



BODEGAS
LA CASA DE LÚCULO

JARDÍN DE LÚCULO

www.luculo.es

DENOMINACIÓN DE ORIGEN NAVARRA

HISTORY OF THE BRAND:

Dedicated to Lucius Licinius Lucullus, the great gourmet of Classic Rome (1st century BC), Jardín de Lúculo is a wine with an outstanding personality that speaks of the origin of its old vine Garnacha grapes and its singular elaboration.

VINEYARD:

Old Grenache vines growing in the lower mountains of Navarre, where the oldest strains of this variety are raised.

FERMENTATION & AGEING:

Jardín de Lúculo is made of highest quality Garnacha grapes, and is manually harvested. After destemming and pressing, the grapes are sent to concrete tanks where maceration is carried out at 15°C for 48 hours to obtain the maximum potential from the primary aromas.

The must obtained is then fermented with natural yeast selected from the cellar at a constant temperature of 28°C for 7 days, prolonging maceration 10 days more to obtain a better concentration of tannin and improve the structure of the final wine.

After the final fermentation, the wine ages in French oak barrels for at least 6 months and bottle ageing for 4 months.

WINEMAKER'S NOTES:

This is a wine that bears the distinct personality of its variety, of an intense red colour bordering on violet, elegant to the nose, with notes of violets and orange peel, in which the fruit is nuanced by the oak without losing its spark, only increasing its balance and complexity.

Fresh, sweetish to the mouth and pleasant to the palate owing to its freshness and its well-integrated nuances of oak, it invites us to continue drinking and to enjoy.

SERVICE SUGGESTIONS:

A great pair to lamb. Game, grilled meats and pasta dishes with tomato based sauces. Best served at 16-18°C.

AWARDS:

92 Points, Guía Peñín 2015, Spain, vintage 2012

90 Points, R. Parker - The Wine Advocate, Issue #213, June 2014, vintage 2012

Gold Medal - Best of Class - 92 Points, Los Angeles International Wine Competition 2014, vintage 2012

92 Points, Decanter Magazine 2014, United Kingdom, vintage 2012

Bronze Medal, San Francisco International Wine Competition 2014, vintage 2012

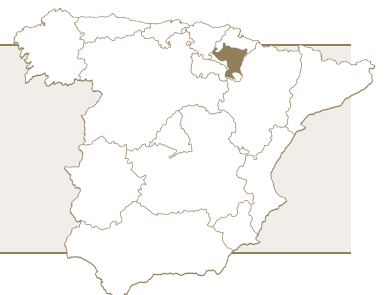
92 Points, Guía Peñín 2014, Spain, vintage 2010

88 Points, R. Parker - The Wine Advocate, Issue #181, February 2009, vintage 2008



Type: Red, 7 months oak ageing
Varieties: 100% Garnacha
Alcohol content: 14%
Residual sugar: 2,8 g/L

Case: 6 units
Cases per Pallet: 85
Pallet configuration: 17x5
Bottle barcode: EAN: 8437004204004 | UPC: 850617000425
Case barcode: EAN: 8437004204059 | UPC: 10850617000422



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