



WINE LIST

RED WINES

CATALONIA

LES SORTS MAS ROIG € 15 / glass € 3

D.O. MONTSANT — *Carignan, Grenache and Syrah.*

TERRA EIXUTA € 17

D.O. TERRA ALTA — *Black Grenache*—
6 months aged in tank.

IVORI € 18

D.O. ALELLA — *Black Grenache and Syrah*—
Aged for 12 months in French oak barrels.

ORIO ROSSELL ROCAPLANA € 19

D.O. PENEDÈS — *Syrah*— Aged for 12 months
in French oak barrels.

VESPRES € 24

D.O. MONTSANT — *Black Grenache, Carignan
and Syrah*— Vines between 50 and 70 years
old, 14 months in Austrian oak barrels.

LLÀGRIMES DEL PRIORAT € 26

D.O. PRIORAT — *Cabernet Sauvignon, Grenache
noir, Carignan and Merlot*— 12 months of aging
in French and American oak barrels.

MAS LLUNES EMPORION € 28

D.O. EMPORDÀ — *Grenache noir and Cabernet
Sauvignon*— 11 months of aging in French oak
barrels.

PUR MSB € 40

D.O.Q. PRIORAT — *Black Grenache and Carignan
from centuries-old vines*— Aged 12 months
in stainless steel and 8 months in French oak
barrels.

VALENCIAN COMMUNITY

SERICIS CEPAS VIEJAS MURVIEDRO € 19

D.O. UTIEL REQUENA — *Monastrell*—
Aged for 12 months in French oak barrels.

RIOJA

MARQUÉS DE ALDEANUEVA CRIANZA € 14

D.O. RIOJA —*Tempranillo and Grenache.*

SOLAR DE RANDEZ € 17

D.O. RIOJA —*Tempranillo*— 12 months of aging in French oak barrels.

DECENIO RESERVA € 24

D.O. RIOJA —*Tempranillo*— 24 months in French oak barrels and 6 months in the bottle.

PAGO DE VALDEORCAS € 27

D.O. RIOJA ALAVESA —*Gratian and Tempranillo*— 20 months of reserve in French oak barrels.

CONDE DE LA SALCEDA RESERVA € 40

D.O. RIOJA —*Tempranillo*— Rests for a minimum of 18 months in French oak barrels.

SOLIDEO RESERVA € 48

D.O. RIBERA DEL DUERO —*Tempranillo, Cabernet Sauvignon, Albillo*— 20 months of aging in American oak barrels.

CASTILE AND LEÓN

MISIVA € 15 / glass € 3,5

D.O. RIBERA DEL DUERO —*Tempranillo*— 6 months in barrel. "Oak wine".

ALTOS DE VALDOSO € 21

D.O. RIBERA DEL DUERO —*Tinta del País*— 12 onths of barrel aging and 24 in the bottle.

LAMBUENA CRIANÇA € 25

D.O. RIBERA DEL DUERO —*Tempranillo*— Aged for 12 months in French and American oak barrels.

PAGOS DE MOGAR € 28

D.O. RIBERA DEL DUERO —*Tinta del País*— Aged for 12 months in French and American oak barrels.

DEHESA DE LOS CANÓNIGOS € 30

D.O. RIBERA DEL DUERO —*Tempranillo, Merlot and Cabernet Sauvignon*— Aging for 15 months in American oak barrels.

PESQUERA CRIANZA € 37

D.O. RIBERA DEL DUERO —*Tinta del País*— Aging for 18 months in French and American oak barrels and 6 months in the bottle.

WHITE WINES

CATALONIA

- ALGARS ECOLÒGIC** € 14 / glass € 3
D.O. TERRA ALTA —*White Grenache*.
- MAS DE LES VINYES** € 17
D.O. MONTSANT —*Macabeo*.
- MARFIL BLANC CLÀSSIC** € 19
D.O. ALELLA —*White Grenache and white raisin*.
- MAS LLUNES NÍVIA** € 20
D.O. EMPORDÀ —*Grenache and Macabeo*—
5 months in boot.
- LES BRUGUERES** € 26
D.O.Q PRIORAT —*White Grenache*—
Aged for 6 months in stainless steel tanks
on its own lees.

GALICIA

- PIONERO** € 18
D.O. RIAS BAIXAS —*Albariño*.
- VALMIÑOR** € 21
D.O. RIAS BAIXAS —*Albariño*— 30 days of rest
in the bottle.

NAVARRRE

- CAMINO DEL SOTO ALZANIA** € 17
D.O. NAVARRA —*White Sauvignon and Chardonnay*.

MINORCA

- TORRALBENC ALBENC** € 23
—*Parellada, white Sauvignon, Viognier,
Chardonnay and Malvasía*—
Aging for 6 months on the lees.

CASTILE AND LEÓN

- PANDORA** € 17 / glass € 3,5
D.O. RUEDA —*Verdejo*.
- VALTRAVIESO NOGARA** € 18
D.O. RUEDA —*Verdejo*— 5 months of aging
on its own lees.
- PANDORA MAGNUM 1,5 L** € 28
D.O. RUEDA —*Verdejo*.

ROSÉ WINES

CATALONIA

PETIT CAUS ECOLOGIC € 17

D.O. Penedès —Merlot, Syrah, Cabernet Sauvignon, Tempranillo and Cabernet franc.

LILA MSB € 20

D.O. Empordà —Grenache and Macabeu—
Vines between 20 and 50 years old.

NAVARRRE

CORAL INURRIETA € 15

D.O. Navarra —Black Grenache, Syrah, Cabernet Sauvignon and Merlot.

SPARKLING

CATALONIA

CAVA MARIEN € 12,5 / glass € 2,5

D.O. CAVA —Chardonnay, Xarel-lo, Macabeu and Parellada.

ESCOFET ROSELL
BRUT NATURE € 18

D.O. CAVA —Macabeo varieties, Chardonnay, Xarel-lo, Parellada and Pinot Noir.

JUVE CAMPS R.F. € 26

D.O. CAVA —Macabeo, Xarel-lo and Parellada—
36 months in the bottle.

AGUSTÍ TORELLO
BRUT NATURE G.R. 35 €

D.O. CAVA —Xarel-lo, Parellada and Macabeo—
Aging for a minimum of 30 months.

FRANCE

ABELÉ 1757 BRUT € 45

CHAMPAGNE CHARDONNAY —Pinot Noir and Meunier— Aged for 3 years in stacks.

TAITTINGER CHAMPAGNE € 70

—Chardonnay and Pinot Noir—
Aged for 3-4 years.