



the meseta

The “tabletop” that represents the center of the elevated plateau that forms most of continental Spain. Almost two-thirds of all the country’s vineyards are on these plains. Ironically, the DOs of Almansa, Manchuela, Méntrida, Mondéjar, Uclés, Valdepeñas, and Vinos de Madrid share little in common except that they are all still relatively unknown internationally.

andalucía

The ancient lands of southwestern Spain have been planted to vineyards for nearly 3,000 years. With temperatures easily surpassing 100°F in the summer, this is an area ideal for fortified and dessert wines, that come in a plurality of styles. Interestingly enough, Jerez (Sherry), receives more rainfall than many other parts of northern Spain.

canary islands



green spain

The northern and northwestern portion of Spain, exposed to the northern Atlantic, can be cool to cold, wet, and green—thus its name, España Verde. Climatic challenges are a consistent theme, as is the reliance upon tangy, tart white and red wines ideal with the shellfish and seafood from the well-stocked Atlantic Ocean.

duero river valley

Area hosting extremely elevated but easily workable vineyards, along and beyond the banks of the Duero River. Ripening is slowed; the red wines become rich and ripe but hang on to their dusty, impressive structure. Some of the famed wine names in Spain reside in this region. Verdejo is the aromatic local white variety.

ebro river valley

The Sierra de Cantabria Mountains shelter some of Spain’s most important and historic vineyards, including those in Rioja and Navarra. Farther south, Calatayud, Campo de Borja, and Cariñena offer great value with their juicy Garnachas. To the east, vineyards nestled along the base of the foothills of the Pyrenees in Somontano are suited for a great diversity of grapes.



the mediterranean coast

These vineyard areas, whether near or far from the coast, share exposure to the warm winds of the Mediterranean. Many of the vineyards can be fairly moderate in climate and coastal, as in Alella, or remote and mountainous, as in Priorat. Any possible style of wine is virtually produced in this region; sparkling, white, red, sweet...

the islands

With the Canaries off in the Atlantic and the Balearics lying in the middle of the Mediterranean, both groups of islands enjoy temperatures that are relatively moderate. Many wines here are produced from a number of indigenous and unique varieties, and again, altitude plays a key role; Spain’s highest mountain is on volcanic-originated Tenerife!

sparkling

the mediterranean coast

N/V	Bohigas Brut ‘Gran Reserva’, <i>Macabeo/Xarel·lo/Parellada/Chardonnay, Cava</i>	\$26/\$7
2014	Naveran Dama, <i>Chardonnay/Parellada, Penedès</i>	\$44/\$11
2013	Juvé y Camps ‘Essential’, <i>Xarel·lo, Cava</i>	\$48
2013	Raventós ‘Blanc de Negres’, <i>Xarel·lo Vermell/ Bastard Negre, Sumoll, Conca del Riu Anoia</i>	\$86
2015	Raventós ‘de nit’ Rose, <i>Macabeo/Xarel·lo/prael·lada/monastrell, Conca del Riu Anoia</i>	\$60
N/V	Juvé y Camps Brut Rosé, <i>Pinot Noir, Cava</i>	\$32/\$8

the islands

N/V	Los Bermejos, <i>Malvasia, Lanzarote</i>	\$80
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sherry

andalucía

N/V	César Florido Fino (375ml) <i>Palomino Fino, Chipiona</i>	\$30/\$8
N/V	Equipo Navazos Fino en Rama (375ml) <i>Palomino Fino, Jerez</i>	\$34/\$9
N/V	La Guita Manzanilla (750ml) <i>Palomino Fino, Sanlúcar de Barrameda</i>	\$32/\$5
N/V	La Cigarrera Manzanilla Pasada (375ml) <i>Palomino Fino, Sanlúcar de Barrameda</i>	\$70/\$18
N/V	La Garrocha Amontillado (375ml) <i>Palomino Fino, Jerez</i>	\$26/\$7
N/V	El Maestro Sierra Amontillado 12 Year (375ml), <i>Palomino Fino, Jerez</i>	\$68/\$18
N/V	Lustau ‘Peninsula’ Palo Cortado (750ml) <i>Palomino Fino, Jerez</i>	\$54/\$8
N/V	Fernando de Castilla ‘Antique’ Palo Cortado (500ml), <i>Palomino Fino, Jerez</i>	\$110/\$22
N/V	César Florido Palo Cortado <i>peña aguila</i> (375ml), <i>Palomino Fino, Jerez</i>	\$90/\$25
N/V	El Maestro Sierra Oloroso (375ml) <i>Palomino Fino, Jerez</i>	\$34/\$9
N/V	Tradicion ‘VORS’ Oloroso (750ml) <i>Palomino Fino, Jerez</i>	\$175/\$25

rosé

2017	Primitivo Quiles Rosado, <i>Monastrell Alicante</i>	\$24/\$6
2017	Monje Bibiana Rosado, <i>Listán Negro, Canary Islands</i>	\$48/\$12

white

green spain

2017	Neboa, <i>Albariño, Rias Baixas</i>	\$36
2017	Pazo Senorans, <i>Albariño, Rias Baixas</i>	\$48/\$12
2016	Leirana, <i>Albariño, Rias Baixas</i>	\$80
2011	Viña de Martin ‘Escloma’, <i>Treixadura/Albariño Torrontés/Lado, Ribeiro</i>	\$130
2013	Muradella Alanda Blanco, <i>Treixadura/Godello Monterrei</i>	\$72
2016	A Coroa, <i>Godello, Valdeorras</i>	\$44/\$11
2014	As Sortes, <i>Godello, Valdeorras</i>	\$96
2017	Gorrondona, <i>Hondarrabi Zuri/Mune Mahatsa/ Hondarabi Beltza, Bizkaiko Txakolina</i>	\$36

duero river valley

2016	Vevi, <i>Verdejo, Rueda</i>	\$32/\$8
2017	Martinsancho, <i>Verdejo, Rueda</i>	\$44
2017	Nieva York ‘Pét-Nat’, <i>Verdejo, Rueda</i>	\$58

ebro river valley

2017	Principe de Viana, <i>Chardonnay, Navarra</i>	\$36
2015	Predicador Blanc, <i>Viura/Garnacha Blanca/ Malvasia, Rioja</i>	\$65
2014	Remelluri, <i>Garnacha Blanca/Viura/Roussane, Rioja</i>	\$135
2016	Las Bas, <i>Gewürtzraminer, Somontano</i>	\$32/\$8

the mediterranean coast

2016	Finca Olivardots ‘Groc d’Amfora,’ <i>Grenache Blanc/Grenache Gris/Macabeo, Empordà</i>	\$44/\$11
2016	Principia Mathematica, <i>Xarel·lo, Penedès</i>	\$52/\$13
2017	Can Feixes, <i>Chardonnay/Perellada/ Macabeo/Malvasia, Penedès</i>	\$36/\$9
2011	L’Avi Aruffi, <i>Grenache Blanc, Terra Alta</i>	\$76

the islands

2017	Tajinaste, <i>Listan Blanco, Valle de la Orotava</i>	\$48/\$12
2016	Nounat, <i>Prensal/Chardonnay, Mallorca</i>	\$60

red

green spain

2013	Goliardo , <i>Caiño, Rias Baixas</i>	\$120
2014	Tinto Atlántico, <i>Caíño/Brancellao/Souson, Ribeiro</i>	\$95
2016	Fanfarria, <i>Mencia/Albarín Tinto, Asturias</i>	\$44/\$11
2016	Unculin, <i>Mencia, Bierzo</i>	\$40
2014	Roc, <i>Mencia, Bierzo</i>	\$80

duero river valley

2008	Dehesa La Granja, <i>Tempranillo, Castilla y Leon</i>	\$48/\$12
2016	Emilio Moro, <i>Tinto Fino, Ribera del Duero</i>	\$48/\$12
2014	Celeste ‘Crianza,’ <i>Tinto Fino, Ribera del Duero</i>	\$68
2011	Vizcarra Torralvo, <i>Tinto Fino, Ribera del Duero</i>	\$140
2011	Vega Sicilia Valbuena 5, <i>Tinto Fino/Merlot, Ribera del Duero</i>	\$300
05/07	Vega Sicilia Unico, <i>Tinto Fino/Cabernet Sauvignon, Ribera del Duero</i>	\$600/\$480
2014	Numanthia, <i>Tinto de Toro, Toro</i>	\$105

ebro river valley

2016	Sierra Cantabria ‘Seleccion,’ <i>Tempranillo, Rioja</i>	\$28
2015	Lealtanza ‘Crianza’, <i>Tempranillo, Rioja</i>	\$40/\$10
2013	Viña Pomal ‘Reserva,’ <i>Tempranillo, Rioja</i>	\$48/\$12
2012	Lindes de Remelluri, <i>Tempranillo/Garnacha/ Graciano, Rioja</i>	\$60
2009	Viña Ardanza ‘Reserva,’ <i>Tempranillo/ Garnacha/Mazuelo, Rioja</i>	\$78
2011	Luberrí ‘Gran Reserva’, <i>Tempranillo, Rioja</i>	\$100
2014	Artadi ‘Valdegines’, <i>Tempranillo, Rioja</i>	\$110
2009	Artadi Viña El Pison, <i>Tempranillo, Rioja</i>	\$470
2015	Alto Moncayo, <i>Garnacha, Campo de Borja</i>	\$80

the meseta

2017	Bajondillo, <i>Garnacha, Mentrída</i>	\$40/\$10
2016	Rozas 1er Cru, <i>Garnacha, Vinos de Madrid</i>	\$90

andalucía

2012	Capuchina Vieja, <i>Syrah/Cabernet Franc/ Merlot/Cabernet Sauvignon, Sierras de Malaga</i>	\$48/\$12
2014	Mahara, <i>Tintilla, Cadiz</i>	\$56

the mediterranean coast

2016	Castillo Perelada ‘3 Fincas,’ <i>Garnacha/ Merlot/Samsó/Syrah/Cabernet Sauvignon/ Tempranillo, Empordà</i>	\$28/\$7
2014	Finca Olivardots Vermell, <i>Syrah/Carignan/ Cabernet Sauvignon/Grenache, Empordà</i>	\$44/\$11
2008	Can Rafols Gran Caus, <i>Merlot/Cab Franc/ Cabernet Sauvignon, Penedes</i>	\$70
2012	Mas la Plana, <i>Cabernet Sauvignon, Penedes</i>	\$145
2014	Costers del Gravet, <i>Grenache/Cabernet Sauvignon/Samsó, Monstant</i>	\$48/\$12
2014	Cruor, <i>Garnatxa/Cabernet Sauvignon/Samsó, Priorat</i>	\$52/\$13
2013	Ardèvol ‘Coma d’en Romeu’, <i>Cabernet Sauvignon/Merlot/Syrah/Garnacha/Carignan, Priorat</i>	\$80

2011	La Vinya del Vuit, <i>Cariñena/Garnacha, Priorat</i>	\$190
2014	Clos Erasmus, <i>Garnatxa/Syrah, Priorat</i>	\$300
2014	Finca Terrerazo, <i>Bobal, El Terrerazo</i>	\$75
2012	Quincha Corral, <i>Bobal, El Terrerazo</i>	\$155
2012	Altos de Luzon, <i>Monastrell/Tempranillo/ Cabernet, Jumilla</i>	\$32
2013	Elo, <i>Monastrell, Yecla</i>	\$70

the islands

2015	Anima Negra, <i>Callet/Mantonegre/ Fogoneu, Mallorca</i>	\$88
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sweet

the mediterranean coast

N/V	Sinols Garnatxa (500ml), <i>Grenache Gris, Emporda</i>	\$34/\$9
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andalucía

N/V	Moscatel Especial (350ml), <i>Moscatel, Jerez</i>	\$26/\$7
N/V	East India (750ml), <i>Palomino Fino/Pedro Ximénez, Jerez</i>	\$56/\$9
1987	Don PX ‘Gran Reserva’ (375 ml), <i>Pedro Ximénez, Montilla-Moriles</i>	\$62/\$16
N/V	El Maestro Sierra Viejisimo (375ml), <i>Pedro Ximénez, Jerez</i>	\$150/\$40

magnums

sparkling

2013	Gramona Imperial ‘Gran Reserva’ (1.5L), <i>Xarel·lo/Macabeo/Chardonnay, Cava</i>	\$145
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rose

2017	Sorbet Rose (1.5L), <i>Garnatxa Negra, Penedes</i>	\$60
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white

2014	Leirana (1.5L), <i>Albariño, Rias Baixas</i>	\$120
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red

2012	Guimaro ‘Finca Meixeman’ (1.5L), <i>Mencia, Ribeira Sacra</i>	\$165
2007	Marques de Murrieta ‘Reserva’ (5L), <i>Tempranillo/Mazuelo/Garnacha/Graciano, Rioja</i>	\$400

(\$20 corkage fee for out of house wine)

