

Luna Beberide Art 2010



ART...
2010

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 year 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 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 variet-

ies 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 Mencia 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:

“Glass-staining purple. Explosively perfumed bouquet evokes red fruit liqueur, potpourri, smoky minerals and Asian spices. Vibrant, palate-staining raspberry and bitter cherry flavors show superb intensity and carry no fat. Silky, sweet and penetrating, finishing with excellent clarity and mineral-driven persistence.”

92 points *International Wine Cellar* issue 164 Sept/Oct 2012

“The 2010 Art, from very old Mencia vines planted at 700-900 meters altitude and cropped at 25 hectoliter per hectare, is a dark, powerful and concentrated wine. A beast of a wine, especially in the palate, it's impeccably built to last. The 18 months in barrel are unnoticeable in the wine, as it clearly needs some extended slow micro-oxygenation that the oak provides to tame this beast. They produced 12,500 bottles of this remarkably powerful wine. Drink 2016-2022.”

92 points *Wine Advocate* issue 208, August 29, 2013



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