

The background of the image is a wide-angle landscape photograph. It shows rolling hills under a clear, bright blue sky. In the foreground and middle ground, there are green fields, some of which appear to be vineyards with rows of grapevines. A white fence runs across the lower part of the frame. In the center-left, there is a small farmstead with several buildings, including a white house and a barn. The overall scene is peaceful and rural, typical of a wine-growing region.

# una *B*eberide

Bodegas y viñedos

**ROBERT PARKER REVIEW**



# paixar

2016

“The brooding and perfumed **2016** Paixar is a Mencía built to last, in what seems one of its freshest and more balanced vintages. **This is produced with the grapes from high-altitude vineyards on slate soils**, quite different from the majority of other vineyards worked by Luna Beberide. This cuvée is a joint venture with Alberto and Eduardo García from the Mauro winery in the Duero zone.

There is concentration with great elegance; the oak is still there but in the process of being absorbed by the wine (and feels less obvious than in earlier vintages), and there is great citrus freshness (think blood oranges) and balance in the palate. This is spicy and peppery and can surely be drunk now with powerful food, but it should develop further complexity with more time in bottle. 8,000 bottles were filled in November 2018.”

[RobertParker.com](http://RobertParker.com)





# ART

— 2016/2017

“I found **heady notes of violet pastille in the nose of the 2017 Art**, which felt very young and undeveloped but seemed to have more fleshy fruit than the 2016 I tasted next to this, and the oak felt better integrated and less obvious here. It has a plump palate with glossy tannins and juicy fruit with acid berry freshness and tasty flavors.

13,000 bottles produced.”

[RobertParker.com](http://RobertParker.com)





# mencía**lb**

2018

“The 2018 Mencía was also bottled at the time of my visit to Bierzo in December 2018, and I was **surprised** at how well the wine was showing just a few days after being bottled. **It's young, dark, juicy and fleshy**, with good bones and nice acidity to support them, with clean flavors. This is really pleasant, fruit-driven and straightforward, and light in alcohol. This was bottled completely unoaked.

150,000 bottles produced.”

[RobertParker.com](http://RobertParker.com)



# Finca LunaBeberide

2016



“I favored the 2016 Finca la Cuesta over the 2017 I tasted next to it (which changed its name, by the way), even if I could detect a **note of oak after the wines** had been sitting in the glasses for a while. The color is a bright ruby, and besides the smoke and spices, which are quite mild, there are notes of acid berries and wild herbs with an earthy twist. The palate is lively, medium-bodied and with good freshness that lifts the finish up. 50,000 bottles produced. It was bottled in January 2018.”

[RobertParker.com](http://RobertParker.com)





# Finca LunaBeberide

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2017

“I had two vintages to taste of the Mencía cuvée that used to be called Finca La Cuesta but has been renamed as the 2017 Finca Luna Beberide. Tasting it side by side with the 2016, you could notice the differences of both vintages, where the **wines from 2017 have more color and higher ripeness**. This is also more primary and a little grapey.

50,000 bottles.”

[RobertParker.com](http://RobertParker.com)





# godello

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2018

“There are a bunch of wines from 2018 already bottled, among which was the **2018 Godello from Luna Beberide**. Such recent bottling tends to be harsh for whites, which tend to show reductive and reminiscent of sulfur, so you often have to guide yourself by the palate, which revealed a wine that follows the path of freshness of 2016, with clean flavors and citrus freshness. Give it a few more months in bottle. 50,000 bottles produced. It was bottled in December 2018.”

[RobertParker.com](https://www.RobertParker.com)





una *B*eberide  
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