Luna Beberide Mencia 2016 (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 Mencia 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.

| Appellation | Bierzo D.O. |
|-----------------|---|
| Grapes | 100% Mencia, from estate gown vines averaging 30-years-old |
| Altitude / Soil | 725-775 meters / calcareous clay |
| Farming Methods | Practicing Organic |
| Harvest | Hand harvested into small boxes |
| Production | Fermented with native yeasts in stainless steel tanks |
| Aging | Aged for a few months in stainless steel tanks prior to bottling, no oak. |
| UPC / SCC | 8-437002-954123/ 8-437002-954314 |

Reviews:

"Following the good line I saw last year, the 2016 Mencía, a young, unoaked bottling, showed plenty of varietal character, with clean aromas, focused flavors and good balance and freshness. 150,000 bottles produced. Drink Date 2017 - 2020."

90+ points, The Wine Advocate: Issue 232 August 2017

"Refreshing and nervy in acidity and in tart red fruits, this is a tense and vivid wine that's easy to drink on a hot summer day. Chill it down to emphasize those red fruits and then pour it with grilled tuna"

89 points Best Buy, Wine & Spirits August, 2018

"This supple red is focused and lively, offering fresh flavors of cherry and strawberry backed by hints of vanilla, with leafy and minty notes. Fresh, citrusy acidity and light tannins give this structure. Drink now through 2022."

88 points, Wine Spectator August, 2018

