

# 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:

"The Finca la Cuesta bottling of Mencía from Luna Beberide is and old vine cuvée, with the vines ranging from sixty to seventy years of age and the wine raised in a blend new and one year-old French barrels. The 2015 version is an excellent follow-up to the fine 2014 bottling, delivering a refined bouquet of cassis, pomegranate, espresso, a complex base of soil, cigar smoke, a touch of tree bark and a very discreet base of cedary oak. On the palate the wine is deep, full and plenty solid at the core, with good acids, ripe tannins and excellent focus and grip on the beautifully-balanced, nascently complex finish. This has a bit more mid-palate depth than the 2016 regular bottling of Mencía, as well as a bit more tannin and deserves a year or two in the cellar to start to blossom properly. Another superb value from Luna Beberide! 2020-2040+."

**92 points**, *View from the Cellar: Issue 75* 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

"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

