

Luna Beberide Mencia 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.

Appellation	Bierzo D.O.
Grapes	100% Mencia, from estate grown vines averaging 30-years-old
Altitude / Soil	725-775 meters / calcareous clay
Farming Methods	Practicing Organic
Harvest	Hand harvested into small boxes
Production	Fermented with native yeasts in stainless steel tanks
Aging	Aged for a few months in stainless steel tanks prior to bottling, no oak.
UPC / SCC / Pack	8-437002-954123 / 8437002954468 / 12

Reviews:

“The 2020 Mencia bottling from Bodegas Luna Beberide comes in again at 13.5 percent octane this year, the same as was the case with the lovely 2019 version. Readers may recall that this wine is fermented with indigenous yeasts and raised entirely in stainless steel, with the vines ranging from thirty to forty-plus years of age. The 2020 version is again just a touch reductive when first opened (as was the 2019), but a bit of swirling in the glass allows it to open up nicely to reveal scents of sweet dark berries, pomegranate, coffee bean, a lovely base of dark soil tones, graphite and a smoky topnote. On the palate the wine is pure, full-bodied, focused and vibrant, with lovely, sappy mid-palate depth, good soil signature, fine-grained tannins and a long, complex and beautifully balanced finish. This is excellent juice and a stunning value at \$19 per bottle here in the US! 2026-2055.”

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

