



Penedés

2015, Brut Selección Especial by Marques de la Concordia <i>40% Macabeo, 30% Parellada 30% Xarel-lo. Goes hand in hand to indulge us in this creamy white fruit herbal hint to our palate. It goes perfectly with foie-gras, pasta and seafood.</i>	4€	16€
2015, Brut Rosé Selección Especial by Marques de la Concordia <i>70% Monastrell y 30% Pinot Noir. Bottled fermentation for 15 months. Ripe and red fruits, this silky brut goes perfectly with foie-gras, pasta, fish or seafood.</i>		16€
2013, Brut Rosé by Marqués de la Concordia <i>70 % Pinot noir y 30 % Monastrell. Bottle fermentation for 40 months. Creamy texture in the mouth and a long after-tasting. Sweet and almondy hints to strenghten the carisma of appetizers, fish and seafood.</i>	4€	15€
2013, Brut Nature Reserva by Marqués de Monistrol <i>Con uvas de Chardonnay (30 %), Macabeo (25 %), Parellada (25%) y Xarel-lo (20%). After 30 months in the shade of our cellarsin Penedés, this dry cave enhaces the flavours of pasta, nuts and seafood leaving a long after-taste.</i>		18€
2012, Brut Nature Gran Reserva by Marqués de Monistrol <i>30% Chardonnay, 25 % Macabeo, 25% Parellada y 20% Xarel-lo. Hand-selected grapes harvested in baskets up to 20 kilos. It makes the maturation in bottle for 38 months, ideal for starters, salads and intense fish.</i>		24€

Catalunya

2017, MM Blanc de Blancs by Marques de la Concordia <i>Chardonnay, Macabeo, Xarel-lo y Gewuztraminer. Inspired in top sparkling wine process and slowly fermented in cold temparatures. This coupage is ideal for the summer time.</i>	4€	15€
2017, MM Rosado by Marques de Monistrol <i>Tempranillo, Merlot y Syrah. This wine has intense, clean and aromatic floral hints with bright Raspberry flavours. Perfect for appetizers</i>	4€	15€

Rueda

2018, Verdejo by Vega de la Reina <i>100% Verdejo. Awarded as the best White wine in the world 2012 in the World Wine Awards in Brussels. This is our emblematic white from our Vega de la Reina Winery, it is a reference for any Verdejo. Indulge yourself in its herbal and tropical flavours, ideal top air with appetitifs, rice, fish, seafood and whote meat.</i>	4€	16€
2018, Verdejo by Paternina <i>100% Verdejo. From the centenary winery Paternina, we offer you this fresh Verdejo perfect for any Momento which never disappoints. Perfect wine to pair with appetizers, rice, fish and seafood.</i>	4€	16€





Arribes del Duero

2016, Crianza by Hacienda Zorita <i>100% Tempranillo. Our Hotel and barrels aged in our monastery give this red the essence of Hacienda Zorita, in perfect harmony with this place it matches any good course.</i>	4€	16€
2016, Natural Reserve Syrah by Hacienda Zorita <i>100% Syrah. Our Syrah vineyard, under the supervision of Richard Smart, fulfils its potential from the granite soil of the Duero Valley. Its truly unique.</i>	6€	25€
2015, Magister by Hacienda Zorita <i>60% Tempranillo, 30% Syrah y 10% Merlot. This limited production coupage wine ages for 18 months in new French oak Allier barrels. Its exclusive for perfect vintages.</i>	9€	45€

Ribera del Duero

2016, Crianza by Hacienda Abascal <i>100% Tinta fina. This emblematic wine cellar in the center of the Ribera del Duero región, is neighbour to the Spanish greats. This fruity and full bodied crianza with its hints of plum is always a safe bet.</i>	4€	17€
2011, Reserva by Hacienda Abascal <i>100% Tinta fina. From the Ribera del Duero "Golden Mile" this extraordinary, complex reserva gives us Noble wood and the ripe fruit aromas pairs perfectly with intense meats and our acorn-fed Iberian products.</i>	6€	30€
2011, Premium by Hacienda Abascal <i>100% Tinta fina. Limited production of 11.000 bottles, it ages for a year in the barrel and one more year in the bottle to brings us a sophisticated, silky tannin. Toasty hints ideal for heavy meat dishes, stews and our acorn-fed Iberian cured meats.</i>	9€	43€

Serranía de Ronda

2005, Andalus <i>100% Petit Verdot. Prizewinning as the Best Petit Verdot in Spain and the best tinto of Andalusia From The Cortijo de las Monjas in Ronda, it arrive to us this limited and personal collection to the delight of our senses. Ideal for roasts and red meat.</i>	8€	43€
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DO Rioja



<p>2015, Crianza by Marqués de la Concordia Haro <i>Tempranillo 100 %. The cellar that gives name to our wines and the ethos of our Haciendas, this mythical red wine with dark fruit aromas is a fantastic all-rounder that satisfies any palate.</i></p>	<p>4€ 16€</p>
<p>2013, Reserva by Marqués de la Concordia Haro <i>Tempranillo 100 %. A classic among the classics, 24 months in American oak barrels and 12 in bottle is everything that La Rioja is supposed to be. Spicy, liquor fruits, a long after-taste and velvety tannin.</i></p>	<p>5€ 20€</p>
<p>2014, Hacienda de Susar by Marqués de la Concordia <i>85 % Tempranillo, 5 % Syrah, 5 % Merlot y 5 % Cabernet Sauvignon. This exclusive and limited production of 22.00 bottles becomes special at any momento. Intense, mineral and ideal for roasts, game red meats and cured cheese.</i></p>	<p>9€ 41€</p>
<p>2015, The Family Collection Crianza by Lagunilla <i>80% Tempranillo y 20% de Garnacha. Our Lagunilla crianza lives up to the expectations. Balance tannins, medium body with hints of vanilla coming from its time in the American oak barrels. Perfect pairing for roasted tomato sauces and roasted vegetables.</i></p>	<p>4€ 16€</p>
<p>2012, The Family Collection Reserva by Lagunilla <i>80% Tempranillo y 20% de Garnacha. Aging for 24 month in the barrel, and 12 more, this red comes to your table with macerated fruity flavours and hints of wood in its prime to be enjoyed with pasta, bbqs and roasted meats.</i></p>	<p>5€ 19€</p>
<p>2009, The Family Collection Gran Reserva by Lagunilla <i>80% Tempranillo y 20% de Garnacha. Fine and elegant bouquet, with 24 months in American oak barrel and some other 36 months in the bottle. Ideal for roasted fish, meats and game.</i></p>	<p>24€</p>
<p>2012, Optimus by Lagunilla <i>Tempranillo, Syrah, Merlot y Cabernet. Aged for 18 months in new médium roasted French oak barrels. Exclusive wine with 5.100 bottles production. An excellent and refined choice, enhaces any red meat. Intense and exquisite with an elegant earthy palate.</i></p>	<p>9€ 41€</p>
<p>2015, Banda Oro Crianza by Paternina <i>85% Tempranillo, 10% Garnacha y 5% Mazuelo. Intense sweet fruit hints in the palate. A classic and elegant wine. Perfect pairing for cured cheese, roasted and grilled meats and pasta.</i></p>	<p>16€</p>
<p>2012, Selección Especial Reserva by Paternina <i>100% Tempranillo. Carefully selected wine for this special edition. On the mouth, it is velvety and well balanced. Its long persistence makes this wine perfect for our acorn-fed ibéricos, whote meat, beef and our cured cheese pairing.</i></p>	<p>19€</p>
<p>2008, Gran Reserva by Paternina <i>85% Tempranillo y 15% Garnacha. Aged 24 months in American oak barrel and other 2 years in bottle. Refined wine in the mouth full body, complex wine. Our senior from Paternina is ideal for red roasted Meats, game and intense cheese.</i></p>	<p>24€</p>





Pago Dominio de Valdepusa

- 2014, Symma Varietalis by Marqués de Griñón** **35€**
Syrah (minimum percentages of Cabernet Sauvignon and Petit Verdot, according to vintage). Manual harvesting, prolonged maceration and aging in Allier French oak barrels new and new, for 12 months. Deep color, elegant and complex aroma of forest fruits. The palate is persistent, complex and very balanced.
- 2013, Graciano by Marqués de Griñón** **45€**
Red wine of guard. 100% Graciano. Aged for 20 months in French oak barrels from different cooperages. Harvested by hand, with an exhaustive selection of the best bunches both in the field and its reception. With A very intense color, with some border violet and event to jet. Velvety entrance, has a great step of mouth. Intense aroma of berries gives way to a pleasant and refreshing citrus sensation.
- 2008, Emeritus by Marqués de Griñón** **75€**
Cabernet Sauvignon, Petit Verdot and Syrah, aged for 20 to 24 months in new French Allier oak barrels. Its a "wine to keep" to enjoy it today and for the next 10 to 15 years. Limited production of 14.400 bottles.
- 2011, AAA by Marqués de Griñón** **165€**
A mix of the best grape varieties of each vineyard. Kept in french oak barrel for up to 30 months. Azure color, bright and clear. Tremendous aromatic complex with fresh grapes aromas and mint hints. Elegant in the mouth with plum and spice memories. Fullbody silky wine.

