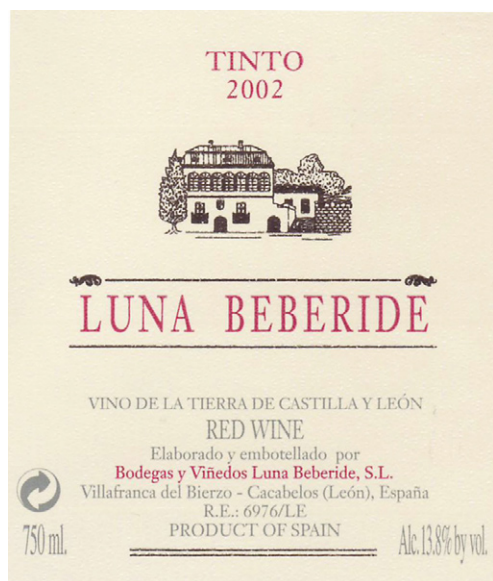


Luna Beberide Tinto 2002



Winery: Bodegas y Vinedos Luna Beberide

Region: Bierzo - VdT de Castilla y Leon

Grapes: 40% Mencia, 30% Cabernet Sauvignon and 30% Merlot

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 using only native yeast from vineyards yielding 20-25 hectoliters/hectare, the wine was aged for 26 months in 80% New French oak and 20% American oak barrels from the finest tonnelieres (Radoux, Renou, Seguin Moreau, Taransaud, Canton, Victoria, Jaques Garnier y Demptos). After the wine was aged in the barrel it was fined using egg whites prior to bottling. No filtration or stabilization.

Reviews:

“Deep red. Mineral-driven and fresh on the nose, with bright scents of blackberry, blueberry and fresh flowers. At once deep and juicy, with minerally dark berry flavors showing good concentration and focus. Finishes chewy, with light tannins and a lingering note of candied plum.”

88 points *International Wine Cellar* issue 128 Sept/Oct '06



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