

LOS BLANCOS/OUR WHITES

Albariño (DRY Bodied)

Albariño's white grape is found in the region of Rias Baixas, The wines are lovely fresh, fruity and crisp that are beautiful to drink. On the nose you get floral sensations, often with a hint of honeysuckle, that combines with a clean citrus sensation and sometimes a slight saline note on the top. So, if you're a fan of fruity, crisp light white wines then get a bottle of Albariño, and give it a try. You'll love it! **House Albariño £4.50 £6.25 £8.50 Cruzeiro Ferreiro bottle £30**

Verdejo (Medium Dry Bodied)

Mainly grown in the region of Rueda. A good wine made from Verdejo will be brimming with fruit flavours like apple, fresh lime and maybe even a touch of melon. Mixed with aromas like fresh grass, pine and even a bit of fennel. In general, these are fresh, bright, crisp wines that are perfect for a hot, summer day. So if you're looking for a really refreshing – and affordable - crisp white wine, then Verdejo is the perfect option. **House Verdejo £4.65 £6.00 £8.10 £24**

Viura

The Viura grapes are used to made the white Rioja (also known as Macabeo). These wines are sourced from vineyards around the Rioja region in Spain. They have their own fan following for their intense aromas, fresh flavours and good aging potential. Can be light or full-bodied with a balanced acidity. Often blended with blended with some Malvasia and Garnacha Blanco

Rioja White £5.25 £7.50 £9.25 £27

Godello (Medium bodied)

Godello white grape primarily grown in Galicia. If you haven't tasted Godello pick up a bottle and give it a try. The wines you get from Godello tend to be straw-coloured with good acidity, plenty of body and slightly higher levels of alcohol than other whites. You can expect strong fruit flavours – a mixture of citrus and green apple together with sweeter fruits like peach.

Godello £33

Parellada (Medium bodied)

Parellada is a white wine grape, commonly used in the Spanish wine regions of Valencia and Catalunya. Alongside Xarel-lo and Macabeo, it is one of the three core grapes used to make the Spanish sparkling wine Cava. **Cava £6.50 £26**

Xarel.lo (Medium bodied)

It is a Spanish white grape primarily grown in Catalunya it is relatively high alcohol and acidity. It produces wines with intense aromas and flavours, notably of earthy or herbal character. It can be used to make various styles of wine, but it's most commonly associated with Cava, where it's part of the traditional three-grape blend along with Parellada and Macabeo.

Anais Blanco £4.75 £6.25 £8.35 £26

Hondarrabi Zuri

The predominant grape grown in the Basque Country. In general Txakoli is clean, high in acid, and has a great deal of minerality and salinity, making it perfectly refreshing to sip with seafood, cured meats, and hard cheeses. It's a knockout with fried snacks as well, and since it's low in alcohol, this wine is ideal for sipping all afternoon (and all night). We love it! if you like Picou, you will love this wine. **Txacoli £34**

Malvasia's

From Catalunya, its aromatic profile, higher acidity and notes of stone and exotic fruit like apricot or mango coupled with occasional light aromas of cut grass, means you might find some wine lovers likening it to Riesling. Depending on how it is made it can give lovely floral aromas of jasmine and honeysuckle, with ageing bringing out aromas of candied fruit, ginger and nutmeg. On the palate, this is a fresh wine with great body, well-balanced acidity and a long finish. **La Jefa £49**

LOS TINTOS/OUR REDS

Garnacha and Merlot (FULL BODIED)

It produces soft easy-drinking wines, low in tannins, so you don't get that woody, dry flavour in the mouth. High in alcohol because the late ripening. That means the fruit has more time to develop the sugars which then become alcohol in the wine. So, when you're drinking a Garnacha wine you do know you've got a red wine in your mouth. In the younger wines, you'll taste a good bit of red fruits. And in the varieties using older vines that have been left to age for a little bit you start to get sweeter deeper fruit flavours like figs. Occasionally you'll also find a little bit of a white pepper flavour just on top of the wine, which gives it a nice bit of character.

Malcriat £4.50 £6 £7.80 £24

Tempranillo (Medium)

Tempranillo is the most common wine grape in Spain. Most commonly associated with the wine regions of Ribera del Duero and Rioja. Because of its lower sugar levels and early ripening, wines made from Tempranillo don't tend to be too high in alcohol, which makes them relatively easy to drink. Wines made from Tempranillo often have aromas like strawberries and other red fruits, and you can often detect spice, leather and tobacco leaves.

Hacienda Grimon Joven Rioja

£28

Abadia la Arroyada Rioja

£30

El Recio Rioja

£38

Tinta de Toro (Medium)

Cherries, Red and Black berries and Plum are typical Tinta de Toro flavours. Hints of Herbs and Spices (Licorice, Anise). American oak is the traditional choice for oaking Tinta de Toro. One of the many variants of the red Spanish grape Tempranillo, and makes some excellent dry wines perfect for drinking young. Fruity and aromatic, Tinta De Toro wines usually have a full body, low to moderate acidity and a fruity but tannic flavour. This grape variety grows in the region of Toro (Zamora). Could be compared to Bordeaux red wines

El Picaro £5.25 £7 £9.25 £27

Bobal (Medium Light)

Bobal is a thick-skinned, dark coloured grape. What is surprising is that it is not better known and has only recently started to get a name for itself as a wine-producing grape in its own right. Bobal can produce lovely medium-bodied wines with fresh acidity, soft tannins, and rich dark colour. Bobal grapes produce beautiful, rounded red wines with plenty of flavour, but not too heavy.

Madame Bobalu £4.80 £5.90 £7.60 £22

Los Rosados/Our Rosés

House Rosé

£5.75 £7.25 £8.50

Anais rosado Cabernet Sauvignon & Syrah

£26

Dahlia Rosado Garnacha (Full bodied, very light and pale rosé wine)

£35

Jerez/Sherry

Fino Bright straw yellow to pale gold. Light, dry and delicate. **£6.75**

Manzanilla Bright, pale straw. Dry, fresh and delicate. **£6.75**

Amontillado Pale topaz to amber, With dry, nutty notes **£6.75**

Oloroso Rich amber to deep mahogany. Powerful, well-rounded and full bodied. Dry but with a sweet mouth feel **£6.75**

Moscatell Chestnut to intense mahogany. Floral aromas in addition to citric notes. Desserts **£6.50**

Pedro Ximénez Rich evony. Velvety and syrupy with a lingering taste **£6.50** or **Musalem by Gonzalez Byass £7**

Ratafia Mahogany macerated fruit in a liquor (such as brandy) and often flavoured with almonds and aniseed **£6.50**

