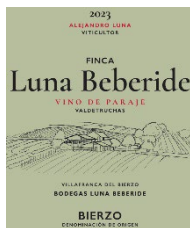


# Finca Luna Beberide 2023 (Red Wine)



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 Mencía 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.

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.

<b>Appellation</b>	Bierzo D.O.
<b>Grapes</b>	100% Mencía, from low-yielding, 60-year-old, estate grown vines
<b>Altitude/Soil</b>	750-800 meters / decomposed slate and lime-rich clay
<b>Farming Methods</b>	Practicing Organic
<b>Harvest</b>	Hand harvested into small boxes
<b>Production</b>	Destemmed grapes were fermented with native microbes in stainless steel tanks
<b>Aging</b>	Aged for 12 months in new and second fill French oak barrels
<b>UPC/SCC/Pack Size</b>	8-437002-954338 / 8-437002-954352 / 12

## Reviews:

A more complicated, medium-bodied, single-vineyard wine from older vines than the straightforward Mencía, 2023 Mencía Finca Luna Beberide opens with incredible aromatics of raspberry and wild vanilla, complemented by raisiny, plum character. The tannins are supple and long, while the wine offers well-integrated acidity. There's a richness of spicy chocolate on the finish. Drink now through 2033.

**93 points** [Jeb Dunnick.com](#); Jeb Dunnick- Jan 02, 2026

