

Finca Luna Beberide 2020 (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.

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.

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

Reviews:

“The 2020 Finca Luna Beberide feels young and energetic. It has a nice combination of flowers, herbs and wild berries with a faint touch of spicy oak after 10 months in barrel. This has to be one of the finest vintages for this wine. It has just been bottled, so I’d wait a little to pull the cork; give it time to polish the tannins. Following the new official classification of the wines from Bierzo, this is a Vino de Paraje from Valdetruchas in Villafrañca del Bierzo. 40,500 bottles produced. It was bottled in November 2021. 2023-2027” **93 points The Wine Advocate**; Luis Gutiérrez - January 2022

“As I have mentioned before, the Finca Lune Beberide bottling is crafted from sixty to eighty year-old vines, planted on soils of clay and slate. The wine is fermented with indigenous yeasts in stainless steel and undergoes malo and aging for ten months in used French barricas. The 2020 Finca comes in at the same 13.5 percent alcohol as the regular Mencia bottling in this vintage. The wine delivers a beautiful young bouquet of sweet dark berries, tree bark, woodsmoke, pomegranate, slate soil tones, a complex array of gentle botanicals and a nice touch of oak. On the palate the wine is full-bodied, young and complex, with a lovely core, excellent mineral drive and grip, ripe, buried tannins and a very long, tangy and impeccably balanced finish. This will need some extended cellaring to start to drink with generosity, but it will be excellent once it blossoms! 2030-2075.”

93 points View from the Cellar; John Gilman – Issue 98 March/April 2022

