

Luna Beberide Art 2009



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Winery: Bodegas y Vinedos Luna Beberide

Region: Bierzo D.O.

Grapes: 100% Mencía

Winery: Alejandro Luna is the owner of this moderately sized estate. Born in Ponferrada he spent 10 years from the age of 16 to 26 in Madrid studying toward his Bachelor's and Law degrees. After finishing his academic work, he came to work as director for the family winery in 2001 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 along with grapes from other parts of the world. 70 hectares of vines are planted between 450 and 900 meters, on south facing slopes in calcareous clay or decomposed slate. Vines range in age from 20 years for foreign grapes to 60 years for Mencía. 5 Hectare are used for experimental vineyards looking at how foreign grapes take to Bierzo's climate; they are planted with about 30 varieties

including Riesling, Cabernet Franc, Pinot Noir, Macabeo, Albariño and Sauvignon Blanc. No herbicides or pesticides are used on the vineyards.

Wine: Made from a selection of best Mencía from south facing vineyards planted 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. Grapes were hand harvested and sorted prior to destemming and fermentation with native yeasts in stainless steel tanks. The wine was aged for 1 year in French oak barrels prior to being bottled unfiltered.

Reviews:

“This is a delicious rendition of Mencía from a leading producer of this terrific grape variety from northwestern Spain. The only other bottling of this that I've ever tasted was from the 2007 vintage, and whereas that wine showed a rather hard, short finish, this 2009 is wonderfully supple and seductive, with gorgeous fruit recalling both red and black cherries. Medium-bodied but full in flavor, with restrained oak that lends just enough spice and tannin to frame the wine without drying the finish, this will work beautifully at the table with anything from seared tuna to red meats.”

92 points *Wine Review Online* June 14, 2011 - Michael Franz



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