Wine List

**White Wine**

**Bodegas Maximo Viura** - *Features of tangy lime and stone fruits with a balanced acidity.* **Bottle £16.00**

**Vega del Guardal Macabeo** – *Organic fresh white with fruit & flavorsome notes from Castillejar* **Bottle £16.00**

**Concha Y Toro Sauvignon Blanc** *– Fresh, dry & balanced.* **Bottle £16.00**

**Sol y Sombra Macabeo - Verdejo** – *A lively dry white with zingy lemon & fresh grapefruit.* **Bottle £17.00**

*Great bottle of wine for afternoon tapas!*

**Acantus Sauvignon Blanc** *– A Characteristic golden color. Aromas of honey and white flowers.* **Bottle £17.50**

*Balanced and sustained on the palate*

**Albarino Lolo** *–Clean, bright straw yellow. Neat and fragrant on the nose with intense floral notes* **Bottle £18.50**

**El Coto Blanco** - *Ultra clean, rounded, vibrant & delicious wine. Rich fruit flavours with a hint of oak.* **Bottle £19.50**

**Rose Wine**

**Bodegas Maximo Rosado** *– A bright, intense Rose with aromas of strawberries & peaches.* **Bottle £16.00**

**El Coto Rosado** *– Fresh Strawberry flavours & plenty of zip. Crisp and clear, dry, fruity flavour.* **Bottle £19.50**

**Red Wine**

**Bodegas Maximo Tempranillo** *– Aromas of plums & red berries, with a long lasting finish.* **Bottle £16.00**

**Sol y Sombra Tempranillo** – *A deeply coloured modern-styled Spanish wine with rich mulberry.* **Bottle £17.00**

*Softly oaked with a warming spicy finish. Ideal partner for Jam*ó*n Serrano*

**Cerrico Riondo 2011**– *Wine made entirely from grapes from the town of Castilléjar in Andalucía, this* **Bottle £19.50**

*restaurant takes its name from. Crafted by the major of the town, Jesús Raya & comparable in quality to high*

*end Rioja according to the locals… we agree!*

**Coto Major Rioja***– Full of rich fruit flavours & a touch of soft vanilla oak.* **Bottle £19.50**

**Torres Gran Sangre de Toro** *– An exuberant aroma with a background of spices* **Bottle £22.50**

*balanced with notes reminiscent of blackberries.*

**Coto De Imaz Rioja Reserva**  *– Raspberry and plum fresh aromas with a hint of sharpness.* **Bottle £27.50**

*Zesty and crisp with red-berry and vanilla flavors*

**Coto De Imaz Rioja Gran Reserva**  *– A silky red, light but graceful, with focused cherry,* **Bottle £29.50**

*spice and vanilla flavours. Fresh and clean*

**Cigales Museum Reserva** *– complex nose of fruit, spice and toasty oak. The palate is rich* **Bottle £31.50**

*and bursting with layered fruit.*

**By The Glass 125ml - £3.50 175ml - £4.20 250ml - £5.40**

**Chilean Sauvignon Blanc** *- A light, crisp, zesty dry white, with gentle lemon and green apple flavours and a refreshing finish.*

**Bodegas Maximo Viura** - *Features of tangy lime and stone fruits with a balanced acidity.*

**Californian White Zinfandel** *- A juicy, fruit bomb of a wine, with lots of sweet, yet refreshing, cherry and strawberry flavours.*

**Californian Merlot** *– A Soft, easy-drinking, fruity Merlot from California, with lots of juicy, plum and blackberry, mellow flavours.*

**Bodegas Maximo Tempranillo** *– Aromas of plums & red berries, with a long lasting finish.*

**Sherry de Jerez (50ml) £3.60**

**Tio pepe Fino** *– Fresh and dry, Spain’s biggest selling sherry matches perfectly with fish* **Bottle £17.50**

*and seafood dishes*

**Gonzalez Byass, Vinea AB, Amontillado** – *Bone dry with notes of almond and hazelnuts. Great with smoked fish and white meats*

**Gonzalez Byass, Leonor, Palo Cortado** *– being 12 years old has added much more depth and complexity to this wine, more intense nut flavours with woody notes. Great with ham’s, cheeses and white meats*

**Gonzalez Byass, Alfonso, Oloroso seco** *– even more nutty with a light spice. Try with red meats or game dishes.*

**Gonzalez Byass, Solera 1847, Oloroso dulce** *– Oloroso blended with 25% Pedro Ximenez which adds a sweet raisin flavour. Pairs well with lighter fruit based deserts*

**Gonzalez Byass, Nectar, Pedro Ximenez** *– Rich, dark and creamy, this wine shows dried fig, prune and raisin flavours. Have it poured over ice cream or with a rich chocolaty desert.*

**Sparkling Wine & Champagne**

**Vilarnau Brut Reserva** *– Dry, fresh and fruity. A classically made cava with lovely brioche* **Bottle £17.50**

*and lemon flavours. Perfect as an aperitif or with white fish.*

**Vilarnau Brut Reserva Rosado** *– Delicious redcurrant and raspberry fruit with a beautiful* **Bottle £17.50**

*fine mousse. Soft and juicy, pairs perfectly with white meats or tomato based dishes*

**Louis Roederer Brut Premier NV** *– Fresh, dry and lively.* **Bottle £55.00**

**Laurent-Perrier Brut NV** *– Rich, elegant, toasty flavor and fine mousse.* **Bottle £55.00**

**Veuve Clicquot Yellow Label NV***- Rich, with full fruit and flavour.* **Bottle £60.00**

**Laurent-Perrier cuvée rosé NV** *– Intensely fruity flavors, clean, well-defined & slightly sharp.* **Bottle £80.00**