

WINE MATTERS!

DEBORAH'S RECOMMENDATIONS

IN OUR MONTHLY WINE TRAINING, WE TASTED THESE BEAUTIES:

MANZANILLA AURORA (Bodegas Juste, Sanlúcar de Barrameda). A voluptuous style of manzanilla; curvy, yet chiseled. Almond, chamomile, meyer lemon, grapes, daisies and tang.

Manzanilla sherry Glass 5.50 (2 oz.) Bottle \$55 (750 ml)

RAVENTOS I BLANC NIT ROSAT 2021 (Bodegas Raventos i Blanc, Conca del Riu Anoia). A bit of *monastrell* is added to the *xarel-lo*, *macabeu*, and *parellada* blend, lending an elegant hue, a layer of complexity, and a distinctly Mediterranean whisper of ripe fruit. Ginger notes interlink with roses and autolytic funk on the nose. Incredibly compelling! Clean and bright in the mouth, with a profoundly vinous quality. Dry, deep, and divine! *Sparkling* \$50 MAGNUM 2019 \$160

LA FLOR Y LA ABEJA 2021 (Gomariz, D.O. Ribeiro). This 100% treixadura is one fine bottle of profound fragrance and pillowy textures. Like pussy willows in spring and honeysuckle in the summer, The Flower and the Bee shows up soft and dewy, with a myriad of tropical notes. The finish is dry with a tannic edge from those cool-climate grape skins. *White* \$46

CAN FEIXES NEGRE SELECCIÓ 2019 (Can Feixes, Cabrera de Anoia, Penedés). This lovely blend of *merlot*, *tempranillo*, *cabernet sauvignon*, and *petite verdot*, smells of fragrant Catalán red peppers, cocoa nibs, dried oak leaves, and blackberries. Notes of cool acidity in the mouth balance the wealth of black cherry and crabapple conserve. Stone dust and soft, old, French oak. *Red* \$46

LA HOLLERA 2020 (Bodegas Monje, Tenerife, Canary Islands). Made from *Listan Negro* grapes (with a bit of *Negramoll* and then some white grapes for good, traditional measure, *Listan Blanco*), this lovely island wine gets its implacable brightness from ideal ripening and carbonic maceration to preserve that precious moment. The 5th generation farmer/winemakers have much to do with the delectable, red-berry pizzazz of La Hollera, and I love how they let the volcanic soils glitter within all that exotic fruit. Fresh and fruited on the palate, with a very dry and tannic end. *Red* \$52

LINDES DE REMELLURI 2019 (Embotellado por Nuestra Señora de Remelluri, D.O.Ca. Rioja, Labastida). Wine aromatics can only glow when the grapes are well-nurtured in the vineyard and deeply respected in the winery. This bright yet profound wine shows impeccable upbringing - fresh cherry, dark plum, sylvan strawberry. Full-bodied and shimmering with autumn's bounty, Lindes is a proud *tempranillo* from Remelluri's trusted growers. Sparks of acidity light the dark red depths. *Red* \$58

ALEGRE VALGAÑON GARNACHA 2019 (Alegre Valgañon, D.O.Ca. Rioja, Sajazarra). Rioja's brave new guard is gently pushing Spain's oldest D.O. into a more vineyard-focused and plot-centric place. Eva and Oscar create wines of particular purity, with a unique sense of place. This *garnacha* has both gravitas and swing, with its dark black raspberry allure and red rose petal sigh. Statuesque and firmly textured, with lingering murmurs of lingonberry, plum, and iron ore. *Red* \$69

EL RAPOLAO 2019 (La Vizcaina, D.O. Bierzo, Valtuille). The aroma of wild sour things is hopelessly entangled with the dreamy musk of cocoa nibs. What a nose! Bright and bitter in the mouth, the wine is up front about her high altitude and her stems. The 10 months in older barrique polished the wine nicely but left the brilliant, cherry-laden *mencia* bountiful and in tact, lightly scented with coriander, lavender, and juniper. My favorite Raul Perez wine! *Red* \$80

TABERNA DE HARO WINE LIST

Due to recent developments in Chat GPT and the like, I will no longer be posting my wine descriptions online. Intellectual property rights matter, just like wine matters!

Table of Contents

JEREZ – SHERRY – XERES	My exquisite collection of 95 sherries, driest to sweetest.....	2
CAVA	Bright and elegant sparkling wines from Spain.....	9
<u>WHITE:</u>		
RIPE AND JUICY	White wines that exhibit a bit of fruitiness in the mouth, but finish dry.....	11
TODO ALBARIÑO	Wines from Rias Baixas, made with that gorgeous <i>albariño</i> grape.....	13
DRY AND ELEGANT	Beautiful white wines that present dry and mineral	15
DAZZLING TXAKOLINA	Racy, mineral, traditional wines from the Basque Country.....	18
<u>ROSÉ:</u>		
Rosés in varying shades of pink and orange	19
<u>RED:</u>		
PLEASANT AND PALATE NURTURING	Groovy approachable wines from various D.O.'s	20
GLORIOUS, FRIENDLY & UNIQUE	Special, complex reds from various D.O.'s.....	20
REDS FROM COOL GREEN GALICIA	A burgeoning, deliciously fresh genre.....	22
ANCHA ES CASTILLA: BIERZO		
Stunning reds from Bierzo, a cool and noteworthy area in northern Castilla	25
PENEDÉS, COSTERS DEL SEGRE, & CONCA DE BARBERÀ	Reds from Catalunya.....	26
POST-MODERN , CUTTING EDGE RIOJA	Terroir driven reds with polish & minerality.....	27
CLASSIC RIOJA.	Medium-bodied, complex reds from Rioja made in the classic, elegant style.....	28
LOPEZ DE HEREDIA	A venerable winery, so peerless it deserves a space of its own!.....	29
CLASSIC RIOJA AGING GRACEFULLY	Old & graceful Gran Reservas from Rioja	31
THE BIG NEW STYLE OF RIOJA	Big, fruit-forward reds made in the robust, modern style.....	34
PRIORAT	Profound, opulent reds that never fail to impress.....	35
NEW NOBILITY	Voluptuous, terroir-driven reds from D.O.'s Montsant & Terra Alta.....	37
LARGER THAN LIFE: TRADITIONAL RIBERA DEL DUERO		
Meaty, complex reds made with <i>tinto fino</i> , a cousin of <i>tempranillo</i>	38
SWEET WINE	Three sweet but balanced wines, an exclamation point for your dinner.....	41
BY THE GLASS...	Wine by the glass, beer, sherry, soft drinks, coffee, tea.....	42
WINE MATTERS!	The latest wines my staff tried at our monthly tastings.....	43
THE RESERVE LIST	Things old, rare, expensive, in magnum, and fabulous.....	44

JEREZ - SHERRY - XERES - SANLÚCAR DE BARRAMEDA

<u>MANZANILLA SOLEAR</u> (Barbadillo, Sanlúcar de Barrameda).	\$28 (375 ml)
<u>MANZANILLA FINA CALLEJUELA</u> (Hornillos, Sanlúcar de Barrameda).	\$40 (750 ml)
<u>MANZANILLA DELICIOSA</u> (Bodegas Valdespino, Sanlúcar de Barrameda).	\$34 (750 ml)
<u>MANZANILLA DELICIOSA EN RAMA</u> (Bodegas Valdespino, Sanlúcar de Barrameda).	\$28 (375 ml)
<u>MANZANILLA LA CIGARRERA</u> (Bodegas Cigarrera, Sanlúcar de Barrameda).	\$28 (375ml)
<u>MANZANILLA MARUJA</u> (Juan Piñero, Sanlúcar de Barrameda).	\$32 (375 ml)
<u>MANZANILLA ORLEANS BORBÓN</u> (Orleans Borbón Infantes, Sanlúcar de Barrameda).	\$28 (375 ml)
<u>MANZANILLA LA GITANA</u> (Bodegas Hidalgo La Gitana, Sanlúcar de Barrameda).	\$34 (500 ml)
<u>MANZANILLA PAPIRUSA</u> (Emilio Lustau, Sanlúcar de Barrameda).	\$35 (750 ml)
<u>MANZANILLA AURORA</u> (Bodegas Yuste, Sanlúcar de Barrameda).	\$45 (750 ml)
<u>3 EN RAMA MANZANILLA</u> (Emilio Lustau, Sanlúcar de Barrameda).	\$46 (500 ml)
<u>MANANILLA PASADA LA GOYA</u> (Delgado Zuleta, Sanlúcar de Barrameda).	\$32 (375 ml)
<u>MANZANILLA PASADA ALMACENISTA CUEVAS JUARADO</u> (Emilio Lustau, Sanlúcar de Barrameda).	\$55 (500 ml)
<u>MANZANILLA PASADA PASTRANA</u> (Bodegas Hidalgo, Sanlúcar de Barrameda).	\$54 (750 ml)
<u>MANZANILLA PASADA LA CIGARRERA</u> (Bodegas La Cigarrera, Sanlúcar de Barrameda).	\$100 (375 ml)
<u>MANZANILLA DE LA RIVA</u> (M. Antonio de la Riva, Sanlúcar de Barrameda, Miraflores Baja).	\$58 (750 ml)
<u>MANZANILLA PASADA BLANQUITO</u> (Hornillos, Sanlúcar de Barrameda).	\$75 (500 ml)
<u>FINO TIO PEPE</u> (Gonzalez Byass, Jerez de la Frontera).	\$44 (750 ml)
<u>FINO TIO PEPE EN RAMA</u> (Gonzalez Byass, Jerez de la Frontera).	\$35 (375 ml)
<u>FINO INOCENTE</u> (Valdespino, Grupo Estevez, Jerez de la Frontera).	\$34 (375 ml)
<u>FINO PUERTO FINO</u> (Emilio Lustau, El Puerto de Santa Maria).	\$34 (750 ml)
<u>FINO LA JARANA</u> (Emilio Lustau, Jerez de la Frontera).	\$34(750 ml)
<u>3 EN RAMA FINO DE JEREZ</u> (Emilio Lustau, Jerez de la Frontera).	\$46 (500 ml)

<u>3 EN RAMA FINO DE PUERTO DE SANTA MARIA</u> (Emilio Lustau, El Puerto de Santa Maria).	<i>\$46 (500 ml)</i>
<u>FINO CRUZ DEL MAR</u> (César Florido, Chipiona).	<i>\$28 (375 ml)</i>
<u>FINO EL MAESTRO SIERRA</u> (El Maestro Sierra, Jerez de la Frontera).	<i>\$34 (375 ml)</i>
<u>FINO GRANERO</u> (Manuel Aragon, Chiclana).	<i>\$34 (750 ml)</i>
<u>FINO ALEXANDER JULES 22 /85</u> (Selección Alexander Jules, Jerez de la Frontera).	<i>\$75 (750 ml)</i>
<u>FINO TRADICIÓN</u> (Bodegas Tradición, Jerez de la Frontera).	<i>\$68 (750 ml)</i>
<u>FINO LA BOTA 45</u> (Equipo Navazos, Jerez de la Frontera).	<i>\$135 (750 ml)</i>
<u>FINO LA BOTA 54</u> (Equipo Navazos, Jerez de la Frontera).	<i>\$135 (750 ml)</i>
<u>FINO LA BOTA 68</u> (Equipo Navazos, Jerez de la Frontera).	<i>\$85 (750 ml)</i>
<u>FINO EL ALJIBE</u> (Bodegas Poniente, Jerez de La Frontera).	<i>\$100 (750 ml)</i>
<u>FINO UNA PALMA</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$67 (500 ml)</i>
<u>FINO DOS PALMAS</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$78 (500 ml)</i>
<u>FINO TRES PALMAS</u> (Gonzalez Byass, Jerez de la Frontera)	<i>\$140 (500 ml)</i>
<u>FINO-AMONTILLADO CUATRO PALMAS</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$175 (500 ml)</i>
<u>AMONTILLADO LA GARROCHA</u> (Bodegas Grant, Puerto de Santa Maria).	<i>\$30 (375 ml)</i>
<u>AMONTILLADO ZULETA</u> (Delgado Zuleta, Sanlucar de Barrameda).	<i>\$30 (750 ml)</i>
<u>AMONTILLADO CRUZ DEL MAR</u> (Bodegas César Florido, Chipiona).	<i>\$35 (375 ml)</i>
<u>AMONTILLADO TIO DIEGO</u> (Valdespino, Grupo Estevez, Jerez de la Frontera).	<i>\$45 (750 ml)</i>
<u>AMONTILLADO LOS ARCOS</u> (Bodegas Emilio Lustau, Jerez de la Frontera).	<i>\$40 (750 ml)</i>
<u>AMONTILLADO VINA AB</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$38 (375 ml)</i>
<u>RARE AMONTILLADO ESCUADRILLA</u> (Bodegas Emilio Lustau, Jerez de la Frontera).	<i>\$48 (750 ml)</i>
<u>AMONTILLADO NAPOLEON</u> (Bodega Hidalgo-La Gitana, Sanlucar de Barrameda).	<i>\$38 (500 ml)</i>
<u>AMONTILLADO CONTRABANDISTA</u> (Valdespino, Grupo Estevez, Jerez de la Frontera).	<i>\$45 (750 ml)</i>
<u>AMONTILLADO EL NETO</u> (Manuel Aragon, Chiclana).	<i>\$45 (750 ml)</i>
<u>AMONTILLADO EL MAESTRO SIERRA 12 AÑOS</u> (El Maestro Sierra, Jerez de la Frontera).	<i>\$58 (375 ml)</i>

<u>AMONTILLADO ALVEAR CARLOS VII</u> (Bodegas Alvear, Montilla-Moriles).	<i>\$48 (375 ml)</i>
<u>AMONTILLADO DEL DUQUE VORS</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$90 (375 ml)</i>
<u>AMONTILLADO GADES VORS</u> (Bodegas 501, Jerez de la Frontera).	<i>\$99 (750ml)</i>
<u>AMONTILLADO VIEJO LA CIGARRERA</u> (Bodegas La Cigarrera, Sanlúcar de Barrameda).	<i>\$140 (375 ml)</i>
<u>AMONTILLADO ALMACENISTA JOSE LUIS GONZALEZ OBREGÓN</u> (Bodegas Emilio Lustau, nurtured in Santa Maria del Puerto).	<i>\$60 (500 ml)</i>
<u>AMONTILLADO TRADICIÓN VORS</u> (Bodegas Tradición, Jerez de la Frontera)	<i>\$134 (750 ml)</i>
<u>AMONTILLADO 1830 VORS</u> (El Maestro Sierra, Jerez de la Frontera).	<i>\$250 (375 ml)</i>
<u>AMONTILLADO COLISEO VORS</u> (Valdespino, Jerez de la Frontera).	<i>\$270 (375 ml)</i>
<u>AMONTILLADO ANTICUARIO</u> (El Maestro Sierra, Jerez de la Frontera).	<i>\$260 (375 ml)</i>
<u>PALO CORTADO PENÍNSULA</u> (Emilio Lustau, Jerez de la Frontera).	<i>\$45 (750 ml)</i>
<u>PALO CORTADO ZULETA</u> (Delgado Zuleta, Sanlucar de Barrameda).	<i>\$38 (375 ml)</i>
<u>PALO CORTADO LEONOR</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$36 (375 ml)</i>
<u>PALO CORTADO MARQUES DE RODIL</u> (Bodegas Luis Hidalgo, Jerez de la Frontera) .	<i>\$116 (750 ml)</i>
<u>PALO CORTADO OBISPO GASCÓN</u> (Bodegas Barbadillo, Sanlucar de Barrameda).	<i>\$110 (750 ml)</i>
<u>PALO CORTADO VIEJO C.P. VALDESPINO</u> (Bodegas Valdespino, Jerez de la Frontera).	<i>\$85 (500 ml)</i>
<u>PALO CORTADO APÓSTOLES</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$90 (375 ml)</i>
<u>PALO CORTADO PEÑA DEL AGUILA</u> (César Florido, Chipiona).	<i>\$130 (375 ml)</i>
<u>PALO CORTADO VORS CAPUCHINO</u> (Bodegas Osborne, El Puerto de Santa Maria).	<i>\$225 (500 ml)</i>
<u>PALO CORTADO ANTICUARIO</u> (El Maestro Sierra, Jerez de la Frontera).	<i>\$260 (375 ml)</i>
<u>PALO CORTADO VORS CARDENAL</u> (Valdespino, Jerez de la Frontera).	<i>\$240 (375 ml)</i>
<u>PALO CORTADO MANUEL ARAGON</u> (Bodegas Manuel Aragon, Chiclana).	<i>\$275 (500 ml)</i>
<u>OLOROSO ALFONSO</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$36 (375 ml)</i>
<u>OLOROSO CRUZ DEL MAR</u> (Bodegas Cesar Florido, Chipiona).	<i>\$40 (375 ml)</i>
<u>OLOROSO EL MAESTRO SIERRA</u> (Bodegas El Maestro Sierra, Jerez de la Frontera).	<i>\$42 (375 ml)</i>
<u>OLOROSO TIO ALEJANDRO</u> (Manuel Aragon, Chiclana).	<i>\$45 (750 ml)</i>
<u>OLOROSO DON NUÑO</u> (Emilio Lustau, Jerez de la Frontera).	<i>\$50 (500 ml)</i>

<u>OLOROSO DON GONZALO VOS</u> (Valdespino, Grupo Estevez, Jerez de la Frontera).	<i>\$85 (750ml)</i>
<u>OLOROSO EMPERATRIZ EUGENIA</u> (Emilio Lustau, Jerez de la Frontera).	<i>\$61 (500 ml)</i>
<u>OLOROSO ALMACENISTA J.G. JARANA PATA DE GALLINA</u> (Emilio Lustau, Jerez de la Frontera).	<i>\$54 (500 ml)</i>
<u>OLOROSO EL CERRO VOS</u> (Hornillos, Sanlúcar de Barrameda).	<i>\$125 (500 ml)</i>
<u>OLOROSO 1/14 VORS</u> (El Maestro Sierra, Jerez de la Frontera) are supple and feminine.	<i>\$250 (375 ml)</i>
<u>OLOROSO CUCO VORS</u> (Bodegas Barbadillo, Sanlucar de Barrameda).	<i>\$150 (375 ml)</i>
<u>OLOROSO DULCE ALAMEDA CREAM</u> (Bodegas Hidalgo La Gitana, Sanlúcar de Barrameda).	<i>\$48 (750 ml)</i>
<u>OLOROSO DULCE EAST INDIA SOLERA</u> (Emilio Lustau, Jerez de la Frontera).	<i>\$52 (750 ml)</i>
<u>OLOROSO DULCE MUY VIEJO MATUSALEM</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$90 (375 ml)</i>
<u>OLOROSO SOLERA DE SU MAJESTAD VORS</u> (Valdespino, Jerez de la Frontera).	<i>\$240 (375 ml)</i>
<u>PEDRO XIMÉNEZ HIDALGO</u> (Bodegas Hidalgo, Sanlucar de Barrameda).	<i>\$35 (500ml)</i>
<u>PEDRO XIMÉNEZ SAN EMILIO</u> (Emilio Lustau, Jerez de la Frontera).	<i>\$55 (750 ml)</i>
<u>PEDRO XIMÉNEZ EL CANDADO</u> (Valdespino, Jerez de la Frontera).	<i>\$52 (750 ml)</i>
<u>PEDRO XIMÉNEZ EL MAESTRO SIERRA</u> (El Maestro Sierra, Jerez de la Frontera).	<i>\$40 (375 ml)</i>
<u>PEDRO XIMÉNEZ NOE</u> (Gonzalez Byass, Jerez de la Frontera).	<i>\$90 (375 ml)</i>
<u>MOSCATEL EMILIN SOLERA RESERVA</u> (Emilio Lustau, Jerez de la Frontera).	<i>\$42 (750 ml)</i>
<u>MOSCATEL DORADO</u> (César Florido, Chipiona).	<i>\$34 (375 ml)</i>
<u>MOSCATEL PROMESA</u> (Valdespino, Jerez de la Frontera).	<i>\$45 (750 ml)</i>
<u>MOSCATEL LOS CUATRO</u> (Manuel Aragon, Chiclana).	<i>\$45 (750 ml)</i>

CAVA (SPARKLING WINES)

<u>RAVENTOS I BLANC RESERVA BLANC DE BLANCS BRUT 2018</u> (Bodegas Raventós i Blanc, Conca del Riu Anoia).	<i>\$50</i>
<u>RAVENTOS I BLANC NIT ROSAT 2021</u> (Bodegas Raventós i Blanc, Conca del Riu Anoia).	<i>\$50</i>
<u>RAVENTOS I BLANC GRAN RESERVA DE LA FINCA 2015</u> (Raventós i Blanc, Conca del Riu Anoia).	<i>MAGNUM 2019 \$160</i> <i>\$75</i>

RAVENTOS I BLANC GRAN RESERVA TEXTURES DE PEDRA 2013 (Raventos i Blanc, Conca del Riu Anoia). **\$90**

BERMEJO ESPUMOSO ROSADO BRUT NATURE 2019 (Los Bermejos, Lanzarote, Islas Canarias). **\$80**

AVINYO BRUT NATURE RESERVA 2017 (Esteve Nadal, D.O. Cava, Avinyonet del Penedes). **\$46**

AVINYO BRUT ROSAT RESERVA 2020 (Esteve Nadal, D.O. Cava, Avinyonet del Penedes). **\$53**

AVINYÓ LA TICOTA GRAN RESERVA 2016 (Esteve Nadal, Corpinnat, Avinyonet del Penedes). **\$85**

GRAMONA IMPERIAL 2015 (Elaborador Gramona, D.O.Cava, San Sadurni d'Anoia). **\$80**

III LUSTROS GRAN RESERVA 2013 (Bodegas Gramona, D.O. Penedes, San Sadurni d'Anoia). **\$85**

PERE MATA CUPADA ROSAT (Pere Mata, D.O. Corpinnat, Penedés). **MAGNUM \$85**

MAGNUM PERE MATA BRUT NATURE GRAN RESERVA 2016 L'ORIGEN (Pere Mata, D.O. Corpinnat, Penedés). **MAGNUM \$105**

DE LA MANZANA (MADE FROM APPLES)

POMA AUREA SIDRA (Trabanco, P.D.O. Asturias, Gijón). **\$40**

ISASTEGUI SIDRA (Isastegui, P.D.O Euskal Sargardoa, Pais Vasco, Tolosa). **\$30**

WHITE WINE RIPE AND JUICY

RUPESTRIS 2021 (Celler Pardas, D.O. Penedés, Alt Penedés) **\$44**

MARTIN SANCHO VERDEJO 2021 (Bodegas Angel Garcia, D.O. Rueda,, La Seca). **\$45**

LA FLOR Y LA ABEJA 2019 (Gomariz, D.O. Ribeiro). **\$46**

<u>LES ARGILES 2021</u> (ORTO VINS, D.O. MONTSANT).	\$49
<u>UNCULIN 2018</u> (Jose Antonio Garcia, D.O. Bierzo, Valtuille).	\$52
<u>TRASTO BLANCO 2020</u> (La Osa, D.O. Tierra de Leon, Valdevimbre).	\$44
<u>CESSAMI MUSCAT 2021</u> (Elaborador Gramona, D.O. Penedés, San Sadurni d'Anoia).	\$45
<u>KIKI & JUAN 2020</u> (Bottled by Kiki & Juan at Bodegas Coviñas, D.O. Utiel-Requena).	<i>liter</i> \$45
<u>BERMEJO DIEGO SECO 2021</u> (Los Bermejós, V.C.P.R.D. Lanzarote).	\$52
<u>CAN SUMOI PARFUM 2021</u> (Pepe Raventos y Francesc Escada, D.O. Penedés, Serra de l'Home).	\$50
<u>REMELLURI BLANCO 2019</u> (La Granja Ntra. Sra. De Remelluri, D.O. Ca. Rioja, Labastida, Alava).	\$160
<u>ESCOLMA 2018</u> (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia).	\$125

WHITE WINE TODO ALBARINO

<u>FENTO ALBARIÑO 2022</u> (Fento, S.L., As Neves, Ribadumia).	\$46
<u>GRANBAZAN 2022 ETIQUETA AMBAR 2022</u> (Agro de Bazán, D.O. Rias Baixas, Pontevedra).	\$45
<u>ZARATE ALBARIÑO 2022</u> (Bodegas Zarate, D.O. Rias Baixas, Val do Salnes).	\$50
<u>PEDRALONÇA ALBARIÑO 2022</u> (Adegas Pedralonga, D.O. Rias Baixas, Caldas de Reis, Pontevedra).	\$60
<u>ENVIDIA COCHINA ALBARIÑO 2022</u> (Adega Familiar Eladio Piñeiro, D.O. Rias Baixas, Val do Salnes).	\$60
<u>NANCLARES 2022</u> (Bodegas Nanclares, D.O. Rias Baixas, Cambados, Pontevedra, Val do Salnés).	\$90
<u>DANDELION 2022</u> (Bodegas Nanclares, D.O. Rias Baixas, Cambados, Pontevedra, Val do Salnés).	750 ml \$55
	MAGNUM 2021 \$110
<u>TEMPOS VIVENDI 2021</u> (Bodegas Nanclares, D.O. Rias Baixas, Cambados, Pontevedra).	\$55

<u>DO FERREIRO ALBARIÑO 2022</u> (Adegas Do Ferreiro, D.O. Rias Baixas, Val do Salnes, Meaño, Pontevedra).	\$65
<u>DO FERREIRO CEPAS VELLAS 2015</u> (Adegas Do Ferreiro, D.O. Rias Baixas, Meaño, Pontevedra)..	\$105
<u>DO FERREIRO DOUS FERRADOS 2020</u> (Adegas Do Ferreiro, D.O. Rias Baixas, Meaño, Pontevedra).	\$115
<u>LEIRANA ALBARIÑO 2022</u> (Forjas del Salnes, D.O. Rias Baixas, Val do Salnes, Sanxenxo, Pontevedra).	\$55
<u>LEIRANA FINCA GENOVEVA 2021</u> (Forjas del Salnes, D.O. Rias Baixas, Val do Salnes, Sanxenxo, Pontevedra).	\$130
<u>O RAIO DA VELLA 2021</u> (Forjas do Salnés, D.O. Rias Baixas).	\$110
<u>CIÉS 2021</u> (Rodrigo Mendez, D.O. Rias Baixas, Val do Salnés, Meaño, Pontevedra).	\$80
<u>MUTI 2020</u> (Rodrigo Mendez & Alberto Orte, D.O. Rias Baixas, Val do Salnés, Meis).	\$75
<u>PALOMAR 2021</u> (Bodegas Zarate, D.O. Rias Baixas, Val do Salnes)	\$95
<u>PINTOS 2019 EDICIÓN LOS NIETOS</u> (Lagar de Pintos, D.O. Rias Baixas, Val do Salnés)	\$160
<u>SKETCH 2021</u> (Raúl Perez, D.O. Rias Baixas, Dena, Val do Salnés).	

WHITE WINE DRY AND ELEGANT

<u>CALCARI 2020</u> (Pares Balta, D.O, Penedés, Barcelona).	\$44
<u>SIERRA DE TOLOÑO BLANCO 2020</u> (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas).	\$44
<u>GABA DO XIL 2018</u> (Compania de Vinos Telmo Rodriguez, D.O. Valdeorras, Ourense).	\$42
<u>EIRA DOUS MOUROS 2021</u> (Casal de Arman, D.O. Ribeiro).	\$44
<u>3 MIRADAS 2019</u> (Bodegas Alvear, D.O. Montilla-Moriles, Sierra de Montilla, Córdoba).	\$42
<u>MACHARNUDO ALTO 2020</u> (Valdespino, Jerez, Cadiz).	\$42
<u>UBE</u> (Bodegas Cota 45, Sanlucar, Cadiz).	\$62
<u>ARANZA 2018</u> (Bodegas Barrialto, Sanlucar de Barrameda).	\$60
<u>SUPERNOVA MOLL 2020</u> (Can Verdura, D.O. Binissalem, Mallorca).	\$55

<u>CA SES ROSETTES 2019</u> (Can Verdura, D.O. Binissalem, Mallorca).	\$66
<u>ACROLLAM 2019</u> (Mesquida Mora, Vi de la Terra Mallorca).	\$70
<u>BLANC DE ORTO BRISAT 2019</u> (Orto Vins, D.O. Montsant).	\$55
<u>OS PASÁS 2019</u> (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia). MAGNUM '17 \$155;	\$70
<u>A TÈIXA 2017</u> (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia).	\$95
<u>BLANC DE CLOSOS 2020</u> (Costers del Priorat, D.O. Q. Priorat, El Lloar).	\$90
<u>EMILIO ROJO 2015</u> (Viticultor Emilio Rojo Bangueses, D.O. Ribeiro, Ponte Arnoia, Ribadavia, Ourense).	\$145
<u>VINA GRAVONIA 2015 RESERVA BLANCO</u> (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro).	\$145
<u>VINA GRAVONIA 2012 RESERVA BLANCO</u> (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro).	\$175
<u>VINA TONDONIA 2011 RESERVA BLANCO</u> (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro).	\$165
<u>VINA TONDONIA 2003 RESERVA BLANCO</u> (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro).	\$215
<u>VINA TONDONIA 1998 RESERVA BLANCO</u> (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro).	\$250
<u>VINA TONDONIA 1996 RESERVA BLANCO</u> (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro).	\$275
<u>VINA TONDONIA 1991 GRAN RESERVA BLANCO</u> (Bodegas Lopez de Heredia, D,O.Ca. Rioja, Haro).	\$400

WHITE WINE DAZZLING TXAKOLINA

(There are also three rosé *txakolinas* on page 15 and a red *txakolina* on page 18).

<u>AMEZTOI 2022</u> (Bodegas Ameztoi D.O. Guetariako Txakolina, Pais Vasco, Guipuzcoa).	also in rosé	\$45
<u>ULACIA 2022</u> (Nicolas Ulacia e Hijo, D.O. Getariako Txakolina, Getaria).		\$42

GAÑETA 2022 (Julian Ostolaza Manterola, D.O. Getariako Txakolina, Getaria). **also in rosé** \$42
IZARO 2022 (Nicolas Ulacia e Hijo, D.O. Getariako Txakolina, Getaria). \$49

AMEZTOI PRIMUS CIRCUMDEDESTI ME 2021 (Bodegas Ameztoi D.O. Guetariako Txakolina, Pais Vasco, Guipuzcoa). \$60

ROSE WINE THE LOVELIEST SPANISH ROSÉS

MUGA ROSADO 2021 (Bodegas Muga, D.O.Ca. Rioja, Haro). \$44

SIERRA DE TOLOÑO 2022 (Bodegas Sierra de Toloño, D.O.Ca. Rioja, Villabuena de Alava, Rioja Alavesa). \$44

OSTATU ROSADO 2022 (Bodegas Ostatu, D.O.Ca. Rioja, Samaniego, Alava). \$45

TRASTO ROSADO 2022 (La Osa, D.O. Tierra de Leon). \$45

AMEZTOI RUBENTIS TXAKOLINA 2022 (Bodegas Ameztoi, D.O. Getariako Txakolina, Pais Vasco). \$45

BERMEJO ROSADO 2022 (Los Bermejós, V.C.P.R.D. Lanzarote). \$52

MART 2021 (Bodegas Gramona, D.O. Penedés, San Sadurní d'Anoia). \$52

VIÑA TONDONIA GRAN RESERVA ROSADO 2012 (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro). \$150

RED WINE: PLEASANT AND PALATE NURTURING

CAMINO DE NAVAHERREROS 2020 (Bodegas Bernabeleva, D.O. Madrid) \$44

KIKI & JUAN 2020 (Bottled by Kiki & Juan at Bodegas Coviñas, D.O. Utiel-Requena). *liter* \$45

PRIMA 2019 (San Roman Bodegas y Viñedos, D.O. Toro, Valladolid). \$47

MARGÓN PRIMEUR 2020 (Bodegas Margón, Castilla y León, Pajares de los Oteros). \$46

TESO 2019 (Bodegas La Zorra, Sierra de Salamanca). \$49

SINCRONIA NEGRE 2021 (Bárbara Mesquida Mora, Vi da Terra Mallorca). \$48

RED WINE: GLORIOUS, FRIENDLY, & UNIQUE

<u>AMEZTOI TXAKOLINA TINTO STIMATUM 2020</u> (Bodegas Ameztoi D.O. Getariako Txakolina, Pais Vasco, Guipúzcoa).	Chilled.	\$45
<u>VARA Y PULGAR 2018</u> (Compañía de Vinos del Atlántico, Vino de la Tierra de Cádiz).		\$46
<u>EL REY DEL GLAM 2020</u> (Alfredo Maestro, VDT Castilla y Leon, Peñafiel).		\$52
<u>TRASTO TINTO 2020</u> (La Osa, D.O. Tierra de Leon, Vladevimbres).		\$48
<u>VIÑA ALMATE 2021</u> (Alfredo Maestro Viticultor, Peñafiel).		\$44
<u>LA HOLLERA 2020</u> (Bodegas Monje, Tenerife, Canary Islands).		\$52
<u>VINS OBLIDATS ESCURSAÇ 2022</u> (Can Verdura, D.O. Binissalem, Mallorca).		\$73
<u>GORRONDONA 2019</u> (Bodegas Doñiene Gorronдона, D.O Bizkaiko Txakolina, Bakio, Guipuzcoa).		\$48
<u>LA BRUJA DE ROZAS 2019</u> (Commando G, Vino de la Tierra Sierra de Gredos).		\$62
<u>ATLANTIDA 2015</u> (Compañía de Vinos del Atlántico, Vino de la Tierra de Cádiz).		\$65

RED WINE: REDS FROM COOL, GREEN GALICIA

<u>LA FLOR Y LA ABEJA 2019</u> (Gomariz, D.O Ribeiro).		\$45
<u>VIÑAS DO BURATO 2020</u> (D.Ventura, D.O. Ribeira Sacra, Lugo).		\$44
<u>VIÑA CANEIRO 2020</u> (D. Ventura S.L., D.O. Ribeira Sacra, Lugo).		\$77
<u>ABA SOLLEIRA PERSONAL SELECTION 2020</u> (Aba Solleira, D.O. Ribeira Sacra, Ourense).		\$61
<u>GABO DO XIL MENCIA 2020</u> (Compania de Vinos Telmo Rodriguez, D.O. Valdeorras, Ourense).		\$44
<u>ESCALADA DO SIL 2018</u> (C.V.A, D.O. Valdeorras, Larouco).		\$80
<u>GOLIARDO TINTOS DE MAR 2019</u> (Forjas do Salnés, D.O. Rias Baixas, Val do Salnés).		\$68
<u>DA TERRA VITICULTORES PORTELA DO VENTO 2019</u> (Laura Lorenzo, D.O. Ribeira Sacra, Quiroga-Bibei, Manzaneda).		\$58
<u>EIDOS ERMOS 2020</u> (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia).		\$62

<u>A TORNA DOS PASAS 2019</u> (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia).	\$65	MAGNUM	\$140
<u>MOURATON 2010</u> (Dominio do Bibei, D.O. Ribeira Sacra, Bibei, Lugo).			\$130
<u>MIÑATO DE RAÑA TINTO RÚSTICO 2020</u> (Alberto Nanclares y Prieto, D.O. Ribeira Sacra).			\$110
<u>FONTECON 2021</u> (Bodegas Zarate, D.O. Rias Baixas, Val do Salnes).			\$85
<u>CASTINHEIRO ESPADEIRO 2021</u> (Eulogio Pomares, D.O. Rias Baixas, Val do Salnés, Ribadumia).			\$99
<u>FINCA CAPELIÑOS 2019</u> (Pedro.M. Rodriguez Perez, D.O. Ribeira Sacra, Amandi, Lugo).			\$115
<u>FINCA POMBEIRAS 2019</u> (Pedro.M. Rodriguez Perez, D.O. Ribeira Sacra, Amandi, Lugo).			\$115
<u>FINCA MEIXEMÁN 2019</u> (Pedro.M. Rodriguez Perez, D.O. Ribeira Sacra, Amandi, Lugo)			\$115
<u>GOLIARDO CAIÑO 2011</u> (Forjas del Salnés, D.O. Rias Baixas, Meaño, Pontevedra).			\$155
<u>GOLIARDO LOUREIRO 2010</u> (Forjas del Salnés, D.O. Rias Baixas, Meaño, Pontevedra).			\$155
<u>RED WINE ANCHA ES CASTILLA: BIERZO</u>			
<u>EL MISMO 2019</u> (La Osa, D.O. Bierzo).			\$42
<u>VNCULIN 2018</u> (Jose Antonio Garcia, D.O. Bierzo).			\$42
<u>PÉTALOS 2020</u> (Descendientes de J.Palacios D.O Bierzo, Villafranca del Bierzo).			\$45
<u>EL RAPOLAO 2019</u> (La Vizcaina, D.O. Bierzo, Valtuille).			\$80
<u>VILLA DE CORULLON 2019</u> (Descendientes de J. Palacios, D.O. Bierzo, Villafranca del Bierzo).			\$105
<u>SAN MARTIN 2004</u> (Descendientes de Palacios, D.O. Palacios, Villafranca del Bierzo).			\$300
<u>MONCERBAL 2019</u> (Descendientes de Palacios, D.O. Palacios, Villafranca del Bierzo).			\$215
<u>LAS LAMAS 2019</u> (Descendientes de Palacios, D.O. Palacios, Villafranca del Bierzo).			\$215

RED WINE: PENEDÉS, COSTERS DEL SEGRE, & CONCA DE BARBERÀ

<u>EL VILOSELL 2017</u> (Bodegas Tomás Cusiné, D.O. Costers del Segre, Lleida).	\$44
<u>SUS SCROFA 2022</u> (Celler Pardas, D.O. Penedés, Alt Penedés).	\$44
<u>CAN FEIXES NEGRE SELECCIÓ 2019</u> (Can Feixes, Cabrera de Anoia, Penedés).	\$46
<u>HISENDA MIRET GARNATXA 2019</u> (Pares Balta, Miret, D.O. Penedés).	\$103
<u>MAS LA PLANA CABERNET SAUVIGNON 2003</u> (Bodegas Torres, D.O. Penedés, Villafranca, Barcelona).	\$175

RED WINE POST MODERN, CUTTING EDGE RIOJA

<u>SIERRA DE TOLOÑO TEMPRANILLO 2021</u> (Sierra de Toloño, D.O.Ca Rioja, Alava).	\$45
<u>ORLEGI TEMPRANILLO 2021</u> (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava).	\$44
<u>BIGA CRIANZA TEMPRANILLO 2016</u> (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava).	\$45
<u>LZ 2020</u> (Bodega Lanzaga, D.O.Ca. Rioja, Alava).	\$45
<u>RAYOS UVA 2021</u> (Emb. para Olivier Rivière, D.O.Ca. Rioja, Aldeanueva de Ebro).	\$45
<u>FLORUS 2020</u> (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava).	\$60
<u>LINDES DE REMELLURI 2016</u> (Embotellado por Nuestra Señora de Remelluri, D.O.Ca. Rioja, Labastida).	\$58
<u>LA CALLEJA 2018</u> (Alegre Valgañon, D.O.Ca. Rioja, Sajazarra).	\$65
<u>LA DULA 2020 GARNACHAS DE ALTURA</u> (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas).	\$65
<u>RAPOSO 2019</u> (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas).	\$58
<u>SANTA CRUZ 2020</u> (Sierra de Toloño, D.O.Ca. Rioja Alavesa, Rivas).	\$110
<u>SELA 2018</u> (Bodegas Roda, D.O.Ca. Rioja, Haro, Logroño).	\$66
<u>LAGRIMAS DE GRACIANO</u> (Bodegas Bhilar, D.O.Ca. Rioja, Alavesa).	\$45

RED WINE: CLASSIC RIOJA

<u>SEÑORIO DE PECIÑA CRIANZA 2015</u> (Bodegas Hermanos Peciña, D.O.Ca. Rioja, San Vicente de la Sonsierra).	\$45
<u>SEÑORIO DE PECIÑA RESERVA 2014</u> (Bodegas Hermanos P. Peciña, D.O.Ca. Rioja, San Vicente de la Sonsierra).	\$59
<u>MARQUES DE TOMARES CRIANZA 2019</u> (Marqués de Tomares, D.O.Ca. Rioja, Fuenmayor).	\$46
<u>EL ANDÉN DE LA ESTACIÓN CRIANZA 2019</u> (Bodegas Muga, D.O.Ca. Rioja, Haro).	\$45
<u>MUGA RESERVA 2001</u> (Bodegas Muga, D.O.Ca. Rioja, Haro).	\$175
<u>MARQUES MURRIETA RESERVA 2016 FINCA YGAY</u> (Bodegas Marques de Murrieta, D.O.Ca. Rioja, Logroño).	\$70
<u>VALENCISO RESERVA 2014</u> (Compañía Bodeguera Valenciso, D.O.Ca. Rioja, Ollauri).	\$75
<u>REMELLURI RESERVA 2015</u> (La Granja Ntra. Sra. de Remelluri, D.O.Ca. Rioja, Labastida, Alava).	\$95
<u>MACAN CLASICO 2018</u> (Bodegas Benjamin de Rothschild Vega Sicilia, D.O.Ca. Rioja, Alava).	\$135
<u>VIÑA ARDANZA RESERVA 1995</u> (La Rioja Alta, D.O.Ca. Rioja, Haro).	\$225
<u>VIÑA ARDANZA RESERVA 2001</u> (La Rioja Alta, D.O.Ca. Rioja, Haro).	\$175

RED WINE: LOPEZ DE HEREDIA: IN A CLASS BY ITSELF

<u>VIÑA TONDONIA RESERVA 2011</u> (Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño).	HALF BOTTLE \$66
<u>VIÑA CUBILLO 2014</u> (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño).	\$65
<u>VIÑA CUBILLO 2015</u> (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño).	\$70
<u>VIÑA BOSCONIA RESERVA 2012</u> (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño).	\$95
	\$125
<u>VIÑA BOSCONIA RESERVA 2006</u> (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño).	\$250
<u>VIÑA BOSCONIA RESERVA 2005</u> (Bodegas Lopez de Heredia, D.O.Ca. Rioja, Haro, Logroño).	\$225

<u>VIÑA BOSCONIA RESERVA 2004</u> (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$300
<u>VIÑA BOSCONIA GRAN RESERVA 1995</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro).	\$425
<u>VIÑA BOSCONIA GRAN RESERVA 1994</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro).	\$450
<u>VIÑA BOSCONIA GRAN RESERVA 1991</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro).	\$475
<u>VIÑA BOSCONIA GRAN RESERVA 1987</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro).	\$500
<u>VIÑA TONDONIA RESERVA 2011</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$110
<u>VIÑA TONDONIA RESERVA 2009</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$130
<u>VIÑA TONDONIA RESERVA 2008</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$145
<u>VIÑA TONDONIA RESERVA 2005</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$185
<u>VIÑA TONDONIA RESERVA 2004</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$300
<u>VIÑA TONDONIA RESERVA 2003</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$250
<u>VIÑA TONDONIA RESERVA 2002</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro, Logroño).	\$275
<u>VINA TONDONIA RESERVA 2001</u> (Bodegas Lopez de Herédia, D.O.Ca. Rioja, Haro).	MAGNUM \$500
<u>VIÑA TONDONIA GRAN RESERVA 1994</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro).	\$465
<u>VINA TONDONIA GRAN RESERVA 1985</u> (Lopez de Herédia, D.O.Ca. Rioja, Haro).	\$550

RED WINE CLASSIC RIOJA AGING GRACEFULLY

<u>SEÑORÍO DE PECIÑA GRAN RESERVA 2011</u> (Bodegas Hermanos de P. Peciña, D.O.Ca. Rioja, San Vicente de la Sonsierra).	\$95
<u>MONTE REAL GRAN RESERVA 2001</u> (Bodegas Riojanas D.O.Ca. Rioja, Cenicero, Logroño).	\$175
<u>PRADO ENEA GRAN RESERVA 1995</u> (Bodegas Muga, D.O.Ca. Rioja, Haro).	\$400
<u>PRADO ENEA GRAN RESERVA 1991</u> (Bodegas Muga, D.O.Ca. Rioja, Haro).	\$425
<u>CASTILLO YGAY GRAN RESERVA 2010</u> (Marques de Murrieta, D.O.Ca. Rioja, Logrono).	\$300

<u>CASTILLO Y GAY GRAN RESERVA 1994</u> (Bodegas Marques de Murrieta, D.O.Ca. Rioja, Logroño).	\$425
<u>LUBERRI GRAN RESERVA 2014</u> (Bodegas Luberri Monje-Amestoy, D.O.Ca. Rioja, Alava).	\$110
<u>OSTATU GRAN RESERVA 2015</u> (Bodegas Ostatu, Samaniego, Rioja Alavesa).	\$140
<u>REMELLURI "LA GRANJA" GRAN RESERVA 2012</u> (La Granja Ntra. Sra. De Remelluri, D.O.Ca. Rioja, Labastida, Alava).	\$200
<u>VIÑA REAL GRAN RESERVA 1995</u> (Bodegas Compañia Vinícola del Norte de España, D.O.Ca. Rioja, Haro).	\$300
<u>VIÑA REAL GRAN RESERVA 1978</u> (Bodegas Compañia Vinícola del Norte de España, D.O.Ca. Rioja, Haro).	\$375
<u>IMPERIAL GRAN RESERVA 1999</u> (C.V.N.E., D.O.Ca. Rioja, Haro).	\$350
<u>904 GRAN RESERVA 2000</u> (Bodegas La Rioja Alta, D.O.Ca. Rioja, Haro).	\$350
<u>904 GRAN RESERVA 1995</u> (Bodegas La Rioja Alta, D.O.Ca. Rioja, Haro)	\$450
<u>890 GRAN RESERVA 1989</u> (La Rioja Alta, D.O.Ca. Rioja, Haro).	\$550
<u>FAUSTINO GRAN RESERVA 1970</u> (Bodegas Faustino, D.O.Ca. Rioja, Oyon).	\$450

RED WINE THE BIG NEW STYLE OF RIOJA

<u>III a.C. 2015</u> (Bodegas Beronia, D.O.Ca. Rioja, Ollauri).	\$150
<u>CALVÁRIO 2003</u> (Finca Allende, D.O.Ca. Rioja, Briones).	\$150
<u>PAGOS VIEJOS 1995</u> (Bodegas Artadi, D.O.Ca. Rioja. Laguárdia).	\$275
<u>CIRSION 2003</u> (Bodegas Roda, D.O.Ca. Rioja, Haro, Rioja Alta).	\$350

RED WINE PRIORAT

<u>CAMINS DEL PRIORAT 2018</u> (Bodegas Alvaro Palacios, D.O.Q. Priorat, Gratallops).	\$50
<u>LES CRESTES 2019</u> (Celler Mas Doix, D.O.Q. Priorat, Poboleda).	\$55
<u>LES TERRASSES VV 2018</u> (Bodegas Alvaro Palacios, D.O.Q. Priorat, Gratallops).	\$80
<u>TORROJA TERROIR AL LIMIT 2017</u> (Terroir Al Limit, D.O.Q. Priorat, Torroja).	\$85
<u>PLANETES DE NIN 2018 ANFORA</u> (Familia Nin Ortiz, D.O.Q. Priorat, Porrera).	\$85

<u>SALANQUES 2019</u> (Celler Mas Doix, D.O.Q. Priorat, Poblelada).	\$88
<u>FERRER BOBET 2019</u> (Ferrer Bobet, D.O.Q. Priorat).	\$95
<u>CLOS MARTINET 2019</u> (Mas Martinet, D.O.Q. Priorat, Gratallops).	\$165
<u>ELS ESCURCONS 2019</u> (Mas Martinet, D.O.Q. Priorat, Gratallops).	\$220
<u>FINCA DOFI 2020</u> (Bodegas Alvaro Palacios, D.O.Q. Priorat, Gratallops).	\$180
<u>FONT DE LA FIGUERA</u> (Clos Figueras D.O.Q. Priorat, Gratallops).	\$99

RED WINE NEW NOBILITY FROM MONSANT AND TERRA ALTA

<u>MAS DONIS OLD VINES 2018</u> (Celler Capçanes, D.O. Montsant).	\$40
<u>PLANELLA 2021</u> (Joan d'Anguera, D.O. Montsant, Darmós).	\$48
<u>LES ARGILES NEGRE 2019</u> (Selecció de'Orto, Orto Vins, D.O. Montsant).	\$49
<u>LA CARRERADA 2012</u> (Orto Vins, D.O. Montsant).	\$125
<u>SILEO 2020</u> (Cia. Vitícola Sileo, D.O. Montsant, cornudella de Montsant, Tarragona).	\$48
<u>PORTAL 2017</u> (Celler Pinol, D.O. Terra Alta, Tarragona).	\$49
<u>COM TU 2019</u> (Clos Mogador, D.O. Montsant, Cooperativa de La Figuera)	\$97
<u>MATER TERESINA 2019</u> (Celler Pinol, D.O. Terra Alta, Tarragona).	\$135

RED WINE: LARGER THAN LIFE: TRADITIONAL RIBERA DEL DUERO

<u>MIBAL TINTO JOVEN 2021</u> (Hornillos Ballesteros, D.O. Ribera del Duero, Anguix, Burgos).	\$44
<u>VINÑA SASTRE 2020</u> (Bodegas Sastre, D.O. Ribera del Duero, La Horra, Burgos).	\$44
<u>EMILIO MORO 2019</u> (Bodegas Emilio Moro, D.O. Ribera del Duero, Pesquera de Duero, Valladolid).	\$55
<u>P51 2020</u> (Dominio de Pingus, D.O. Ribera del Duero, Quintanilla de Onesimo, Valladolid).	\$65

<u>ALION 2018</u> (Bodegas y Viñedos Alion, D.O. Ribera del Duero, Penafiel, Valladolid).	\$220
<u>HACIENDA MONASTERIO 2000</u> (Bodegas Monasterio, D.O. Ribera del Duero, Pesquera del Duero, Valladolid).	\$205
<u>PESQUERA CRIANZA 2019</u> (Bodegas Alejandro Fernandez, D.O. Ribera del Duero, Pesquera de Duero, Valladolid).	\$75
<u>PESQUERA CRIANZA 2000</u> (Bodegas Alejandro Fernandez, D.O. Ribera del Duero, Pesquera de Duero, Valladolid).	\$275
<u>PESQUERA CRIANZA 1996</u> (Bodegas Alejandro Fernandez, D.O. Ribera del Duero, Pesquera de Duero, Valladolid).	\$400
<u>ARZUAGA 2001</u> (Bodegas Arzuaga, D.O. Ribera del Duero, Quintanilla de Onesimo, Valladolid).	\$150
<u>AALTO 2001</u> (Bodegas Aalto, D.O. Ribera del Duero, Roa, Burgos).	\$185
<u>FINCA VILLACRECES 1999</u> (Bodegas Hnos. Cuadrado Garcia, D.O. Ribera del Duero, Quintanilla de Onesimo).	\$225
<u>CARMELO RODERO GRAN RESERVA 1991</u> (Bodegas Rodero, D.O. Ribera del Duero, Pedrosa de Duero, Burgos).	\$350
<u>VAL SOTILLO RESERVA 1999</u> (Bodegas Ismael Arroyo, D.O. Ribera del Duero, Sotillo de la Ribera, Burgos).	\$250
<u>VAL SOTILLO GRAN RESERVA 1994</u> (Bodegas Ismael Arroyo, D.O. Ribera del Duero, Sotillo de la Ribera, Burgos).	\$400
<u>VEGA SICILIA TINTO VALBUENA 5 AÑO 2017</u> (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid).	\$350
<u>VEGA SICILIA TINTO VALBUENA 5 AÑO 2009</u> (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid).	\$425
<u>VEGA SICILIA TINTO VALBUENA 5 AÑO 2007</u> (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid).	\$450
<u>VEGA SICILIA TINTO VALBUENA 5 AÑO 2006</u> (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid).	\$485
<u>VEGA SICILIA UNICO 2012</u> (Bodegas Vega Sicilia, D.O. Ribera del Duero, Valbuena de Duero, Valladolid).	\$800

VINO DULCE (SWEET WINE)

OLIVARES DULCE MONASTRELL 2017 (Bodegas Olivares S.L., D.O. Jumilla).

\$10 gl / \$64 bottle

TINTILLA DE ROTA DE FINCA MONCLOA 2015 (Bodegas Gonzalez Byass, D.O. Vino de la Tierra de Cadiz).

\$14 gl / \$65 bottle

DULCE VENGANZA (Dominio de Punctum, Vino de la Tierra de La Mancha).

\$9 gl / \$50 bottle

MALVASIA DULCE 2020 (Los Bermejós, V.C.P.R.D. Lanzarote).

\$10 gl / \$60 bottle

By the Glass

sparkling wine

Mercat Brut, *macabeu, xarel-lo, parellada* (Cava) Fine bubbles, bright acidity, floral 13/44
Biutiful rosé *garnacha* (Cava) Toasted brioche, pale strawberries, terra cotta 13/44

white wine

Bohigas 2021 *xarel-lo* (Penedés) Light & refreshing; gooseberry & lemon 11/40
Mestizaje 2020 *merseguera blend* (Valencia) Fresh stone fruits, jasmine, sunshine 12/44
Benito Santos 2022 *albariño* (Rias Baixas) Citric & granitic; sea bean & maracuyá 14/52

red wine

Cono 4 2020 *monastrell* (Alicante) Old world, tertiary aromatics, dried cherry 11/40
Mibal 2021 *tinto fino* (Ribera del Duero) Black & blue fruits, fresh & sylvan 13/44
Orlegi 2021 *tempranillo* (Rioja) **chilled** Vibrant, joyful plum & berry; light tannin 13/44
Alegre Valgañon 2019 *tempranillo blend* (Rioja) Full of character, minerals, fruit purity 14/52

other libations

Estrella bottled lager from Barcelona 7
Sidra Isastegui Basque hard cider, healthy and traditional glass 7 bottle 30
Poma Aurea Asturian fine hard cider, elegant and artisanal bottle 40
Vermú red or white vermouth with olive & orange garnish; rocks, splash of soda 9

soft drinks

Cola, ginger beer, tonic, lemon, cranberry juice, soda 5
Mineral water, still, 750 ml 8
Vichy Catalán, 1 liter (heavy on the minerals!) 16
Mocktail with fresh-squeezed juices & herbs 10

October:

WINE MATTERS: **DEBORAH'S RECOMMENDATIONS**

IN OUR MONTHLY WINE TRAINING, WE TASTED THESE BEAUTIES:

SIERRA DE TOLOÑO BLANCO 2021 (Sierra de Toloño, D.O.Ca. Rioja, Alavesa, Rivas). Sandra Bravo's project is both tradition-resurrecting and boundary-pushing- a wonder to contemplate. This is the cleanest, most elegant example of young *viura* I have ever tasted. Gently floral, perfectly ripe, and excruciatingly tempting, she is a study in purity and elegance. Bio-dynamically farmed at high-altitude, windy vineyards, her wine embodies fresh & cool in every way. **\$46**

FENTO ALBARIÑO 2022 (Fento, S.L., As Neves, Ribadumia). Peach and passionfruit aromas give way to a rich mouthfeel, with ripe and pillowy fruit. Charged with the fragrance of a summer orchard and lit with citrus. Edged with light notes of tarragon and purslane. **\$48**

ESCOLMA 2018 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia). Here you have a resplendent blend of the old, indigenous grapes *treixadura*, *albariño*, *torrontés*, and *lado*, vinified in old foudres by a man committed to resurrecting an all but forgotten zone. The grapes are grown in granite and sand, and the minerals are so very jazzy. 12 months on the lees in large barrels and then 36 quiet and cool months in the bottle have made this elixir astoundingly plush and complex. Cherimoya, *níspero*, pear, and lemon curd are hopelessly silky beautifully branded with minerals. **\$125**

MARGÓN PRIMEUR 2020 (Bodegas Margón, Castilla y León, Pajares de los Oteros). A wine involving Raul Perez and 100% *prieto picudo* has got to be fascinating, and this riveting brew certainly is. Aromas of bayberry, roasted meat, rusty shovel and dried rose are a cornucopia of delights for the nose; on the palate the wine is medium to full-bodied with a wide breadth of meaty texture and solid tannin. Grown in alluvial, sandy soils and left 55 days to macerate. \$46

ΕΙΔΟΣ ΕΡΜΟΣ 2020 (Luis A. Rodriguez Vazquez, D.O. Ribeiro, Arnoia). A delightfully raucous blend of *sousón*, *caiño*, *brancellao*, and *ferrol*, Eidos Ermos serves up a glass of excitement and lush ripeness balanced by the perfectly piquant acidity of cool-climate viticulture. Open wide as a fresh wind bearing Concord grapes, red raspberries and huckleberries blows across your palate. How is such energy confined in a bottle?? Cheering, satisfying, refreshing. ¡Gracias, Luis! \$62

VINS OBLIDATS ESCURSAÇ 2022 (Can Verdura, D.O. Binissalem, Mallorca). Tomeu's continued dedication to indigenous grapes is as delicious as it is commendable. Slightly rustic but polished enough to be pretty, this rare varietal is thoroughly riveting. Raspberry, rocky soils, radicchio, and dried rose combine for maximum aromatic pleasure here, and the immaculate vineyard bathed in sunlight is visible if you close your eyes. Dry, complex, unique, and broad. \$73

FERRER BOBET 2019 (Ferrer Bobet, D.O.Q. Priorat). This wine, comprised of *carinena*, *garnacha*, *syrah* and *cabernet sauvignon* grabs your attention for the freshness it exudes in the glass. Black raspberries and plums are big and bright and keep their promise of freshness in the mouth. Exotic notes of boysenberry and lively acidity flirt with the tarry notes and fine tannins. Notes of ripe crabapple and slate minerality add another layer to the long finish. \$95

SANTA CRUZ 2020 (Sierra de Toloño, D.O.Ca. Rioja Alavesa, Rivas). "The ultimate expression of *tempranillo*" is how Sandra Bravo herself describes this full-bodied, violet-scented wine. Red raspberry and lightening, with black cherry, pansy, and plum skin all nicely concentrated into the perfect weight on the palate. Tannic and tantalizing, beautifully bold, provocatively pretty. \$110

september

wine Matters: The Recommended List

IN OUR MONTHLY WINE TRAINING, WE TASTED THESE BEAUTIES:

RUPESTRIS 2021 (Celler Pardas, D.O. Penedés, Alt Penedés) The yin and yang of the taut *xarel-lo* and the voluptuous *malvasia de Sitges* stage a dazzling dance on the palate. All minerals and freshness, this bright white wine, fermented and aged in very old concrete vats, is at once refreshing and giving. Tart green apple and juicy white raspberry with flashes of slate and sin. \$44

LEIRANA FINCA GENOVEVA 2020 (Forjas del Salnes, D.O. Rias Baixas, Val do Salnes, Sanxenxo, Pontevedra). A highly toned - not to mention highly desirable but scarce! - wine, gleaming with beams of acidity and piquant with salty fermented things. Kelp and pineapple are in a purely hedonistic relationship here, and their thrill is palpable. Savory & stunning, satiny in texture. \$115

AMEZTOI RUBENTIS TXAKOLINA 2022 (Bodegas Amezttoi, D.O. Getariako Txakolina, Pais Vasco). How does such a light wine breathe such grandiosity? Stones, spring rain, fresh strawberry, slate... Then a dazzling shower of cucumber, lime, and sea spray in a crystalline shell of exquisite acidity. Mother Nature's best dew lovingly coaxed from *Hondarrabi Beltza* grapes. (Rosé) \$45

SIERRA DE TOLOÑO ROSADO 2022 (Bodegas Sierra de Toloño, D.O.Ca. Rioja, Villabuena de Alava, Rioja Alavesa). Made from organic *tempranillo* and *garnacha* grapes from various plots separately vinified,

Sandra Braovo's *rosado* is as vivid and tensile as all her wines (and we have them all!). Bright raspberry notes, iron ore, and mountain herbs are refreshing, and the bone dry, mineral-rich finish is complex but refreshing. (Rosé) **\$44**

LES ARGILES NÈGRE 2019 (Selecció de'Orto, Orto Vins, D.O. Monsant). A wonderful brew by the masterful Joan Asens, full of red mystery from his red soils. Layer upon seemingly impossible layer of fragrance, surely wrought by the full lunar cycle (29 days) of fermentation. The fruit poses a perfect weight of concentration on the palate, and shows every expression of cherry - the blossom, the tree-ripened fruit, the confection made by Luxardo. Floral notes include the hushed beauty of violets, the unmistakable blush of roses, and the tart dart of hibiscus. Simply wonderful. **\$49**

FLORES 2020 (Bodegas Luberrí Monje-Amestoy, D.O.Ca. Rioja, Alava). Raucous and riveting like a modern dance performance, activity and motion everywhere. Whirling ruby skirts, powerfully rippled legs, and billowing ribbons of purple grape fantasia. Lip-smacking red fruits quivering with primary purity - one helluva good time. Biodynamic and sin sulfatos. *Tempranillo & moscatel de alejandría* from a single plot called Matagallina, fermented in *ánfora*, it is both ancient and new. CHILLED **\$60**

EIDOS ERMOΣ 2020 (Luis A. Rodríguez Vázquez, D.O. Ribeiro, Arnoia). A delightfully raucous blend of *sousón*, *caiño*, *brancellao*, and *ferrol*, Eidos Ermos serves up a glass of excitement and lush ripeness balanced by the perfectly piquant acidity of cool-climate viticulture. Open wide as a fresh wind bearing Concord grapes, red raspberries and huckleberries blows across your palate. How is such energy confined in a bottle?? Cheering, satisfying, refreshing. ¡Gracias, Luis! **\$62**

FINCA CAPELIÑOS 2019 (Pedro.M. Rodríguez Pérez, D.O. Ribeira Sacra, Amandi, Lugo). Only in fine Galician red wines does the term 'sour fruits' take on a meaning of 'delicious.' Mysterious. Coveted, even, for its guileless expression of Nature. Mostly 95 year old vines *mencia*, with other native grapes joining in this symphonic cricket chorus of wild red fruits, Capeliños is brambly, vibrant, and rose-scented. 12 months in old French oak do not subdue the wild strawberry, violets, tarragon, & lavender notes. Still foot-treaded and fermented in open-top foudre! **\$115**

THE RESERVE LIST

MAGNUMS

Raventos i Blanc Nit Rose 2019 (Conca) Pink bubbles, compelling & dry **\$160**
Pere Mata Cupada Rose (Cava) Crisp, refreshing pink bubbles; floral, dry **\$85**
Pere Mata L'Origen Gran Reserva 2016 (Cava) Crystalline white bubbles **\$105**
Pere Mata L'Ensamblatge Gran Reserva 2014 (Cava) Ethereal & stunning **\$125**

Dandelion Albariño 2021 (Rias Baixas) Plush, clean, w meyer lemon notes **\$110**
Os Pasas 2018 (Ribeiro) Profound & elegant; white peach & beach grass **\$155**
Viña Tondonia Reserva 2001 (Rioja) Spain's iconic, perfect red **\$500; 2002 \$475**

FULL-BODIED & FANCY

Ostatu Gran Reserva 2015 (Rioja) <i>tempranillo, graciano</i>	\$155
Hisenda Miret 2019 (Penedés) <i>garnatxa</i>	\$103
Mater Teresina 2019 (Terra Alta) <i>garnacha, cariñena, morenillo</i>	\$135
Laurel 2109 (Priorat) <i>garnatxa, syrah, cabernet sauvignon</i>	\$125
Macán Clásico 2018 (Rioja) <i>tempranillo</i>	\$135
Valbuena 5º Año 2017 (Ribera del Duero) <i>tinto fino, merlot</i>	\$350
Vega Sicilia Único 2012 (Ribera del Duero) <i>tinto fino, cabernet sauvignon</i>	\$800

VENERABLE & RARE

Dominio de Conte Reserva 1995 (Rioja) <i>tempranillo, graciano, mazuelo</i>	\$285
La Rioja Alta 904 Gran Reserva 2000 (Rioja) <i>tempranillo, graciano</i>	\$295
La Rioja Alta 890 Gran Reserva 1989 (Rioja) <i>tempranillo, mazuelo, graciano</i>	\$550
Pesquera Reserva 1996 (Ribera del Duero) <i>tinto fino</i>	\$400
Pesquera 2008 (Ribera del Duero) <i>tinto fino</i>	\$340
Carmelo Rodero Gran Reserva 1991 (Ribera del Duero) <i>tinto fino</i>	\$350
Val Sotillo Reserva 1999 (Ribera del Duero) <i>tinto fino</i>	\$250
Prado Enea 1991 (Rioja) <i>tempranillo, garnacha, mazuelo, graciano</i>	\$425
Prado Enea 1995 (Rioja) <i>tempranillo, garnacha, mazuelo, graciano</i>	\$400