# MENU
## Wines

VLUE
ARRIBAR

# RED WINE

## D.O. Utiel – Requena

**CAPRASIA CRIANZA _ 30**
Monastrell, shiraz and grenache - Aged for 14 months in oak barrels, 6 months in terracotta amphoras

**EL SUEÑO DE BRUNO 2020 _ 50**
100% Bobal - barrels and bottle for 20 months.

**ALEGRÍA DE BRUNO MURCIANO _ 25**
100% Bobal

**BOBOS _ 40**
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 _ 41**
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 2019 _ 35**
100% bobal - Aged for 18 months.

## D.O. Valencia

**LES ALCUSSES _ 23**
Monastrell, shiraz and grenache - Aged for 8 months in French and American oak barrels.

**MESTIZAJE _ 27**
Bobal, grenache and shiraz - Aged for 10 months in French oak vats and barrels. DO Terrerazo (Valencia).

**FINCA TERRERAZO 2021 _ 60**
Bobal - Aged for 18 months in French oak vats and barrels. DO Terrerazo (Valencia)

**MADURESA 2021 _ 30**
Monastrell and Cariñena - Aged for 12 months in wooden vats and used French oak barrels.

**FINCA TERRERAZO 2020 _ 40**
Bobal - Aged for 18 months in French oak vats and barrels. DO Terrerazo (Valencia)

**DANIEL BELDA _ 30**
Pinot Noir- Aged for 18 months in French oak vats and barrels.

## D.O. Alicante

**SANTA ROSA 2021 _ 34**
Monastrell, c. sauvignon, merlot... - Aged for 16 months in French Allier oak barrels.

## D.O. Rioja

**CONDE VALDEMAR CRIANZA _ 20**
Tempranillo and graciano - Aged for 13 months in American oak barrels.

**CUNE CRIANZA _ 18**
Tempranillo, grenache and mazuelo - Aged for 12 months in American oak barrels.

**LINDES DE REMELLURI 2019 _ 25**
Tempranillo and grenache - Aged for 12 months in French oak barrels.

**LA MONTESA _ 30**
Grenache- Aged for 12 months in French oaks barrels.

**MUGA CRIANZA 2020 _ 35**
Tempranillo and graciano - Aged for 24 months in barrels from the winery's cooperage.

**VIÑA ARDANZA 2017 _ 50**
Tempranillo and grenache - Aged for 30/36 months in used oak barrels.

**MARQUÉS DE MURRIETA 2019 _ 38**
Tempranillo, grenache and mazuelo - Aged for 18 months in American oak barrels.

**REMELLURI RESERVA 2015 _ 36**
Tempranillo - Aged for 17 months in French oak barrels, 4 years in bottle

**VILLA TONDONIA RESERVA _ 60**
Tempranillo, grenache and graciano - Aged for 6 years in the winery's oak barrels.

**200 MONGES 2012 _ 70**
Tempranillo and gradiano - Aged for 20 months in new French and American oak barrels.

**DALMAU _ 95**
Tempranillo and C. sauvignon - Aged for 21 months in new French Allier oak barrels.

**BARÓN DE CHIREL 2012 _ 200**
Tempranillo - Aged for 20 months in French oak barrels.

## D.O. Toro

**SAN ROMAN 2020 _ 55**
Tinta de Toro - Aged for 24 months in new andused French and American oak barrels.

**ALABASTER 2020 3/8 _ 120**
Tinta de Toro - Aged for 18 meses in new Frech oak barrels.

**PINTIA 2019 _ 120**
Tinta de Toro - Aged forn 12/14 months in French and American oak barrels.

**PRIMA 2021 _ 30**
85% tinta de Toro & 15% garnacha tinta.
14 months in French and American oak barrels.

## D.O. Ribera del Duero

**SEMELE _ 25**
Tinto fino and merlot - Aged for 12 months in French and American oak barrels.

**AVAN 12 MESES _ 25**
Tempranillo - Aged for 12 months in Frech and American oak barrels

**PESQUERA CRIANZA 2021 _ 32**
Tempranillo - Aged for 24 months in American oak barrels.

**EMILIO MORO _ 40**
Tinto fino - Aged for 12 months in French and American oak barrels.

**MATARROMERA CRIANZA 2020 _ 40**
Tempranillo - Aged for 14 months in French and American oak barrels.

**PAGO DE CAPELLANES 2021 _ 44**
Tempranillo - Aged for 12 months in French oak barrels.

**ABADIA DE SAN QUIRCE 2019 _ 30**
Tempranillo - Aged for 14 months in French oak barrels.

**VEGA SICILIA ÚNICO 2014 _ 600**
Tinto fino and C. sauvignon - Aged for 10 years in oak barrels and bottle.

**PAGO DE CARRAOVEJAS 2021 _ 60**
Tempranillo - Aged for 12 months in French and American oak barrels.

**EMILIO MORO MALLEOLUS _ 60**
Tempranillo - Aged for 18 months in French oak barrels.

**ALION RESERVA _ 120**
Tinto fino and merlot - Aged for 5 years between barrel and bottle.

**MARÍA ALONSO DEL YERRO 2018 _ 90**
Tempranillo - Aged for 15 months in French oak barrels.

**VEGA SICILIA VALBUENA 5º 2015 _ 210**
Tinto fino and merlot - Aged for 5 years between barrel and bottle.

**FLOR PINGUS _ 200**
Tinto fino - Aged for 18 months in French oak barrels.

**VEGA SICILIA ÚNICO 2012 _ 500**
Tinto fino and C. sauvignon - Aged for 10 years in oak barrels and bottle.

## Other D.O.

**LE TOURBILLON DE LA VIE _ 30**
Grenache - Aged in French oak barrels
D.O Languedoc France

**PETALOS _ 35**
Mencía - Aged in French oak barrels .
D.O Bierzo

**CATENA APELLATION ALTAMIRA _ 35**
Malbec - In French oak barrels .
D.O Argentina

**MAURO 2021 _ 60**
Tempranillo - Aged for 15 months in French and American oak barrels and wooden vats.
D.O Castilla y León

**MAURO 2022 _ 60**
Tempranillo - Aged for 15 months in French and American oak barrels and wooden vats.
D.O Castilla y León

**DIDIER FORNEROL COTE DE NUITS VILLAGE _ 60**
Pinot noir - Aged in French oak barrels and wooden vats.
D.O Burgundy

**MAURO 2019 _ 90**
Tempranillo - Aged for 15 months in French and American oak barrels and wooden vats.
D.O Castilla y León

**MAURO 2020 _ 50**
Tempranillo - Aged for 15 months in French and American oak barrels and wooden vats.
D.O Castilla y León

**PENFOLDS BIN 28 KALIMNA SHIRAZ _ 70**
Shyraz - Aged for 12 months in barrels.
D.O Australia

VLUE ARRIBAR

# WHITE WINE

## D.O. Utiel - Requena

**IMPROMPTU** _ 40
Sauvignon blanc - Fermentation in new 400-litre oak barrels.

## D.O. Valencia

**BLANC DE ENGUERA** _ 20
Verdil and chardonnay - Fermentation in used barrels; aged for 4/5 months.

**DANIEL BELDA** _ 18
Verdil - Fermentation in lías

**NODUS** _ 25
Chardonnay - Fermentation in stainless steel tanks, without ageing.

**LAS BLANCAS DE BRUNO MURCIANO** _ 25
Marisancho, moscatel, macabeo, merseguera and malvasía.

## D.O. Alicante

**MARINA ALTA** _ 18
Moscatel - Tank fermentation without ageing.

**ENRIQUE MENDOZA CHARDONNAY** _ 24
Chardonnay - Low temperature fermentation without ageing.

## D.O. Rueda

**VIORE 2024** _ 20
Verdejo - Fermentation in stainless steel tanks, aged on its lees.

**MARQUÉS DE RISCAL** _ 24
Verdejo - Fermentation in stainless steel tanks, aged on its lees.

**JOSÉ PARIENTE** _ 24
Verdejo - Fermentation in stainless steel tanks, aged on its lees.

**PERRO VERDE** _ 26
Verdejo - Fermentation in stainless steel tanks, aged on its lees.

**BELONDRADE Y LURTON** _ 70
Verdejo - Aged for 10 months in French oak barrels.

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## D.O. Castilla y León

**BELONDRADE QUINTA APOLONIA** _ 35
Verdejo - Aged in steel and concrete tanks and oak barrels.

**MAURO GODELLO** _ 75
Godello - Fermentation in 500-litre barrels, aged for 11 months on its lees.

## D.O. Rias Baixas

**ZARATE** _ 26
Albariño - Fermentation in stainless steel tanks, aged on its lees.

**MARTIN CODAX** _ 24
Albariño - Fermentation in stainless steel tanks, without ageing.

**TERRAS GAUDA** _ 30
Albariño and loureiro - Cold maceration, fermentation in stainless steel tanks.

**MAR DE FRADES** _ 36
Albariño - Fermentation in stainless steel tanks, aged for 6 months on its lees.

**PACO & LOLA PRIME** _ 26
Albariño - Fermentation in stainless steel tanks, aged for 6 months on its lees.

## Other D.O.

**BLANC PESCADOR** _ 16
Macabeo, xarel.lo and parellada - semi-sparkling wine, without ageing.
D.O Cataluña

**QUINTA DO AVELLINO** _ 22
Treixadura - Fermentation in stainless steel tanks, aged on its lees.
D.O Ribeiro

**VIÑA ESMERALDA** _ 22

**CUATRO Y CINCO** _ 25
Godello - Fermentation in stainless steel tanks, aged for 6 months on its lees.
D.O Valdeorras

**A TRABA 2023** _ 25
Godello - Fermentation in stainless steel tanks, aged for 6 months on its lees.
D.O Valdeorras

**ENATE CHARDONAY** _ 21
Chardonnay - Fermentation in temperature-controlled stainless-steel tanks.
D.O Somontano.

**J. DROUHIN MACON BUSSIERES LES CLOS** _ 26
Chardonnay - Fermentation in used barrels. DO France, Burgundy.
D.O Francia, Burgundy.

**TRIMBACH GEWURZTRAMINER** _ 40
Gewurztraminer - Fermentation in stainless steel tanks.
D.O Francia, Alsacia.

**DOMAINE VACHERON SANCERRE** _ 42
Sauvignon blanc - Fermentation in stainless steel tanks, aged for 4 months on its lees.
D.O Francia, Loira.

**XIMENEZ SPINOLA** _ 53
Pedro Ximenez - Special fermentation to produce a dry wine from a sweet variety.

**QUE BONITO CACAREABA** _ 90
Grenache blanc, viura and malvasia - Fermentation in barrel, aged for 10 months.
D.O Rioja.

VLUE ARRIBAR

# ROSÉ WINE

## D.O. Utiel – Requena

**CAPRASIA ROSADO _ 20**
Bobal - Fermentation in stainless steel tanks, aged on its lees.

## D.O. Valencia

**IMPROMPTU ROSÉ _ 40**
Wine that ages well. 100% pinot noir. D.O.P. Valencia.

## D.O. Rioja

**CONDE VALDEMAR ROSÉ _ 16**
Grenache and viura - Fermentation in stainless steel tanks, aged on its lees.

**MUGA ROSADO _ 24**
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.

**CHIVITE LAS FINCAS ROSÉ _ 22**
Grenache and tempranillo - Fermentation in stainless steel tanks, aged on its lees.
D.O Navarra.

**ENATE ROSADO _ 19**
Cabernet sauvignon - Fermentation in stainless steel tanks.
D.O Somontano

**BELONDRADE QUINTA CLARISA _ 25**
Tempranillo - Fermentation in concrete tanks, aged on its lees.

**HABLA RITA _ 40**
Garnacha y Shyrah - Fermentación en tanques de acero inox, crianza con sus lias.
D.O Francia, Provenza.

VLUE ARRIBAR

# SPARKLING WINES *

## Cava

**PAGO DE THARSYS _ 45**
Chardonnay - Traditional method, aged in stacks for more than 18 months.

**GRAMONA BRUT IMPERIAL _ 45**
Macabeo, xarel.lo and parellada - Traditional method, aged in stacks for more than 48 months.

**ASTRO DE BRUNO MURCIANO _ 18**
Moscatel Bubbles.

**TAMTUM ERGO _ 42**
Chardonnay and pinot noir - Traditional method, aged in stacks for more than 22 months.

**TAMTUM ERGO ROSÉ _ 42**
Pinot noir - Traditional method, aged in stacks for more than 22 months.

**SOHOS FRITZ _ 18**

## Champagne

**TAITTINGER BRUT RESERVE _ 110**
Chardonney, pinot noir and meunier - Champenoise method, aged in stacks for more than 24 months.

**MOËT CHANDON IMPERIAL _ 90**
Chardonney, pinot noir and meunier - Champenoise method, aged in stacks for more than 15 months.

**TAITTINGER PRESTIGE ROSÉ _ 130**
Chardonney, pinot noir - Champenoise method,

**TAITTINGER PRELUDE GRANDS CRUS _ 110**
Chardonney Pinot Noir - Champenoise method, aged in stacks for more than 60 months.
aged in stacks for more than 24 months.

**MOËT ROSÉ IMPERIAL _ 105**
Chardonney, pinot noir and meunier - Champenoise method, aged in stacks for more than 15 months.

**MOËT ICE IMPERIAL _ 125**
Chardonney, pinot noir and meunier - Champenoise method, aged in stacks for more than 15 months.

**LOUIS ROEDERER BRUT PREMIERE _ 100**
Chardonney, pinot noir and meunier - Champenoise method, aged in stacks for more than 42 months.

**DOM PERIGNON _ 350**
Chardonney and pinot noir - Champenoise method, aged in stacks for more than 120 months

**LOUIS ROEDERER CRISTAL _ 400**
Chardonney Pinot Noir - Champenoise method, aged in stacjs for more than 72 months.

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