

Luna Beberide Mencia 2007



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.

Winemaking starts with all grapes being hand harvested into 18 kilo boxes. Careful cluster sorting, eliminating unsound bunches continues the push toward quality. All of the wines are bottled unfiltered.

Wine: The grapes come from vineyards, oriented south, planted in calcareous clay at 750 meters above sea level, with an average age of the vines of 20 years old. Harvested by hand the first week of October with yields between 25 to 30 hectoliters/hectare. Fermented in stainless steel vats and bottled unfiltered.

Reviews:

“Inky ruby. Primal dark berry aromas are complemented by smoky licorice and herbal and floral nuances. A firm mineral spine supports juicy blackberry and cherry flavors, with dusty tannins adding grip. Becomes sweeter on the finish, leaving behind a strong raspberry quality. I'd give this a year or so to flesh out.”

88(+?) points *International Wine Cellar* issue 139 July/ Aug '08

“Purple-colored, it has an expressive nose of mineral, earth notes, and racy blue fruits. Sweet, ripe, and full-flavored on the palate, this well-balanced effort has the potential to evolve for 1-2 years but can be enjoyed now through 2013.”

89 points *Wine Advocate* issue 178 August '08



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