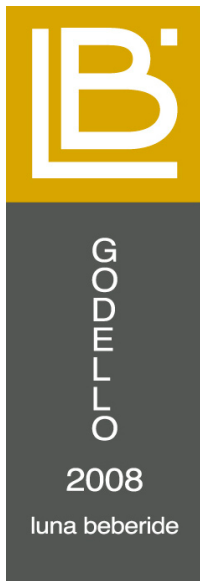


Luna Beberide Godello 2008



Winery: Bodegas y Vinedos Luna Beberide

Region: Bierzo D.O.

Grapes: 100% Godello

Winery: Alejandro Luna is the owner of this moderately sized estate. Born in Ponferrada he spent 10 years, from the age of 16 to the age of 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.

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. 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.

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. All of the wines are bottled unfiltered.

Wine: Produced from 60 year old vineyards, which were propagated as a clonal selection of best vineyard plots of Godello within Bierzo. Soils are a combination of calcerous clay and decompsed slate. The vineayrd is located between 600 and 750 meters of elevation. Grapes were hand harvested prior to overnight skin contact. The pressed must sees fermentation in stainless steel tanks at low temperatures (12-15 degrees C). Following fermentation the wine is aged for 6 months on fine lees prior to bottling. This wine was bottled in late April 2009.

Reviews:

“Pale straw. Highly perfumed bouquet of white peach, pear, honeysuckle and violet, with a strong mineral underpinning. Energetic pit and citrus fruit flavors display good concentration and are braced by a nervy mineral quality. Offers a suave blend of depth and energy, with excellent finishing lift, clarity and cut.”

90 points *International Wine Cellar* issue 145 July/Aug '09



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