

MENU

Wines

VQUE
ARRIBAR

VINOS TINTOS

D.O. Utiel – Requena

HOYA DE CADENAS _ 15€

C. sauvignon and tempranillo - Aged for 14 months in French oak barrels.

CEREMONIA _ 17€

C. sauvignon, tempranillo and bobal - Aged for 14 months in French oak barrels.

EXCLUSIVE BOBAL _ 22€

100% bobal - Aged for 15 months in French oak barrels and bottle refined for 20 months.

PASIÓN DE BOBAL TINTO 2018 _ 25€

100% bobal

CAPRASIA CRIANZA _ 24€

Monastrell, shiraz and grenache - Aged for 14 months in oak barrels, 6 months in terracotta amphoras

BOBOS _ 30€

100% bobal. 13.5% vol. Aged for a minimum of 10 months in new French Allier oak barrels. Finca Casa la Borracha.

BASSUS PINOT NOIR _ 32€

100% pinot noir - Aged for a minimum of 10 months in new 300-litre fine-grained French oak barrels; bottled by lightly filtering it.

LAS MERCEDES DEL CABRIEL _ 38€

100% bobal - Aged for 18 months.

D.O. Valencia

LES ALCUSSES _ 17€

Monastrell, shiraz and grenache - Aged for 8 months in French and American oak barrels.

MESTIZAJE _ 22€

Bobal, grenache and shiraz - Aged for 10 months in French oak vats and barrels. DO Terrerazo (Valencia).

CARMEN _ 28€

Bobal - Aged for 12 months in concrete eggs.

MADURESA _ 28€

Monastrell and cariñena - Aged for 12 months in wooden vats and used French oak barrels.

FINCA TERRERAZO _ 50€

Bobal - Aged for 18 months in French oak vats and barrels. DO Terrerazo (Valencia)

BOBAL NEGRO _ 18€

Bobal.



D.O. Alicante

SANTA ROSA _ 34€

Monastrell, c. sauvignon, merlot... - Aged for 16 months in French Allier oak barrels.

PASIÓN DE MONASTRELL _ 28€

100% monastrell - Aged for 6 months in used French oak barrels.

D.O. Rioja

CONDE VALDEMAR CRIANZA _ 16€

Tempranillo and graciano - Aged for 13 months in American oak barrels.

REMELLURI RESERVA _ 35€

Tempranillo - Aged for 17 months in French oak barrels, 4 years in bottle

CUNE CRIANZA _ 17€

Tempranillo, grenache and mazuero - Aged for 12 months in American oak barrels.

CONDE DE LOS ANDES _ 40€

A 100% tempranillo wine from the 50-year-old vineyards of the heart of the Rioja Alta.

LINDES DE REMELLURI _ 22€

Tempranillo and grenache - Aged for 12 months in French oak barrels.

VILLA TONDONIA RESERVA _ 45€

Tempranillo, grenache and graciano - Aged for 6 years in the winery's oak barrels.

LA MONTESA _ 22€

Grenache - Aged for 12 months in French oak barrels.

200 MONGES _ 60€

Tempranillo and graciano - Aged for 20 months in new French and American oak barrels.

MUGA CRIANZA _ 28€

Tempranillo and graciano - Aged for 24 months in barrels from the winery's cooperage..

DALMAU _ 95€

Tempranillo and c. sauvignon - Aged for 21 months in new French Allier oak barrels.

VIÑA ARDANZA _ 32€

Tempranillo and grenache - Aged for 30/36 months in used oak barrels.

BARÓN DE CHIREL _ 105€

Tempranillo - Aged for 20 months in French oak barrels.

MARQUÉS DE MURRIETA _ 35€

Tempranillo, grenache and mazuero - Aged for 18 months in American oak barrels.

D.O. Toro

SAN ROMAN _ 60€

Tinta de Toro - Aged for 24 months in new and used French and American oak barrels.

PINTIA _ 85€

Tinta de Toro - Aged for 12/14 months in French and American oak barrels.

D.O. Ribera del Duero

SEMELE _ 18€

Tinto fino and merlot - Aged for 12 months in French and American oak barrels.

ABADIA DE SAN QUIRC _ 30€

Tempranillo - Aged for 14 months in French oak barrels.

AVAN 12 MESES _ 22€

Tempranillo - Aged for 12 months in French and American oak barrels

PAGO DE CARRAOVEJAS _ 57€

Tinto fino and other grapes - Aged for 12 months in French and American oak barrels.

MONTE BACO CARA NORTE _ 28€

Tempranillo - Aged for 12 months in French oak barrels.

EMILIO MORO MALLEOLUS _ 50€

Tempranillo - Aged for 18 months in French oak barrels.

PESQUERA CRIANZA _ 30€

Tempranillo - Aged for 24 months in American oak barrels.

ALION RESERVA _ 90€

Tinto fino and merlot - Aged for 5 years between barrel and bottle.

EMILIO MORO _ 30€

Tinto fino - Aged for 12 months in French and American oak barrels.

VEGA SICILIA VALBUENA 5º _ 180€

Tinto fino and merlot - Aged for 5 years between barrel and bottle.

MATARROMERA CRIANZA _ 32€

Tempranillo - Aged for 14 months in French and American oak barrels.

FLOR PINGUS _ 220€

Tinto fino - Aged for 18 months in French oak barrels.

PAGO DE CAPELLANES _ 38€

Tempranillo - Aged for 12 months in French oak barrels.

VEGA SICILIA ÚNICO _ 480€

Tinto fino and c. sauvignon - Aged for 10 years in oak barrels and bottle.

Other D.O.

LE TOURBILLON DE LA VIE _ 17€

Grenache - Aged in French oak barrels
D.O Languedoc France

DIDIER FORNEROL COTE DE NUITS VILLAGE _ 49€

Pinot noir - Aged in French oak barrels and wooden vats.
D.O Burgundy

XABRE _ 22€

Mencía and sousón - Aged for 10 months in French oak barrels and 6 months in wooden vats.
D.O Ribera Sacra

MAURO _ 55€

Tempranillo - Aged for 15 months in French and American oak barrels and wooden vats.
D.O Castilla y León

PETALOS _ 25€

Mencía - Aged in French oak barrels .
D.O Bierzo

PENFOLDS BIN 28 KALIMNA SHIRAZ _ 58€

Shiraz - Aged for 12 months in barrels.
D.O Australia

CATENA APELLATION ALTAMIRA _ 26€

Malbec - In French oak barrels .
D.O Argentina

VINOS BLANCOS

D.O. Utiel - Requena

IMPROMPTU _ 35€

Sauvignon blanc - Fermentation in new 400-litre oak barrels.



D.O. Valencia

MIRACLE CHARDONNAY SAUVIGNON _ 15€

Chardonnay and s. blanc - Pellicular maceration, fermentation in tanks without ageing.

NODUS _ 20€

Chardonnay - Fermentation in stainless steel tanks, without ageing.

BLANC DE ENGUERA _ 15€

Verdil and chardonnay - Fermentation in used barrels; aged for 4/5 months.

BOBAL BLANCO _ 20€

Bobal

D.O. Alicante

SANDARA _ 14€

S. blanc, viura and verdejo - Low-alcohol sparkling white wine.

MARILUNA BLANCO (ECO) _ 18€

85% verdejo - 15% macabeo.

MARINA ALTA _ 18€

Moscatel - Tank fermentation without ageing.

ENRIQUE MENDOZA CHARDONNAY _ 24€

Chardonnay - Low temperature fermentation without ageing.

D.O. Rueda

GORGORITO _ 16€

Verdejo and viura - Fermentation in stainless steel tanks without ageing.

PERRO VERDE _ 20€

Verdejo - Fermentation in stainless steel tanks, aged on its lees.

MARQUÉS DE RISCAL _ 19€

Verdejo - Fermentation in stainless steel tanks, aged on its lees.

BELONDRADE Y LURTON _ 55€

Verdejo - Aged for 10 months in French oak barrels.

JOSÉ PARIENTE _ 20€

Verdejo - Fermentation in stainless steel tanks, aged on its lees.



D.O. Castilla y León

BELONDRADE QUINTA APOLONIA _ 30€

Verdejo - Aged in steel and concrete tanks and oak barrels.

MAURO GODELLO _ 60€

Godello - Fermentation in 500-litre barrels, aged for 11 months on its lees.

D.O. Rias Baixas

ZARATE _ 20€

Albariño - Fermentation in stainless steel tanks, aged on its lees.

TERRAS GAUDA _ 26€

Albariño and loureiro - Cold maceration, fermentation in stainless steel tanks.

MARTIN CODAX _ 21€

Albariño - Fermentation in stainless steel tanks, without ageing.

MAR DE FRADES _ 27€

Albariño - Fermentation in stainless steel tanks, aged for 6 months on its lees.

PACO & LOLA PRIME _ 25€

Albariño - Fermentation in stainless steel tanks, aged for 6 months on its lees.



Other D.O.

BLANC PESCADOR _ 14€

Macabeo, xarel·lo and parellada - semi-sparkling wine, without ageing.
D.O Catalunya

SCHMITGES VOM BERG FEINHERB _ 26€

Riesling - Fermentation with selected yeasts.
DO Germany, Moselle.

MONOPOLE _ 16€

Viura - Fermentation in stainless steel tanks, without ageing

S. STEFANO MOSCATO D'ASTI _ 28€

Moscato - Fermentation in stainless steel tanks at controlled temperatures.
D.O Italia, Piemonte.

QUINTA DO AVELLINO _ 16€

Treixadura - Fermentation in stainless steel tanks, aged on its lees.
D.O Ribeiro

DRY MANDOLAS, OREMUS _ 25€

Furmint - Fermentation in barrels; aged on its lees in barrels.
D.O Hungría, Tolcsva.

MARKO _ 17€

Hondarrabi zuri - Fermentation in stainless steel tanks, without ageing.
D.O Txacoli de Bizkaia

TRIMBACH GEWURZTRAMINER _ 37€

Gewurztraminer - Fermentation in stainless steel tanks.
D.O Francia, Alsacia.

VIÑA ESMERALDA _ 19€

DOMAINE VACHERON SANCERRE _ 39€

Sauvignon blanc - Fermentation in stainless steel tanks, aged for 4 months on its lees.
D.O Francia, Loira.

CUATRO Y CINCO _ 20€

Godello - Fermentation in stainless steel tanks, aged for 6 months on its lees.
D.O Valdeorras

XIMENEZ SPINOLA _ 47€

Pedro Ximenez - Special fermentation to produce a dry wine from a sweet variety.

ENATE CHARDONNAY _ 21€

Chardonnay - Fermentation in temperature-controlled stainless-steel tanks.
D.O Somontano.

QUE BONITO CACAREABA _ 60€

Grenache blanc, viura and malvasia - Fermentation in barrel, aged for 10 months.
D.O Rioja.

J. DROUHIN MACON BUSSIERES LES CLOS _ 24€

Chardonnay - Fermentation in used barrels. DO France, Burgundy.
D.O Francia, Burgundy.

ROSÉ WINE

D.O. Utiel - Requena

CAPRASIA ROSADO _ 15€

Bobal - Fermentation in stainless steel tanks, aged on its lees.



D.O. Valencia

MIRACLE ROSADO _ 15€

Shiraz and grenache - Fermentation in stainless steel tanks, without ageing.

IMPROMPTU ROSÉ _ 30€

Wine that ages well. 100% pinot noir. D.O.P. Valencia.

D.O. Rioja

CONDE VALDEMAR ROSÉ _ 14€

Grenache and viura - Fermentation in stainless steel tanks, aged on its lees.

MUGA ROSADO _ 17€

Grenache, viura and tempranillo - Fermentation in oak barrels aged for 3 months on its lees.

Other D.O.

MATEUS ROSÉ _ 16€

Touriga franca - Fermentation in stainless steel tanks, semi-sparkling wine.
D.O Portugal.

BELONDRADE QUINTA CLARISA _ 20€

Tempranillo - Fermentation in concrete tanks, aged on its lees.

CHIVITE LAS FINCAS ROSÉ _ 17€

Grenache and tempranillo - Fermentation in stainless steel tanks, aged on its lees.
D.O Navarra.

HABLA RITA _ 30€

Garnacha y Shyrh - Fermentación en tanques de acero inox, crianza con sus lias.
D.O Francia, Provenza.

ENATE ROSADO _ 19€

Cabernet sauvignon - Fermentation in stainless steel tanks.
D.O Somontano

SPARKLING WINES



Cava

CAVA BRUT NATURE _ 20€

Chardonnay and macabeo - Traditional method, aged in stacks for more than 18 months.

GRAMONA BRUT IMPERIAL _ 32€

Macabeo, xarel.lo and parellada - Traditional method, aged in stacks for more than 48 months.

TAMTUM ERGO _ 38€

Chardonnay and pinot noir - Traditional method, aged in stacks for more than 22 months.

TAMTUM ERGO ROSÉ _ 38€

Pinot noir - Traditional method, aged in stacks for more than 22 months.

Champagne

TAITTINGER BRUT RESERVE _ 55€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 24 months.

MOËT CHANDON IMPERIAL _ 75€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 15 months.

BILLECART SALMON _ 70€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 36 months.

TAITTINGER PRESTIGE ROSÉ _ 80€

Chardonnay, pinot noir - Champenoise method, aged in stacks for more than 24 months.

TAITTINGER PRELUDE GRANDS CRUS _ 85€

Chardonnay Pinot Noir - Champenoise method, aged in stacks for more than 60 months.

MOËT ROSÉ IMPERIAL _ 100€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 15 months.

MOËT ICE IMPERIAL _ 110€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 15 months.

LOUIS ROEDERER BRUT PREMIERE _ 80€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 42 months.

BOLLINGER ROSÉ _ 100€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 30 months.

BILLECART SALMON ROSÉ _ 120€

Chardonnay, pinot noir and meunier - Champenoise method, aged in stacks for more than 36 months.

DOM PERIGNON _ 330€

Chardonnay and pinot noir - Champenoise method, aged in stacks for more than 120 months.

LOUIS ROEDERER CRISTAL _ 400€

Chardonnay Pinot Noir - Champenoise method, aged in stacks for more than 72 months.