

Whites Selection



Dona Rosa 2005

\$39

Producer: Bodegas Martinez Serantes
Region: D.O. Rias Baixas
Grape Varietal: 100% Albarino

Tasting Notes: *Intense, juicy, aromatic white*
Fruity, yet dry and refreshing. This wine bursts out with complex, full-bouquet aromas, reminiscent of ripe and fleshy orchard fruits (pears, peaches and apricots), with a citric touch. On the palate, it is very well-balanced, with a long finish and silky mouth feel.

Food Pairing:
A great wine on its own, and an easy match with food; stunning with oysters and a great complement to all seafoods.

Reviews & Awards:
Wine Enthusiast, USA, Sep 06 - Editor's choice, 91 points
Wine Spectator, USA, Oct 06 - 100 great-value wines, 89 points
2nd Prize, 54th Festa do Vino Albarino (Cambados), 2006



Dona Rosa Barrica 2005

\$49

Producer: Bodegas Martinez Serantes
Region: D.O. Rias Baixas
Grape Varietal: 100% Albarino, barrel-aged

Tasting Notes: *Full, opulent white*
All the characteristics of the Dona Rosa and more. Great complexity, with intense fruitiness. Subtle and elegant with a sumptuous mouth feel. All the intensity of the Albarino grape variety is expressed in this wine. Has a tremendous weight and intensity for a wine of this grape variety.

Food Pairing:
A great wine on its own, and an easy match for creamy sauces and heavier foods.

Reviews & Awards:
Dona Rosa Barrica 2004 – Silver award, 'Bacchus 2006'
Dona Rosa Barrica 2005 – Silver award, 5th 'International Zarcillo Awards', 2007
88 points, GUÍA Penin

Whites Selection



Viladellops White 2006

\$30

Producer: Vinicola Viladellops
Region: D.O. Penedes
Grape Varietal: Xarel.lo, Chardonnay, Viognier, Macabeo

Tasting Notes: *Light, crisp white*
A fruity, semi-dry, refreshing wine which lingers on the palate with aromas and flavors of lychee and pear. The traditional Xarel.lo is complemented by other varieties to add complexity and fullness.

Food Pairing:
A light, easy drinking wine that complements most foods.



Finca Viladellops Xarel.lo 2005

\$65

Producer: Vinicola Viladellops
Region: D.O. Penedes
Grape Varietal: 95% Xarel.lo, 5% Viognier

Tasting Notes: *Full, opulent white*
A superb, subtly powerful white wine. This wine has a full and complex personality, a huge surprise for those who are used to the light, simple wines of the Penedès. It is both floral and buttery on the nose, with a hint of mineral elements. On the palate, the wine is full and rich, but retains a freshness due to its acidity. After a while in the glass different aromatic elements begin to appear, such as peaches and fennel, demonstrating the huge complexity of the wine.

Food Pairing:
Excellent on its own. Recommend to decant before serving.

Reviews & Awards:
Platinum award, 40th 'L'Academia Tastavins Concurs DO Penedes', 2006

Whites Selection



Valdebonita 2006

\$37

Producer: Tierras el Gujarral
Region: *Vino de Mesa, Soria (Ribera del Duero)*
Grape Varietal: 100% Albillo

Tasting Notes: *Full, opulent white*

A unique white wine from Ribera, tasting like a hypothetical cross between Albariño and burgundy: apricot and citrus aromas with subtle nutty oak. This wine is subtle and complex, with citric notes. The light freshness of the variety is complemented by an undercurrent of the scents of smoke and vanilla, achieved through ageing in barrel. Full on the palate, with good structure and a long finish. This wine is a must for the seasoned wine drinker.

Food Pairing:

Great complement to seafoods.

Reviews & Awards:

Valdebonita 2006 – Silver award, 'Zarcillo 2007'
89 points, GUÍA Penin



Marta 2004 (late harvest, 500ml)

\$58

Producer: Oliver Conti
Region: *D.O. Empordà-Costa Brava*
Grape Varietal: 100% Gewurztraminer (late-harvest)

Tasting Notes:

Aromas of toasted notes and honey, with hints of moscatel, and herbaceous notes in the background. On the palate, the wine is dynamic and well balanced, with sweet flavors of moscatel complemented with good acidity. Great length, and a lingering finish.

Food Pairing:

Perfect with foies, turkey, goose and duck dishes, as well as with all types of desserts. Also complements and forms a unique pairing with citrus / acidic dishes.

Reviews & Awards:

90 points, GUÍA Penin

Reds Selection



Viladellops Red 2006

\$30

Producer: *Vinicola Viladellops*
Region: *D.O. Penedes*
Grape Varietal: 40% Garnacha, 30% Merlot, 30% Marcellan, Carinena, Syrah

Tasting Notes: *Fruity, lively red*

The aromas of Viladellops are fruity and spicy, reminiscent of ripe blackberries and cherries. On the palate the wine is silky and juicy, with soft tannins providing a firm yet not overpowering structure.

Food Pairing:

An excellent, light, easy drinking red, with a slight peppery style that complements Asian cuisine.



Finca Viladellops Red 2005

\$42

Producer: *Vinicola Viladellops*
Region: *D.O. Penedes*
Grape Varietal: 43% Syrah, 30% Garnacha, 27% Marcellan (vineyard selection)

Tasting Notes: *Ripe, smooth red*

A full and complex wine with aromas of ripe blackberries and cherries, with hints of toast and pepper. Black fruit flavors give way to pepper and spices. A full-bodied, well-balanced wine with silky, soft tannins.

Food Pairing:

Great on its own, with Asian cuisine and lamb.

Reviews & Awards:

Gold award, 40th 'L'Academia Tastavins Concurs DO Penedes', 2006

Reds Selection



Crianza 2003

\$37

Producer: Ribas del Cua
Region: D.O. Bierzo
Grape Varietal: 100% Mencía

Tasting Notes: *Fruity, lively red*

A refreshing, well-balanced wine, with intense, haunting aromas. On the nose the primary aromas of ripe berries (like blackberries or strawberries) dominate, with the scent of spicy and smoky notes from a well-toasted barrel in the background. On the palate it shows great personality, with both structure and subtlety. Slightly floral notes at the beginning give way to a peppery, and then crisp fruity flavors, ending in slightly licorice and chocolate notes.

Food Pairing:

Perfumed and elegant, this wine will suit any occasion. Great with tapas, light, grilled meats and vegetables, black peppers and spices. An amazing match with Wasabi and Indian spices.

Reviews & Awards:

90 points, Planeta Vino, Spain, Sep 06



Privilegio 2003

\$55

Producer: Ribas del Cua
Region: D.O. Bierzo
Grape Varietal: 100% Mencía (vineyard selection)

Tasting Notes: *Rich, dense red*

From this apparently delicate grape variety we get this muscular wine. Aromas constantly develop in the glass, from the first toasted notes through mineral, ripe red fruits and a distinct note of violets. On the palate, a beautifully structured, very well-balanced with a long velvety finish. Minerals and blue fruits combine for sheer elegance. A great wine for decanting, this wine needs time and will develop forever in the glass. All the characteristics of the Crianza and more, with greater intensity and richness.

Food Pairing:

A stunning match with black pepper crab! Great with grilled meats and vegetables. Recommend to decant before serving.

Reds Selection



Rudeles Original 2006

\$39

Producer: Tierras el Gujarral
Region: D.O. Ribera del Duero
Grape Varietal: 95% Tempranillo, 5% Garnacha

Tasting Notes: *Fruity, lively red*

The wine is a deep shade of cherry red / purple and very opaque. A fruit-forward wine, on the nose it is rich in aromas of stewed red fruits and spices, with a hint of pepper, fresh mint and subtle toasted notes. A very lively and fresh wine, soft and well-structured on the palate, with a smooth and pleasant entrance in the mouth. It is meaty, yet smooth with a minerality due to its selection of very old vines blended with younger vines. Elegant, with good length.

Food Pairing:

Excellent with red meat, such as beef, lamb, rabbit or game. Best served at 16-18 °C.

Reviews & Awards:

89 points, Sibaritas, Spain, Dec 06/ Jan 07



Rudeles Selección 2005

\$59

Producer: Tierras el Gujarral
Region: D.O. Ribera del Duero
Grape Varietal: 95% Tempranillo, 5% Garnacha

Tasting Notes: *Rich, dense red*

This wine has an intense, deep red colour and is clearly well structured. The density and complexity of the old vines is evident even on the nose. It is surprisingly aromatic and fruity, with intense aromas of ripe red fruit (cherry, raspberry), and also ripe plum, toasted notes, a little vanilla and a slightly mineral tone. Very powerful in the mouth, incredibly dense and intense. On the palate it is full, rich and meaty, with very ripe fruit flavours, and soft, very well-integrated tannins. Touches of chocolate and coffee, and a well-balanced acidity. Lingering, warm, velvety finish.

Food Pairing:

Great on its own, and with all types of meats, especially rich dishes of beef, lamb or game. Best served at 16-18 °C.

Reviews & Awards:

Rudeles Selección 2004 – Silver award, 'Zarcillo 2007'

Reds Selection



Rudeles Cerro el Cuberillo 2004 *\$95*

Producer: Tierras el Gujarral
Region: D.O. Ribera del Duero
Grape Varietal: 100% Tempranillo

Tasting Notes: *Rich, dense red*
Very concentrated, and well balanced. This wine has a deep, opaque colour similar to black cherries, with a hint of violet at the rim. On the nose, it has dense, complex and intense aromas – a blend of very ripe black fruits (blackberries, plum, cherry), together with the aromas from ageing in barrel, of vanilla, toffee, chocolate. Strong mint harmonizing wood notes, bitter chocolate, vanilla and spices. On the palate impressive! Soft and velvety, yet full, rich and strong, with well-integrated tannins, chocolate, smoke, vanilla, smoke, spices... a potpourri of flavours, and with a truly impressive density. As the wine warms, aromas of tobacco and spices appear. Immensely long finish. A really great wine! Recommend to decant before serving.

Food Pairing:
Great complement to all types of meats. Best served at 16-18 °C.



Crater 2004 *\$67*

Producer: Bodegas Buten
Region: D.O. Tacoronte-Acentejo (Canary Islands)
Grape Varietal: 55% Listan Negro & 45% Negramoll

Tasting Notes: *Ripe, smooth red*
Mysterious and utterly original. On the nose, original, intense and complex aromas – elegant, earthy, herbaceous with mineral notes, coupled with aromas of mature red and black fruits, and fine toast and vanilla tones in the finish. In the mouth, a complex combination of fresh red fruit (strawberries), smoky and leathery notes, with balsamic and mineral tones. A unique, harmonious, well-balanced, dry, medium-bodied wine, with great acidity and a long finish.

Food Pairing:
Great on its own! An excellent match for smoky types of foods, barbecued meat, and even tuna. The aromatic intensity of the wine will grow in the glass. Recommend to decant before serving.

Reviews & Awards:
Crater 2003 – Silver award, 'Bacchus 2006'
Crater 2001 – won accolade 'Great wine of Tenerife'
Crater 2001 – 1st Prize in 2003, 'Tenerife Wine and Dine Society'
Crater 2001 – 1st Prize in 2003, 'Villa del Sauzal Municipal Competition'
Crater 2000 – 1st Prize in 2002, 'Villa del Sauzal Municipal Competition'

Cava Selection

The Mestres family enjoys an excellent reputation as a producer of top of the range vintage Cavas, producing possibly the best Cava in Spain.



Mestres 1312 N.V. Brut *\$43*

Producer: Heretat Mestres
Region: D.O. Cava
Grape Varietal: Macabeu, Xarel.lo, Parellada (aged 18 months in bottle)

Tasting Notes:
Straw yellow colour, with fine persistent bubbles. The nose is fresh and clean, with aromas of orchard fruits. On the palate, it is smooth and fine, with the light sweetness of citrus fruits and green apples, balanced with good acidity.

Food Pairing:
Great on its own and for all occasions. Best served between 6 and 8 °C.

Cava Selection (Gourmet Range)



M Brut Nature 2005 *\$49*

Producer: Heretat Mestres
Region: D.O. Cava
Grape Varietal: 30% Macabeu, 60% Xarel.lo, 10% Parellada (aged 3 years in bottle)

Tasting Notes:
An elegant bubbly with fine bubbles. The nose is fresh and clean, with light touches of fruit (apple and pear), against a background of pastry and cream. The expression of the bubbles in the mouth is very pleasant and fine, with freshness on the tip of the tongue. In the mouth it is subtly sweet, and well structured with good acidity. Predominant notes of citrus and green apples.

Food Pairing:
Great on its own and for all occasions. A perfect starter, and accompaniment to all foods, such as finger foods, appetizers, salads, seafood, chicken, etc. Best served between 6 and 8 °C.

Cava Selection (Gourmet Range)



Elena de Mestres (Rosé) 2004 \$67

Producer: Heretat Mestres
Region: D.O. Cava
Grape Varietal: Monastrell, Trepat (aged 3 years in bottle)

Tasting Notes:
Unique and incomparable. Fragrant, with candied aromas and mineral notes on the nose. This wine has a powerful structure in the mouth.

Food Pairing:
Great on its own and for all occasions. A perfect accompaniment to all foods, such as appetizers, salads, finger foods, seafood, chicken, etc. Best served at 8 °C.



Visol 2003 \$67
(Brut Nature, Private Reserve)

Producer: Heretat Mestres
Region: D.O. Cava
Grape Varietal: 25% Macabeu, 60% Xarel.lo, 15% Parellada (aged 6 months in barrel, 3 years in bottle)

Tasting Notes:
An exceptional cava, for demanding and discerning palates. Yellow gold colour, with super fine bubbles. Intense, complex aromas that constantly evolve on the nose. Aromas of freshly cut grass, dry herbs, and lemon, with notes of coffee, biscuits, nuts, toast and cocoa in the background. In the mouth it is creamy, soft, smooth, and well-structured, with a beautiful balance between acidity and sweetness.

Food Pairing:
Great for all occasions. Wonderful accompaniment to all foods, especially heavier foods, beef, spicy pork or seafoods. Best served at 8 °C.

Cava Selection (Barrigue Range)



Clos Nostre Senyor 2001 \$88

(Brut Nature, Gran Reserva)

Producer: Heretat Mestres
Region: D.O. Cava
Grape Varietal: 30% Macabeu, 60% Xarel.lo, 10% Parellada (aged 10 months in barrel, 5 years in bottle)

Tasting Notes:
A cava of great character, with super fine persistent bubbles. Elegant and complex, constantly evolving in the glass. Rich, lemon yellow colour, with abundant, persistent super fine bubbles. Elegant, complex and intense on the nose, with earthy aromas. With time, floral notes and aromas of fresh fruit develop.

Earthy and smooth in the mouth, with much body, intensity and complexity. Dry, long, with wonderful acidity. As the wine develops, touches of fresh grass emerge.

Food Pairing:
A wonderful match for red meat, cheeses and heavy sauces. Very smooth and elegant, perfect for romantic moments and special occasions. Constantly evolving, the last glass is always the best! Best served between 8 and 10 °C.



Mas Via 1997 \$150
(Brut, Gran Reserva, Private Reserve)

Producer: Heretat Mestres
Region: D.O. Cava
Grape Varietal: 30% Macabeu, 60% Xarel.lo, 10% Parellada (aged 12 months in barrel, 7 years in bottle; released only in best years)

Tasting Notes:
THE BEST CAVA IN THE WORLD. A great wine, intense, rich golden color, with super fine bubbles. Honeyed and balsamic aromas. Aromas of ripe lemon, with hints of green peach, vanilla, chamomile and light caramel. Soft, creamy and smooth in the mouth, with lots of lemon, and secondary development of caramel, wood, and vanilla. Finish is lingering and soft. Constantly evolving, the last glass is always the best!

Food Pairing:
A wonderful match for red meat, cheeses and heavy sauces. Very smooth and elegant, perfect for romantic moments and special occasions. Best served at 10 °C.

Reviews & Awards:
Mas Via 1997 – Gold award, 'Zarcillo 2007'

Sherry Selection (Montilla)

Alvear is the oldest winery in Andalusia, a respected, historic bodega of great prestige for nearly three centuries. Today, it remains at the top.



Fino en Rama (500ml)

\$33

Producer: Alvear
Region: D.O. Montilla-Moriles
Grape Varietal: 100% Pedro Ximénez

Tasting Notes:

Fresh pale colour with pale olive green hues. Tangy almond like aroma, sometimes a touch of fruit. Dry and quite savoury, this wine presents an elegant style with typical Montilla grape character.

Food Pairing:

Nice partner for aperitif with tapas, shellfish, fish, cheese, snacks, hors d'oeuvre and salads. The ultimate partner for Mediterranean food. Best served chilled at 6° - 8° C.

Reviews & Awards:

Fino en Rama 2003 – 91 points, GUÍA Penin 2006
89 points, Robert Parker, Wine Advocate
89 points, Wine Spectator
Fino en Rama 2002 – 92 points, Robert Parker, Wine Advocate
Fino en Rama 2000 – 91 points, Robert Parker, Wine Advocate



Amontillado Carlos VII (500ml)

\$65

Producer: Alvear
Region: D.O. Montilla-Moriles
Grape Varietal: 100% Pedro Ximénez

Tasting Notes:

Light chestnut, bright gold colour. Intense, well developed bouquet, inimitable nutty and dried fig deep flavor and character both soft and strong. Silky and dry on the palate with a long finish.

Food Pairing:

Suitable as an aperitif with nuts. Also excellent ingredient for all soups and sauces, especially consommé. Ideal with smoked foods and crumbly cheeses. Best served chilled at 14° - 16° C.

Reviews & Awards:

92 points, GUÍA Campsa
91 points, Robert Parker, Wine Advocate
88 points, GUÍA Penin
Silver award, La GUÍA de Oro de los Vino de Espana 2006

Sherry Selection (Montilla)



Oloroso Asunción (500ml)

\$65

Producer: Alvear
Region: D.O. Montilla-Moriles
Grape Varietal: 100% Pedro Ximénez

Tasting Notes:

Dark hues of old gold, rich dark amber colour. Deep, intense aromas of raisins. On the palate, reminiscent of delicate toasted pastries. Silky, soft with a dry, full, long, graceful finish associated with lengthy cask ageing.

Food Pairing:

A wine to be drunk on its own, or with desserts. It is a perfect substitute for brandy, to be accompanied with nuts. Serve with meats accompanied by thick sauces. Best served chilled at 16° - 18° C.

Reviews & Awards:

93 points, Robert Parker, Wine Advocate
90 points, Wine Spectator
90 points, GUÍA Penin



Solera Cream (500ml)

\$65

Producer: Alvear
Region: D.O. Montilla-Moriles
Grape Varietal: 100% Pedro Ximénez

Tasting Notes:

Deep mahogany colour. Slight toasted aromas on the nose. Full, soft, raisin flavours, with a clean finish and lingering sweetness in the mouth.

Food Pairing:

Serve to sip on its own. Perfect substitute for liqueurs. Ideal as both aperitifs, especially with pâtés, or as a dessert with sweets, light cakes, coffee or nuts. Taste it on the rocks! Best served chilled at 15° - 16° C.

Reviews & Awards:

95 points, Robert Parker, Wine Advocate
90 points, Wine Spectator
88 points, GUÍA Penin

Sweet Selection (Pedro Ximénez)



Pedro Ximénez de Añada (375ml) \$39

Producer: Alvear
Region: D.O. Montilla-Moriles
Grape Varietal: 100% Pedro Ximénez (sun-dried)

Tasting Notes:
Brilliant deep amber. On the nose, it is clean, light and superbly stylish, a pure raisin wine that combines a full aroma with a pleasant fruitiness. In the mouth, it is rich in dried fruit nuances and toasty hints of skins, with fresh overtones, rosemary honey. Unctuous palate.

Food Pairing:
Nice partner for blue cheese, pastry and sweetmeats. It can also be served as a dessert itself or with ice as a cooling delicious drink. Best served chilled at 6° - 8° C.

Reviews & Awards:
Pedro Ximénez de Añada 2003 – 94 points, Robert Parker, Wine Advocate
92 points, GUÍA Campsa
91 points, Wine Spectator
Pedro Ximénez de Añada 2000 – 95 points, Robert Parker, Wine Advocate



Pedro Ximénez Solera 1927 (375ml) \$45

Producer: Alvear
Region: D.O. Montilla-Moriles
Grape Varietal: 100% Pedro Ximénez (sun-dried)

Tasting Notes:
A naturally sweet wine, with a dark, intense mahogany colour. Deep rich nose with reminiscent of prunes and chocolate. A sumptuous wine of great intensity, rich concentrated fruit in the mouth. Full, rich, succulent, seemingly unending finish.

Food Pairing:
A marvellous way to end a meal. Sip with desserts, ice-cream, fruit-salads and pastries or with blue cheese. Delicious with ice. Best served chilled at 10° - 12° C.

Reviews & Awards:
96 points, Robert Parker, Wine Advocate
Gold medal, International Wine Challenge Bordeaux 2006