

Luna Beberide MM Mencia 2025 (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 2025 Mencia “MM” bottling from Luna Beberide is another excellent example of Mencia. These are the youngest vines that Alejandro Luna works with, as they are thirty year-old vines grown on the classic clay and limestone soils of Bierzo. The wine is fermented with indigenous yeasts and raised in stainless steel tanks, seeing no oak before bottling. The 2025 version comes in at an even thirteen percent octane and delivers a superb young bouquet of dark berries, coffee bean, a fine base of soil tones, a touch of tree bark, a hint of licorice, gentle Mencia botanicals and a smoky topnote. On the palate the wine is bright, precise and full-bodied, with a fine core of black fruit, excellent soil signature and grip, ripe tannins, nicely tangy acids and fine balance on the long and complex finish. The tannins here are nicely buried and the wine is certainly approachable out of the blocks, but tucking it away for five or six years in the cellar will pay handsome dividends. This is really a stunning bargain! 2030-2060.”

92 points **View from the Cellar;** John Gilman; May-June, 2026

