

# Luna Beberide Mencia 2017 (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.

<b>Appellation</b>	Bierzo D.O.
<b>Grapes</b>	100% Mencia, from estate grown vines averaging 30-years-old
<b>Altitude / Soil</b>	725-775 meters / calcareous clay
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Fermented with native yeasts in stainless steel tanks
<b>Aging</b>	Aged for a few months in stainless steel tanks prior to bottling, no oak.
<b>UPC / SCC / Pack</b>	8-437002-954123 / 8-437002-954314 / 12

## Reviews:

“The 2017 Mencia from Luna Beberide is another lovely wine from this excellent producer. Readers may recall that this bottling hails from a forty year-old vineyard planted at 650 meters above sea level. The wine delivers fine aromatic purity in its constellation of sweet dark berries, pomegranate, espresso, slate soil tones, woodsmoke and a whisper of wild fennel in the upper register. On the palate the wine is fullish, complex and transparent, with a fine core of fruit, tangy acids, moderate, well-integrated tannins and excellent focus and grip on the long and complex finish. I have written how much Mencia resembles pinot noir in terms of transparency and intensity of flavor without undue weight, and here is a perfect example of that. This is a superb wine and an absolutely stunning value! 2018-2040+.”

**92 points** *View from the Cellar*; Issue #78 - November/December 2018

