



Cátulo tinto organic

D.O. Navarra

ORGANIC VARIETAL

● Mid-range

● Garnacha

● Organic



Our History

The name of our winery comes from a book written by Julio Camba and published at the beginning of the XX Century. La Casa de Lúculo is all about the pleasures around a table: good food and wine, good company and good respectful communication, good manners, a culture that Mr. Camba feared would disappear.

With this in mind, in "La Casa de Lúculo" we work with maximum respect for our environment and produce wines that do reflect their origin. We aim to protect and preserve these vineyards that tend to live forever because they are simply part of their surrounding nature.

Vineyard

- 100% ORGANIC Garnacha
- +35 years old
- Falces (Ribera Alta - in the middle belt of Navarra)
- 400 metres high

Vinification

- Alcoholic fermentation in concrete tanks at low temperature (18°C) to preserve fruit quality
- Blending before completing second fermentation

Winemaker's notes

Gorgeous cherry, blueberry and further black fruit aromas combined with spice. Fighting for their protagonism, they show the aromatic strength of the variety. These same aromas turn into exploding flavours on the palate. Soft ripe tannins maintain the wine alive for a long time.

Service suggestions

Its fruit-driven style, freshness and soft structure make this a very versatile organic effort and can thus be matched with lots of different food kinds. From grilled fish and salads to very serious meat. Enjoy!

Awards & Accolades

Racimo de Plata, AMAVI, vintage 2016.

Rubí, Premios Vino y Mujer 2017, vintage 2016.

