



**LUNA BEBERIDE**

---

portfolio



# LUNA BEBERIDE

Our company philosophy is based on simplicity and quality, which is why we seek excellence on the basis of care and respect for each and every vine.

Thirty years after **Bernardo Luna** began producing wine, the second generation of the Luna Beberide family, led by **Alejandro Luna**, intend to continue this focus on simplicity and quality and to search for excellence on the basis of caring for and respecting the vines in exactly the way shown by Mariano García in 1998, who was a wine expert at Vega Sicilia for many years and promoter of Bodegas Mauro. Together, they created the first signature red wines by **Luna Beberide**.







# Vineyard

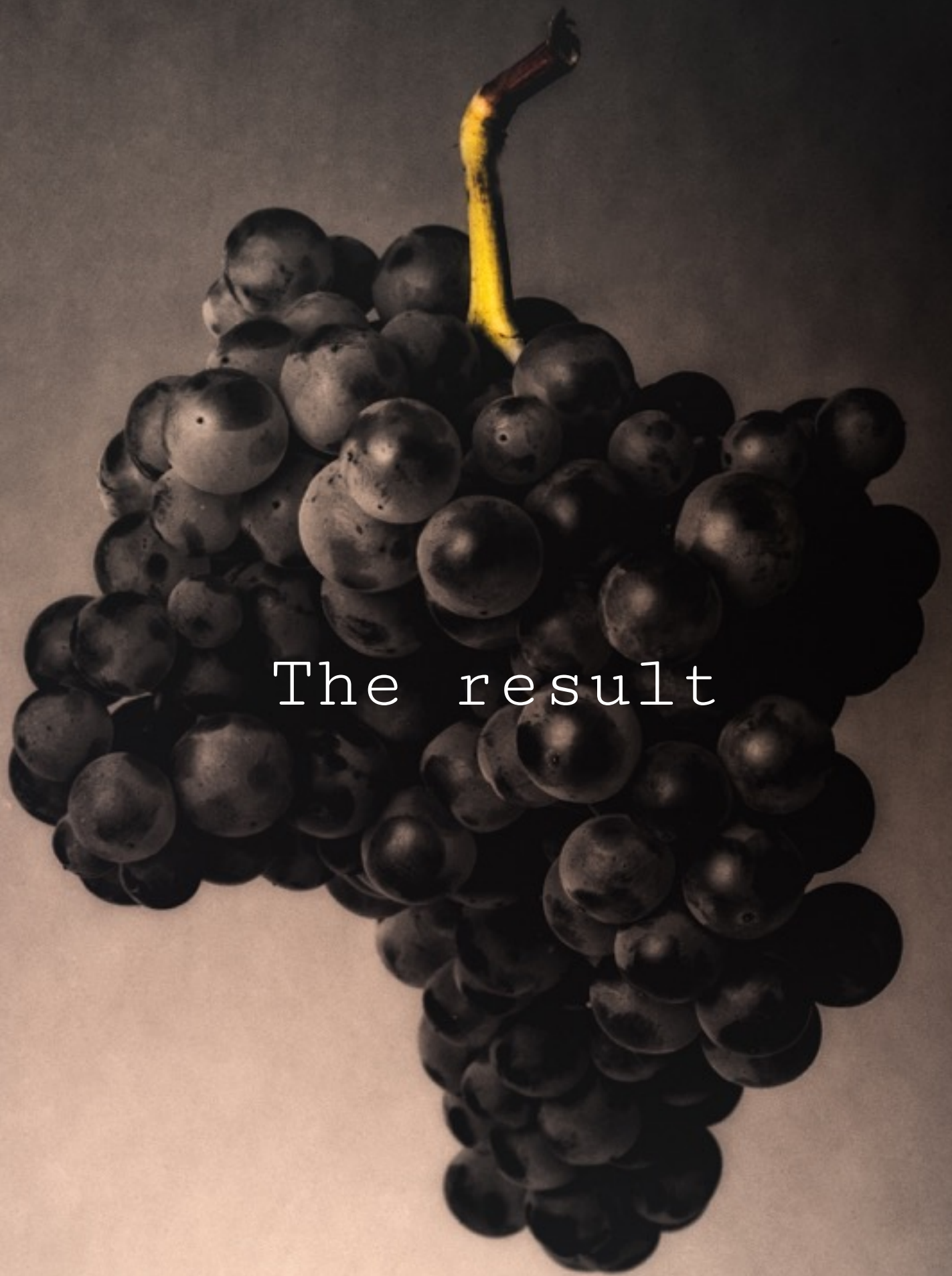
Our main work is in the vineyard. It is where we focus much of our efforts. We play with the different types of soil to create our single vineyard and multi vineyard wines.

The multi vineyard wine, **EI PAIXAR** is made with grapes from a number of vineyards in Dragonte (Corullón) scattered among small farmsteads where we work hand in hand with local farmers to recover the grape-growing heritage of a mountain village with ancestral roots in viticulture.









The result



# GODELLO

Luna Beberide

The Luna Beberide Godello is aged on lees for 6 months in stainless steel tanks. To produce it, vineyards dating back more than 60 years have been restored and turned into exact copies of a selection of the best old Godello estates in El Bierzo.

When you taste it, try to remember the aroma of Fennel. It is balanced on the palate, with character and a good acidity. Godello is a variety that will never be forgotten.

## 2017

91 - International Wine Review  
90 - [jamesuckling.com](http://jamesuckling.com)  
90 - Vinous Media

## 2018

91 - Vinous Media  
90 - Wine Spectator  
89 - Robert Parker

## 2019

90 - Robert Parker





# MENCÍA

Luna Beberide

Young wine fermented in stainless steel tanks.

Its vineyards with calcareous clay soils are on south-facing slopes at an altitude of 600 and 750 metres.

The Luna Beberide Mencía is characterised by its extraordinarily fruity flavour. Bright raspberry red colour, very fruity and mineral notes. Balanced on the palate with a long-lasting explosion of red fruit and raspberry. It has a long, silky and slightly sweet finish accompanied by very fine tannins.

## 2015

91 - View from the Cellar  
90 - Robert Parker  
89 - Wine & Spirits Magazine  
\*\* - Washington Post

## 2018

91 - Robert Parker  
91 - Vinous Media  
90 - View from Cellar

## 2016

91 - View from the Cellar  
90+ - Robert Parker  
90 - International Wine Report  
89 - Wine & Spirits Magazine  
88 - Wine Spectator

## 2019

90 - Robert Parker





# FINCA LUNA BEBERIDE

Luna Beberide

Aged for 8 months in French oak barrels.

Raspberry colour, long slow tears. Aroma of rose petals and fresh herbs.

Sumptuous, full-bodied and fresh on the palate.

Contains no alcohol at all. Very melted and very fine tannins. Leaves us with the taste of strawberry, cherry and wine gums. Very pleasant and long-lasting finish.

The vineyards where Finca Luna Beberide is produced are at least 60 years old. Slopes at least 600m above sea level. Calcareous clay soil and decomposed slate on bedrock.

## 2012

91 - Vinous Media  
90+ - View from the Cellar  
88 - Wine Spectator

## 2016

94 - Jamessuckling.com  
92+ - View from Cellar  
91 - Robert Parker

## 2015

92 - View from Cellar  
92 - Wine Review Online  
92 - Wine & Spirits Magazine  
91 - Robert Parker  
91 - Vinous Media  
91 - International Wine Review  
90 - Wine Spectator  
90 - International Wine Report

## 2017

92 - View from Cellar  
91 - Vinous Media  
90 - Robert Parker

## 2018

92 - Robert Parker





# ART

Luna Beberide

Aged for 12 - 14 months in French oak barrels.

The early harvest makes the refreshing taste of this 2018 vintage stand out. Its elegance and balanced acidity are dominant on the palate. It is a fine wine with hints of minerals, myrtle and undergrowth.

The vineyards are at least 60 years old. South-facing slopes at an altitude of 700 and 900 metres. Calcareous clay soil and decomposed slate on bedrock. Art is indescribable, inexpressible. You have to try it to understand.

## 2012

92 - View from the Cellar  
92 - Robert Parker  
92 - Vinous Media  
91 - Wine Spectator

## 2017

93 - Robert Parker  
93 - Vinous Media  
93 - View from Cellar  
93 - Wine Review Online

## 2013

93 - Wine Review Online  
92 - Robert Parker  
90/92+ - View from Cellar

## 2018

93+ - Robert Parker

## 2016

93 - jamessuckling.com  
93 - International Wine Review  
92 - Robert Parker  
92 - Vinous Media





# PAIXAR

Luna Beberide

12-14 months in French oak barrels and bottled without filtering.

The vineyards are at an altitude of 700 and 1000 metres on south-facing slopes. Planting density 1.20 x 1.20. The soil type is decomposed slate on bedrock. It is characterised by its Atlantic influence and a huge contrast in temperature from day to night.

Paixar 2018 is a very complex wine. Minerality, balsamic notes, spices and undergrowth predominate on the palate. The wine shows off its full personality thanks to the rustic nature of the Dragonte terroir and elegance of the Mencía grape.

## 2011

95 - Wine Review Online  
94 - Wine Review Online  
93 - Robert Parker  
93 - International Wine Cellar  
92 - The Wine Enthusiast  
91 - Wine Spectator

## 2015

94 - International Wine Review  
93 - Robert Parker  
93 - View from Cellar  
93 - Vinous Media

## 2016

96 - Wine Review Online  
95 - Robert Parker  
94 - Vinous Media  
93+ - View from Cellar

## 2017

94 - Robert Parker

## 2018

96 - Robert Parker





# LA RENACUAJA

Luna Beberide

La Renacuaja is a unique wine made with Petit Manseng and Moscatel.

It is a sweet wine with 80-100 g residual sugar per litre and aged in a barrel for 12 months. It has a magnificent nose where the smell of apricot dominates and there are hints of acacia and floral notes. It is as bold on the palate as it is on the nose and reveals the flavour of apricot, figs and dates.

La Renacuaja (Tadpole) is a wine dedicated to Alejandro Luna's first daughter as this is his nickname for her. It is not meant for sale. This wine is meant to be drunk on special occasions, moments that are as unique as the wine.







# LUNA BEBERIDE

---

portfolio