



## *Wine by the Glass*

### **Sparkling Wine and Champagne**

**125ml**

1. Villa Conchi Brut Seleccion, Cava (Catalunya, Spain)	£5.00
2. Castellblanc Brut Rosado, Cava (Catalunya, Spain)	£5.50
4. Taittinger Nocturne Sec NV (Champagne, France)	£10.00
5. Taittinger Prestige Brut Rosé (Champagne, France)	£11.00

### **Sherry/Desert Wine**

**50ml**

**100ml**

7. La Guita Manzanilla (Andalucia, Spain)	£5.00	£7.00
8. Moscatel Oro Floralis, Torres 2012 (Catalunya, Spain)	£6.00	£8.00

### **White Wines**

**125ml**

**175ml**

9. La Prensa Chardonnay (Spain)	£4.00	£5.00
10. Casa Albali Verdejo – Sauvignon Blanc (Valdepenas, Spain)	£4.50	£5.50
11. Musso de Casa Rojo Blanco (Castilla y Leon, Spain)	£5.00	£6.00
12. Raimat Ventada Organic Blanca, Costers Del Segre (Catalunya, Spain)	£6.00	£7.00
13. Vina Real Rioja Blanco, Barrel Fermented (Rioja, Spain)	£6.25	£7.25
14. Raimat Saira Albarino, Costers Del Segre (Catalunya, Spain)	£6.50	£7.50

### **Rose Wines**

21. Panuelo, Rosado (Spain)	£4.00	£5.00
22. Musso de Casa Rojo Rosado (Castilla y Leon, Spain)	£5.00	£6.00
23. Vina Real Rioja Rosado (Rioja, Spain)	£6.50	£7.50

### **Red Wines**

25. La Prensa Cabernet Sauvignon (Tempranillo, Spain)	£4.00	£5.00
26. Casa Albali Tempranillo – Shiraz (Castilla La Mancha, Spain)	£4.50	£5.50
27. Drassanes Bobal Tinto, Utiel-Requena (Valencia, Spain)	£5.00	£6.00
28. Musso de Casa Rojo Tinto (Castilla y Leon, Spain)	£6.00	£7.00
30. Pablo, Old Vine Garnacha (Catalayud, Spain)	£6.50	£7.50
31. Vina Real Rioja Crianza (Rioja, Spain)	£7.00	£8.00

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## Sparkling Wine and Champagne

**Bottle**

- 1. Cava Villa Conchi Seleccion, Cava (Catalunya, Spain)** **£25.00**  
A blend of 30% Xarel.lo, 30% Parellada and 30%Macabeo, supplemented with 10% Chardonnay, which adds further to the wines fruit character and the elegant.
- 2. Castellblanc Brut Rosado, Cava (Catalunya, Spain)** **£26.00**  
A blend of Garnacha and the Trepat variety which is mostly confined to Catalunya and reserved for making rosé Cava. This salmon-pink wine shows initial notes of bramble and blackcurrant.
- 3. Musso De Casa Rojo Cava (Catalunya, Spain)** **£28.00**  
Persistent and refined bubbles, aromas of white stone fruits, citrus notes and an elegant bakery background, Round and easy in the mouth with an effervescence that evolves on the palate, giving a long aftertaste.
- 4. Taittinger Nocturne Sec NV (Champagne, France)** **£55.00**  
A blend of 40% Chardonnay with the balance made up of the red Pinot grapes. What makes this different from the Brut is that it has a dosage of 17.5 g/l (grammes per litre) of sugar added prior to having the cork inserted.
- 5. Taittinger Prestige Brut Rose (Champagne, France)** **£60.00**  
Made mainly using black grapes, about 15% of which are vinified red to give the wine colour, with around 30% of Chardonnay in the blend to achieve an elegance in keeping with Taittinger's style.
- 6. Taittinger Brut Vintage (Champagne, France)** **£90.00**  
Sourced primarily from Taittinger's Grand and Premier Cru vineyards situated in the three main regions, equal proportions of Chardonnay and Pinot Noir contribute to the blend. Lively, with an elegant biscuity finish.

## Sherry/ Desert Wine

- 7. La Guita Manzanilla (Andalucia, Spain)** **£25.00**  
Made from Palomino grapes, mainly from the Miraflores estate. Pale straw-gold in colour, this Manzanilla has a delicate, fresh demeanour and a saline minerality on the finish.
- 8. Moscatel Oro Floralis, Torres 2012 (Catalunya, Spain)** **£26.00**  
The grapes are allowed to ripen and shrivel almost to raisins before pressing. Grape brandy is added to the must to arrest the fermentation. The final result is a very sweet, luscious wine.

## White Wine

- 9. La Prensa Chardonnay (Spain)** **£19.00**  
The wine undergoes a short period of cold maceration and fermentation for up to 10-12 days. It is followed by an ageing period on lees to produce an elegant, fresh and fruity wine. With flavours of apple, peach and a creamy finish.
- 10. Casa Albali Verdejo – Sauvignon Blanc (Valdepenas, Spain)** **£20.00**  
A blend of Verdejo, a northern Spanish variety, and Sauvignon Blanc, both produce refreshing aromatic wine, shows notes of apple and tropical fruit.
- 11. Musso de Casa Rojo Blanco (Castilla y Leon, Spain)** **£23.00**  
Creamy, light notes of apple, pear, peach and white flowers. Kind and fresh in the mouth, clean and elegant on the finish. It pairs amazingly with white fish and sea food.
- 12. Raimat Ventada Organic Garnacha Blanca Costers del segre (Catalunya, Spain)** **£27.00**  
Delicate and subtle, with mineral notes combined with an explosion of white pear, tropical fruit and citrus notes, with an elegant aromatic touch of Mediterranean herbs and fennel. A balanced wine, with character, delicate and silky in mouth.
- 13. Vina Real Rioja Blanco, Barrel Fermented (Rioja, Spain)** **£30.00**  
Beautifully balanced and quite delicious with pure, floral and citrus aromas leading into a fat rounded, creamy rich palate. This is balanced by a clean cut of grapefruit acidity and subtle toasty and biscuit flavours.
- 14. Saira Albarino Costers del segre, Raimat (Catalunya, Spain)** **£31.00**  
Here in the high altitude vineyards of Costers del Segre it also does well. Shows delicate aromas of citrus, dried flowers and spice with a hint of sweet vanilla and dried fruit, the palate is well-rounded and the finish citrusy and refreshing.

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- 15. La Marimorena, Albarino Rias Baixas, Casa Rojo (Galicia, Spain) £34.00**  
 Unoaked and lee aged, the wine shows herbal aromas, scents of citrus and clear notes of apple and pear, fresh and fruity in the mouth, the finish continues along the mineral and spice theme.
- 16. Casa Rojo El Gordo del Circo, Verdejo (Galicia, Spain) £36.00**  
 Bright and aromatic, the nose shows pear, apple, tropical nuances and fresh herbs; wide and intense on the palate with a spicy richness gained from a period of lees ageing.
- 17. Marques de Riscal Finca Montico Rueda (Castilla y Leon, Spain) £38.00**  
 A very complex nose with hints of fresh grass over a mineral base which gives the wine personality, and abundant fresh fruit such as citrus fruits, pineapple or melon. It leaves a fresh, aromatic taste in the mouth and has a clean, long finish.
- 18. The Orange Republic Godello, Valdeorras, Casa Rojo (Galicia, Spain) £45.00**  
 Aged on its fine lees for about five months prior to bottling, it shows aromas of pear, apricot and peach, the palate is rich and full-bodied with a fresh finish.
- 19. Rioja Blanco, Contino (Rioja, Spain) £60.00**  
 A blend of about 70% Viura with Malvasia and Garnacha Blanca sharing the balance, shows an elegant floral nose and integrated spice and white fruit on the silky palate.
- 20. Marqués de Riscal Barón De Chirel Verdejo Rueda (Castilla y Leon, Spain) £80.00**  
 Marqués de Riscal Sourced from 100 year old vines, ungrafted, on pre-phylloxera stocks from the Aldeanueva del Codonal,, the wine obtained has a dense mouth-feel, long and full of flavours.

## Rose Wine

- 21. Panuelo, Rosado (Spain) £20.00**  
 A soft and fruity rosé made from Tempranillo with a little Garnacha, shows subtle red fruit flavours such as strawberry alongside ripe lemon.
- 22. Musso de Casa Rojo Rosado (Castilla y Leon, Spain) £23.00**  
 Delicate and elegant. Impressive wild fruits notes with subtle nuances. A perfect wine for those summer long days, enjoying the sun with good friends. An ideal fresh wine to pair with food from the beginning to the end.
- 23. Vina Real, Rioja Rosado (Rioja, Spain) £25.00**  
 A blend of 85% Viura and 15% Tempranillo grapes, the nose provides soft, floral aromas balanced by fruit such as apricot and peach. The wine is soft and light on the palate with a fresh finish.
- 24. Vol d'anima Raimat Rose (Catalunya, Spain) £26.00**  
 Ànima de Raimat Rosado, the first Spanish rosé wine made using an innovative method, the Chardonnay's citrus aromas and exotic flavours were blended with the red fruit of the Pinot Noir and this fusion yielded intense notes of peach.

## Red Wines

- 25. La Prensa Cabernet Sauvignon Tempranillo (Spain) £19.00**  
 The grapes from this fruit packed wine, come from a sun-baked river valley in central Spain that get over 2,500 hours of sunshine a year. Vinified in a state of the art winery, the grape's soft fruity aromas and clean, fresh taste are retained.
- 26. Casa Albali Tempranillo-Shiraz (Castilla La Mancha, Spain) £20.00**  
 A blend of the Spanish Tempranillo grape variety and the more famed international variety Shiraz, plenty of ripe cherry and plum fruit flavours.
- 27. Drassanes Bobel Tinto, Utiel-Requena (Valencia, Spain) £21.00**  
 Garnet-red with purple highlights, this example is medium-bodied and juicy, with a blackberry and cherry fruit character showing hints of violet and black pepper.

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- 28. Musso de Casa Rojo Tinto (Castilla y Leon, Spain) £23.00**  
 Interesting notes of cherry and white peach and minerality. Complex and structured. A perfect example of Tempranillo variety of central Spain. Perfect pairing with meaty fish or red meat.
- 29. Gustavete el Mudo Monastrell, Alicante (Valencia, Spain) £24.00**  
 It has been farmed in Spanish vineyards for over 500 years, particularly close to the east coast. This rich, fruit-driven example shows the grapes typical savoury, red fruit flavours.
- 30. Pablo Old Vine Garnacha (Calatayud, Spain) £27.00**  
 The grapes for this richly flavoured wine were hand-harvested from bush-trained vines, grown in vineyards up to 800 metres above sea level. Shows ripe blueberry, blackberry and cherry fruit, backed by a refreshing juicy finish.
- 31. Vina Real, Rioja Crianza (Rioja, Spain) £31.00**  
 Ripe and richly fruity wine with rich aromas of fruit cake and spice, smooth and supple in the mouth with perfectly integrated oak, a rounded silky texture and smooth tannins, all supported by a lovely weight of fruit.
- 32. Paco & Lola Mencia, Valdeorras (Galicia, Spain) £33.00**  
 Intense cherry colour, medium to high core with a violet border. Intense aromas expressing red fruits, forest fruit jam, floral notes and a balsamic finish. The palate is elegant, fresh and fruity, with a balsamic and mineral finish.
- 33. Enemigo Mio Jumilla, Casa Rojo (Murcia, Spain) £35.00**  
 The label inspired by a wild boar that are often seen grazing on the grapes in the vineyards. Cherry red wine with purple trim. The nose is fruity and floral, with notes of rose petals.
- 34. MMM Macho Man Monastrel Jumilla, Casa Rojo (Murcia, Spain) £37.00**  
 Hand-harvested grapes from very old vines provide the raw material for this big, boisterous, fruit-packed wine, four months in oak barrels provides a touch of softness and spice.
- 35. Vina Real, Rioja Reserva (Rioja, Spain) £38.00**  
 The palate is rich, warming and velvety with a touch of acidity and fine tannins. The vanilla from the oak is beautifully integrated with the raspberry fruit producing a fine and complex wine with great length.
- 36. Salmos Prioret, Torres (Catalunya, Spain) £40.00**  
 This plush red delivers cherry pie flavours, with baked fruit, pastry and vanilla notes that show toast and liquorice accents. The tannins are ripe and well-integrated, and the finish shows a bright acidity.
- 37. Alexander vs The Ham Factory Tinto Fino, Casa Rojo (Spain) £48.00**  
 A rich, carmine-red colour in the glass, it is intense and concentrated. The nose shows notes of liquorice, toasted oak and developed cherry and dark fruit, the palate is powerful, wide and long with a mineral note backing the fruit and spice.
- 38. Marques de Riscal Finca Torrea Rioja (Rioja, Spain) £50.00**  
 This wine is more modern in character, with more impact of fruit. Less time in oak and less time in bottle. Cherry red with hints of dark fruit, spices. Elegant on the palate with good structure, round, long with a fresh, fruity finish.
- 39. Rioja Reserva, Contino (Rioja, Spain) £70.00**  
 Ruby-red, very fruity with an intense nose showing strawberry, blueberry, vanilla and a note of balsamic on the finish. In the mouth it is round, velvety and mouth-filling.
- 40. Mas La Plana, Cabernet Sauvignon Penedes, Torres (Catalunya, Spain) £80.00**  
 The best parcels of Cabernet Sauvignon are selected to produce this superb wine. Aged for 18 months in new French oak barrels, the wine is both voluptuous and powerful with great ageing potential.
- 41. La Unica, Pagos del Rey (Spain) £150.00**  
 The wines were all made from local clones of Tempranillo and the blend comprised of 50% Tinto Fino from Ribera del Duero (2011-2012-2013 vintages), 30% Tinta de Toro (2013 vintage) and 20% Tempranillo from Rioja (2012 vintage) to unify aroma and taste in one unique wine.

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