

Luna Beberide Godello 2013



Winery: Bodegas y Vinedos Luna Beberide

Region: Bierzo D.O.

Grapes: 100% Godello

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: In recent years Alejandro Luna has been purchasing old vineyards of Godello looking to produce a serious white wine to compliment his stable of reds. Produced from 60 year old vineyards, which were propagated as a clonal selection of best vineyard plots of Godello within Bierzo. Soils are a combination of calciferous clay and decomposed slate. The vineyard is located between 600 and 750 meters of elevation.

Grapes were hand harvested prior to overnight skin contact. The pressed must sees fermentation in stainless steel tanks at low temperatures (12-15° C). Following fermentation the wine is aged for 2 months on fine lees prior to bottling.

Reviews:

“This is a textbook godello, deliciously citrus and mineral flavor. Juicy and firmly structured by acidity, this is a white to drink now with raw shellfish, especially oysters spritzed with lemon.”

91 points *Wine & Spirits Magazine* issue 3306 October 2014

“(aged on its fine lees in stainless steel tanks for six months): Light gold. Mineral- and smoke-accented aromas of dried pear, peach, melon and citrus pith, with a gingery quality adding vivacity. Juicy and precise on the palate, offering refreshingly bitter peach pit and pear skin flavors and a touch of bitter quinine. Shows very good focus and vivacity on the long, incisive finish, with the melon and ginger notes echoing.”

91 points *International Wine Cellar* issue September/October 2014



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