Luna Beberide Mencia 2015



Winery: Bodegas y Vinedos Luna Beberide

Region: Bierzo D.O. **Grapes:** 100% Mencia

Winery: Alejandro Luna is the owner of this moderately sized estate. Born in Ponferrada he spent 10 years, from the age of 16 to the age of 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.

70 hectares of vines are planted between 450 and 900 meters, on south facing slopes in calcerous clay or decomposed slate. Vines range in age from 20 years for foreign grapes to 60 years for Mencia. 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. 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.

Wine: The grapes come from vineyards, oriented south, planted in calcareous clay at 750 meters above sea level, with an average age of the vines between 25 and 30 year old. Harvested by hand. Fermented in stainless steel vats and bottled unfiltered.

Reviews: "The bouquet of the new vintage is still a touch youthfully reductive and needs a touch of air to blossom, after which it offers up a fine constellation of dark berries, grilled meats, espresso, slate, graphite and a topnote of beautiful spice tones and lavender. On the palate the wine is pure, full-bodied and complex, with a lovely core, fine focus and balance, modest tannins and a long, tangy and complex finish. This is a beautiful bottle of Bierzo Mencía, with the clay and limestone soils here giving the wine fine mid-palate amplitude and fine soil signature. This is a great value, as it is seventeen dollars a bottle here in the US! 2017-2035."

91 points View from the Cellar January/February 2017

"The entry-level red is the 2015 Mencía, an unoaked, fresh, young and fleshy red. This is always a champion in its category showing intense aromas of balsamic herbs, even a touch of mint, ripe blackberries, dark cherries and a juicy, chewy palate with very fine tannins. Ideal for the table. 150,000 bottles produced."

90 points Wine Advocate Issue 224, April 2016

"With its spark of red fruit, this mencía has a bright freshness. The structure is tight and firm, but acidity makes it juicy and easy to drink."

89 points Wine & Spirits, August 2016



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