

**RED WINES**

**Castillo de Aza 2014.** D.O Ribera del Duero.

Grape varieties: Tempranillo.

Black cherry colour. Intense dark fruit and vanilla flavors and sweet notes. The aftertaste is elegant and long. Medium-bodied.

Glass: 3,50€

Bottle: 16,00€

**La Wapa.** D.O Ribera del Duero. Vinos M. Martin.

Aged in barrels for 6 months.

Grape variety: Tempranillo.

La Wapa is balanced and smooth, a very easy wine to drink.

Cherry red colour. On the nose red fruits, notes of aging, smoked, balsamic and spices.

Glass: 4,50€

Bottle: 18,00 €

**Los Cantos de Torremilanos.** D.O Ribera del Duero. 2014. Finca Torremilanos.

Organic wine

Aged in American and French oak barrels 13 months.

Grape variety: 95% Tempranillo and 5% Merlot

Wine of intense purple tone. On the nose notes of black fruits and licorice that give way to the smoky flavour. Well balanced on the palate. With touches of cocoa.

Bottle 22,50€



**Muro.** D.O Rioja. Reserva 2012. Bodegas Muro Bujanda.

Aged 16 months in French oak barrel

Grape variety: 90% Tempranillo and 10% Graciano.

Strong red color. On the nose liquorice, raspberry, balsamic and ripe fruits.

Bottle 35.00 €

**Montecastrillo Crianza.** DO Ribera del Duero. Ecological wine. 2015

Grape variety: Tempranillo

A young and fresh wine, made with organic grapes. To the nose red and black fruits with hints of lavender and liquorice. Silky and tasty.

Bottle 3/8 11,50€

**Las Ocho 2015.** D.O Utiel-Requena. Bodegas Chozas Carrascal.

Organic wine

Grape variety: Bobal, Monastrell, Garnacha Tinta, Tempranillo, Cabernet Sauvignon, Cabernet Franc, Syrah and Merlot.

Aged 14 months in French oak barrels and 12 months in bottle.

Intense ruby color. On nose fruity and balsamic. Intense and elegant. Combination of eight harmonized grape varieties from the Allier forests.

Well balanced with balsamic, vanilla, coffee and chocolate aromas.

Bottle 35,00 €

**Gurgu 6 meses. Roble.** DO Alicante. 2015

Grape variety: Monastrell, Cabernet, Tempranillo

Dark red cherry, with lighter tones of red and violet. With a fruity nose we can find hints of red and forest fruits such as strawberry, plumb and black currant that mix with a slight hint of vanilla.

Smooth and easy to drink.

20,00 €



**Viuda Negra Crianza.** DO Rioja. 2014

Grape variety: Tempranillo

Strong red colour. On the nose it has aromas of mature fruit, black spices and minerals, showing its elegant and fine character. On the palate it has a perfect structure, full bodied, noble tannins, good acidity, very flavoursome, full and large. The finish is long and harmonious.

23,00 €

**Enrique Mendoza Merlot Crianza.** DO Alicante. 2014

Grape variety: Merlot con Monastrell

This wine has a medium-high intense ruby red colour with burgundy shades. It is a mature and serene wine with subtle and elegant tannin. Aromas of rosemary, lavender and thyme together with red berries and floral aromas are very typical in this variety.

25,00 €

**Alicante, Triga Crianza.** DO Alicante. 2013

Grape variety: Monastrell

Opaque purple, explosive aromas of black and blue fruits, notes of liquorice, Indian spices and floral oils. Rich and long, good acidity, elegance. Sweet cranberries and currants with a spicy persistence.

65,50 €



## WHITE WINES

### **Castillo de Aza 2016. D.O Rueda**

Grape varieties: Verdejo

Pale yellow with golden highlights. Intense aroma of fresh fruit and white flowers. The palate is light, fresh and balanced. Fruity aftertaste.

Glass: 3,00 €

Bottle: 16,00 €

### **Fruto Noble Joven S/ Crianza. DO Alicante. 2016. Ecological wine**

Grape variety: Sauvignon Blanc

Made of a selection of organic grapes this unique wine exhibits an attractive greenish-yellow colour.

Fresh and pleasant acidity on the palette. Tropical fruit aromas along with exquisite flavours.

19.50 €

### **Alicia Fermentado. VT Barbanza. 2015**

Grape variety: Albariño

Alicia Albariño is an albariño grape wine made by the small winery Coronas de Galicia using grapes from old vineyards. Straw-yellow in colour, with fruity aromas of apple and notes of tropical fruits. In the mouth it is silky, elegant and slightly oily.

24,00€

### **Las 2 ces. Bodegas Chozas Carrascal.**

Organic wine

Grape varieties: Macabeo and Sauvignon Blanc

Highlighting intense aromas from tropical fruits and flowers.

Clean and bright, a yellowish straw colour with greenish reflexes.

It harmonizes perfectly with sushi, light fish, white meat, seafood, pasta and rice dishes.

Bottle: 20,00 €



## ROSÉ WINES

**Las 2 ces 2016**

Organic wine

Grape varieties: 100% Bobal

DO Utiel-Requena

Bottle: 20,00 €

## CHAMPAGNES & CAVAS

**Jaume Serra.** Cava.

Grape varieties: Macabeo, Xare-lo and Parellada.

Pale yellow colour white green hues. Bright with abundant small bubbles. Good aromatic intensity.

Clean, fresh and fruity. Silky, vivacious and balanced. This cava can be enjoyed with all types of food.

Glass: 5, 00 €

Bottle: 14.50 €

**Queen of Kings.** Rosé Cava 2014. Bodegas Francisco Gómez.

Sparkling Rosé Wine-Brut

Grape varietie: 100% Monastrell

On the nose shows intense aromas of strawberry and cherry.

In the mouth a pleasant sweetness that is enhanced with its fine and persistent bubble, while this brings volume and freshness at the end.

Bottle: 20.00 €

**Juvé&Camps Cinta Púrpura.** Cava.

Grape varieties: Macabeo, Parellada and Xare-lo.

It has yellow-golden colour. It has fine efferecent bubbles

At the beginning this cava evoques fresh fruits with a light floral background and vibrant. Then the complexity grows and appears notes of toasted bread. This cava is pleasant in mouth.

Bottle: 18,00€



**Veuve Clicquot Brut 2007. Champagne.**

Grape varieties: Chardonnay and Meunier.

The strength of this golden-yellow wine is immediately pleasing to the nose while its complexity explodes on the palate. The initial notes of fruit are followed by more discreet aromas of brioche and vanilla when the wine is allowed to age in the bottle. Offers a perfect balance of finesse and forcefulness.

80,00 €

**Moët & Chandon Brut Imperial Rosé.**

Champagne.

Pinot Noir, Chardonnay, Pinot Meunier.

Rosé Imperial displays a pink color with amber highlights. Lively and intense, the bouquet exudes red fruits (wild strawberry, raspberry, cherry) with floral nuances of rose and a slight hint of pepper. On the palate, the wine shows a juicy intensity of berries (strawberry, raspberry, and redcurrant) rounded out by the fleshiness and firmness of peach and the freshness of a subtle note of mint.

Bottle: 90,00 €

**Don Perignon 1988 Magnum. Champagne.**

Grape varieties: Pinot Noir and Chardonnay.

Poured out of magnum, this wine is light yellow gold in the glass with incredibly fine bubbles. It smells wonderfully yeasty, with butter cracker and lemon juice aromas with the remarkable perfume of marzipan. In the mouth, the bubbles are merely tickles in a soft wave of silky smoothness.

399,00 €



## DESSERT WINES

### **Mistela Royuel**

*Ideal wine for dessert*

Glass 4.00€

**Casta Diva Cosecha Miel.** Sweet wine D.O. Alicante.

Grape varieties: Moscatel

*Ideal wine for desserts based on fruits and cheeses.*

Glass 5.00€

### **Oporto Taylor Fine Tawny**

*Pale brick colour with broad amber rim. Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas. Smooth and round on the palate, full of rich strawberry jam flavours.*

Glass 6.50