

## Vinos Tintos

### Castilla la Mancha

**Marques de Calado** 12.5% vol. From the Heartland of Spain, this classic Tempranillo notes of dark cherry and blackcurrant are lifted by a hint of dried flowers. Tempranillo grape. **£ 16.00**

125ml **£ 3.00**      175ml **£ 4.30**      250ml **£ 5.70**

### Rioja

**Los Bailadores** 13.5% vol. A single varietal Tempranillo wine violet in colour and soft and fruity in style. Warm, plummy aromas tinged with subtle spice and vanilla. **£ 19.00**

125ml **£ 3.60**      175ml **£ 5.10**      250ml **£ 6.60**

### Bierzo

**Pizarras de Otero** 13.5% vol. Mencía grape. A deep cherry red with violet reflections. Lively on the nose, with aromas of strawberry, plum and blackberry. **£ 22.00**

### Rivera del Duero

**Rietos** 13% Vol. Bright, deep ruby in colour, blue to the rim. Very deep and fruity aroma. Blackberry, strawberry and cherry flavours. Fresh and cheerful in the mouth with a lingering after taste. Tinta fina

(Tempranillo) grape **£ 24.50**

## Vino Rosado

### Castilla la Mancha

**Marques de Calado** 12.5% vol. An intense pink wine with plenty of juicy berry fruit. Strawberry and raspberry flavours are complemented by a creamy texture and crisp. **£16.00**

125ml **£ 3.00**      175ml **£ 4.30**      250ml **£ 5.70**

## Vinos Blancos

### Castilla la Mancha

**Marques de Calado** 12% vol. Fresh, floral aromas reminiscent of aromatic herbs such as anise and fennel. Smooth and velvety palate. Macabeo grape. **£ 16.00**

125ml **£ 3.00**

175ml **£ 4.30**

250ml **£ 5.70**

### Rioja

**Rioja Vega** 13% vol. Has a lovely acidity with stone fruit flavours like peach, also ripe green apples (Granny Smith style). Extremely refreshing. Excellent with olives, cheese, ham, any garlicky dish. Viura grape

**£ 19.00**

125ml **£ 3.60**

175ml **£ 5.10**

250ml **£ 6.60**

### Galicia

**Ribeiro Daponte** 12% vol. This wine has a straw-yellow colour, clean and bright. The nose has a high intensity evoking memories of fruit, light touches of fresh green herbs. It is full flavoured, with harmonious balance of acidity. In one word: Refreshing. Treixadura grape **£ 24.60**

**Castel de Fornos** 12.5% vol. Clear and bright straw colour. High intensity, flowers (gardenia, rose and orange blossom) then fruit (apricot, orange peel) and herbal background a stream of complex aroma. Mineral, floral, citrus and white flowers to the palate. **£ 29.00**

## Cavas

**Anna de Codorniu** 20 Cl 11.5% vol. **Brut** Well balanced and refreshing, aromas of tropical fruit such as pineapple as well as citrus, grapefruit and lime. It is ideal as an aperitif. It also goes well with shellfish and white fish **£ 7.40**

**Codorniu** 11.5% vol. **Brut**. From the Penedès region in Catalonia, in northeastern Spain. A dry, light-bodied Cava displaying green apple, citrus, almond and brioche characters. **£ 20.50**

