, especially with grilled game sausages."



Joshua Greene - August 2021

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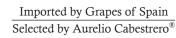


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