



Please find a selection of our best and most popular wines which we feel give a good representation of the depth and breadth of our wine list. This menu will offer you a variety of styles and prices that will match the set food menu's of your choice. If you would prefer any other wines from our complete wine list, please don't hesitate to contact us and we will be happy to oblige.

### **White Wines**

#### **Camino Los Robles Blanco - £16.50**

2006 – Airen is the most planted grape variety in Spain and does particularly well in La Mancha. This Airen has been cool fermented to make a crisp, fresh white with clean melon and citrus flavours. Ideal for everyday consumption. Organic certified.

#### **Rioja Blanco de Lagrima – Bodegas Tobias - £18.50**

2006 – Dry crisp and refreshing with appealing floral and citrus aromas. The wine is light, harmonious and easy to drink.

#### **Telmo Rodriguez- Basa - £23**

2006 – A cracking blend of Viura, Verdejo and Sauvignon Blanc. A vibrant floral nose, gives way to a crisp, zesty palate with warm guava and pineapple flavours. The finish is dry and clean- Delish!

#### **Rioja Muga Blanco - £25**

2006 – Bright straw colour. On the nose, one finds complex fruity aromas of peach, apple and pineapple, as well as the delicate hints of vanilla from the oak ageing. On the palate, it is lively and powerful, with good structure. The nice buttery / creamy flavour is perfectly balanced by the crisp acidity. A long and pleasant finish.

#### **Martin Codax Albarino - £26**

2006 - On the nose, the wine is fresh, elegant and has complex fruity aromas. On the palate, it offers good structure, acidity, all perfectly balanced with the fruit. The finish is pleasant and persistent.

#### **Chardonnay- Bodegas Principe de Viana - £19.50**

2006 – A medal winner, it combines elegant varietal character with oak spices.

#### **Viognier Lagarde- £22**

2007- Brilliant lemon colour with golden undertones. Long and very fresh in the mouth with citric notes of pink grapefruit. Great balance.

## Red wines

### **Camino Los Robles – Tempranillo - £19**

2006- From the heart of La Mancha, this young tempranillo, is fruit driven with fresh dark berry flavours tempered with characteristic Tempranillo spice and a clean, dry finish. Certified organic.

### **Bodegas Tobia Tinto Unoaked - £18**

2005- Vibrant display of cherries and wild berries.

### **Telmo Rodriguez Muvedre - £19.50**

2006 - Telmo is a shining star in Spanish winemaking - his passion for reinventing lost terroirs puts him at the cutting edge of modern winemaking. This wine is a wonderfully crated wine, the big muscles of this 'Muvedre' have been balanced with a juicy and ripe tannin that make this wine appear well below it's 14.5% alcohol content. This is a complex, memorable wine, with floral notes of violet and cassis.

### **Montes Pinot Noir – Casablanca - £25**

2006 – Combination of cherries and plums on the nose. Soft on the palate with a clean finish.

### **Mustiguillo Mestizaje - £28**

2004 – This wine has ripe black fruits and spicy flavours. A succulent, flashy palate, a smooth finish and a flavour that derives from the richness of the fruit.

### **Castano Monastrell- £21**

2005 - This wine has a gorgeous colour; a bright and vibrant cherry red, with some density. The nose is bursting with ripe, chewy, juicy black cherries and other black fruits.

### **Bodegas Tobia Crianza - £24**

2003 - Award winning wine. It combines pronounced blackberries with hints of vanilla. Excellent texture with round tannins and a long satisfying finish.

## Rose Wines

### **Pinot Grigion Rose Ca Lunghetta - £18**

2006 – Simple and easy to drink, soft textures with strawberries and raspberries.

### **Muga Rosado - £20**

2005 – On the nose, one finds intense aromas of fruit; raspberry, cherry, kiwi....as well as delicate yeasty notes. On the palate, it is fresh and lively with a good acidity. This is a wine of finesse with a long rich finish.

## Cava

### **Cava Brut Zero Castellblanch - £23**

Pale straw yellow in colour. Tiny, abundant bubbles with an excellent crown. Fine and intense fruity aromas, together with hints of citrus. Soft and refreshing, with a good persistent mousse. Clean and elegant finish

### **Cava Rosado Castellblanch - £23**

Rosé Cava characterised by its pale strawberry colour and its rich fruity aromas. Abundant mousse. On the nose the fruity aromas of the Garnacha are evident. Fresh and silky, pleasantly sweet on the palate with a balanced and good body. The above characteristics make this an ideal wine to have with sweet aperitifs and desserts

