

Luna Beberide Art 2012



ART...

Winery: Bodegas y Vinedos Luna Beberide

Region: Bierzo D.O.

Grapes: 100% Mencía

Winery: Alejandro Luna is the owner of this moderately-sized family-owned estate which was started in 1987. The philosophy of the winery is to produce wines based on quality of and respect for the land, primarily from native grapes. 70 hectares of vines are planted between 450 and 900 meters elevation, on south facing slopes in calcereous clay or decomposed slate. Vines range in age from 20 years for foreign grapes to 60+ years for Godello and Mencía. No herbicides or pesticides are used on the vineyards.

Wine: Made from a selection of best Mencía from south facing vineyards between 800 and 900 meters in elevation. The vines are between 70 and 80 years old, yielding 25 Hectoliters per hectare and are grown in decomposed slate along with abundant mother

rock. Grapes were harvested the 1st week of October. Yields were only 25 hl/ha. Grapes were hand harvested and sorted prior to de-stemming and fermentation with native yeasts in stainless steel tanks. The wine was aged for 18 months in French oak barrels prior to be bottled, unfiltered.

Reviews:

“No wonder the 2012 Art came at the top of what I tasted from Luna Beberide. It is pure Mencía from south-facing vineyards on slate soil which fermented with indigenous yeasts, aged for 18 month in French oak barrels and was bottled unfiltered into 12,500 bottles. It has a harmonious nose with well-integrated oak aromas and a core of red and black fruit that is fresh and quite lively. The palate is medium-bodied and very balanced with good acidity and a seriousness that hints at a very long life in bottle even though it’s already very approachable.”

92 points *The Wine Advocate* Issue 216, Part 2 January 2, 2015

“Kirsch and blackberry notes are racy and perfumy in this expressive red. Licorice, espresso and wild herb accents add interest. Balsamic acidity and slightly chewy tannins impart structure. Exotic. Mencía. Drink now through 2025.”

91 points *Wine Spectator* Issue August 31, 2015

“Deep ruby. Deeply pitched aromas of ripe black and blue fruits, incense, licorice pastille and vanilla bean. Fleshy and broad on the palate, offering sweet boysenberry and cherry compote flavors that stretch out and become spicier with aeration. Supple tannins provide shape and grip to a very long, spice-accented finish shaped by smooth, slow-building tannins. This sexy, fruit-driven wine spent 18 months in new French oak before being bottled. 2019 – 2025”

92 points *Vinous Atlantic Spain* January 2016



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