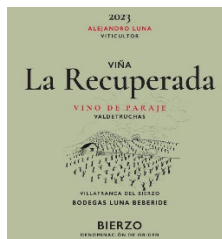


Viña La Recuperada (Red Wine)



Paixar was started as a joint venture between Alejandro Luna, Gregory Perez, Eduardo and Alberto Garcia. In 2014 Alejandro Luna took control of the project and incorporated it under the umbrella of Bodegas y Vinedos Luna Beberide. The project started with the acquisition and leasing of tiny parcels of vineyards called Paixares, old-vine, high-elevation plantings surrounded by chestnut and oak trees, in the village of Dragon-te (population 60). Vines are planted directly in weathered slate of different colors and are 80+ years old; typically producing about one pound of fruit per vine.

Appellation	Bierzo D.O.
Grapes	100% Mencia, from a plot planted 1918
Altitude/Soil	600-700 m. calcareous clay and decomposed slate over mother rock
Farming Methods	Practicing Organic; Vegan
Harvest	Hand harvested into small boxes
Production	The grapes were partially crushed and fermented for a month with spontaneous fermentation in stainless steel vats.
Aging	Aged for 12 months in 500 L French oak barrels
UPC/SCC/PackSize	8437002954529 / 8437002954024 / 12

Reviews:

"I have been fortunate to taste almost every wine made by this producer going back to 2001, but this is a new release from Luna Beberide, which has undergone some significant changes during the past few years. But lest I stray from this wine—which is flat-out delicious and also quite detailed — I should note that only 250 cases were made from a vineyard plot planted in 1918. For those who are not historically oriented and could use some contextual help, that was the final year of World War I — which at the outset was fought with horsepower, by which I mean horses. But again, lest I stray, this is nearly as fine as the two new bottlings in this Bodega's "Paixar" line, which cost \$75 and \$125, so this would be where you should start unless you are a trust fund baby or a rock star. This "Viña La Recuperada" is a model of a Mencia that is ultra-generous in flavor without any textural roughness or astringency, nor any un-integrated acidity. Although it is both dark in color and concentrated in pigmentation, the texture of the wine recalls childhood stories of "magic carpet rides," as the tannins are notable but remarkably fine-grained and ripe, with virtually no wood tannin atop the grape tannins. (It isn't a bad guess that the 500-liter barrels were used previously for Paixar, with much of the tannin and coopering char having already been leached out of them before this wine was vinified and aged.) Quite nearly full-bodied but without the slightest hint of physical "heaviness," this isn't remotely overbearing or tiring to drink, and indeed its open fruit flavors and ultra-soft texture make it dangerously easy to drink. Seriously seductive when given some time to aerate and open, this is strikingly great wine for fifty bucks." **96 points Wine Review Online;** Michael Franz; August 13, 2025.

"The 2023 Viña La Recuperada is Luna Beberide's oldest vine cuvée, as these Mencia vines were planted all the way back in 1918. The vineyard sits at an elevation of six to seven hundred meters, planted on classic Bierzo soils clay and limestone over decomposed slate. The wine is fermented with indigenous yeasts and raised in five hundred liter French oak demi-muids for a year prior to bottling and comes in at 13.5 percent alcohol in this vintage. The wine's aromatic constellation is deep, complex and pure, wafting from the glass in a mix of cassis, cola, cigar smoke, a touch of tree bark, pepper, a beautiful base of dark soil tones, sweet botanicals and a deft framing of oak. On the palate the wine is full-bodied, focused and complex, with a superb core of black fruit, excellent soil signature and grip, ripe, buried tannins and a nice touch of Mencia pepperiness perking up the long and beautifully balanced finish. Like the Finca Beberide bottling, this will need some hibernation time to soften up its undercarriage of tannin, but it is going to be a stellar wine once it has blossomed. 2036-2075+."

94+ points View from the Cellar; John Gilman; May-June 2026.

"The 2023 Viña La Recuperada comes from an old recovered vineyard that was abandoned on their estate. It is at a slightly higher altitude (750 meters above sea level) and has been certified organic for four years now, but the wine carries no certification. This fermented in stainless steel with indigenous yeasts and matured in 500-liter barrels for 12 months. It has moderate ripeness and a medium-bodied palate, with 13% alcohol, a pH of 3.36 and 5.16 grams of acidity. There is a jump in seriousness; this has more concentration but there's no weight, and the tannins are sweet and round. It's a wine more from the valley than the ones from Dragonte. 3,500 bottles produced. It was bottled in February 2025. 2026 – 2031." **94 points The Wine Advocate;** Luis Gutierrez July 10, 2025

"The 2023 Mencia Vina La Recuperada Villafrançais from the first bush-vined vineyard recuperated by owner/winemaker Alejandro Luna and as such is a very sentimental wine. It spends two months in oak at most and includes about 3-5% white grapes such as Godello and Palomino, which add freshness and acidity. Textured, long, and slate-like in texture, it's an earthy wine defined by its minerality and complexity of medium-bodied weight. It smells of the earth. Drink now through 2035." **94 points Jeb Dunnick.com;** Jeb Dunnick- Jan 02, 2026

"Black cherry and black currant fruit flavors are laced with an aromatic overtone of milled white pepper, wild rosemary and sage in this fresh, well-structured red, which is firm by chalky tannins. Lingering and minerally on the finish. Drink now through 2033. 250 cases made, 50 cases imported." **91 points Wine Spectator** Alison Napjus -October 31, 2025

