





# TERROIR





## 7 NATURAL

### HISTORY OF THE BRAND:

This is the first time that Virginia Arranz, one of the most experienced female winemakers of Navarra - Spain has made a natural wine, to reinvent its notion in a contemporary way. To bring it light, combine matter and deconstruct its very structure.

She started la Casa de Lúculo in 2006 with the aim to save the bush vine Garnacha in the Baja Montaña region of Navarra. Since 2008 Eugenie van Ekeris joined her dream, to approach the project from a design point of view. To bring a visual movement to the wine with the added sensation of ephemerality.

Chloss is an encounter between nature and elegance. Delightedly created imbalance.

#### VINEYARD:

Chloss wine is made from Garnacha grapes grown in the Ribera Baja of Navarra - where the oldest vineyards of this variety are cultivated.

#### **VINIFICATION:**

A 100% natural wine, in the production of which no ingredients have been used other than grapes from organic farming harvested by hand. No additives. Pure and authentic.

All winemaking processes are natural, allowing the grape variety to express itself with minimal oenological intervention.

Chloss respects the purist discipline of winemaking.

#### **WINEMAKER'S NOTES:**

Young garnacha red wine, with a soft, bright, and lively color. It highlights the very fresh red fruit, especially strawberries, to which aromatic herbs are added. Very pleasant on the palate, easy to drink.

#### SERVICE SUGGESTIONS:

Ideal to pair with pasta and rice, white meats and soft cheeses. Best served at 16-18°C.

Type: Red, young, organic Varieties: Garnacha Alcohol content: 12.5% No sulfites added Case: 6 units
Cases per Pallet: 85
Pallet configuration: 17x5
Bottle barcode: EAN 8437014589597
Box barcode: EAN 18437014589594

