



Tabanco in modern Andalucía tends to mean ‘hangout’. A place to relax, unwind and enjoy a glass of wine and some simple tasty food.

With this in mind we opened our Tabanco to showcase some of Spain’s greatest wines and serve with ingredient-led, Spanish-inspired food.

Quality always comes at a cost so being out-and-out wine lovers our aim is to let people enjoy the best possible wines we can find at the best possible prices. This is the reason we apply the same cash margin to our premium wines as we do those at entry level. This way, the more premium the wine, the better value you are getting.

Stock of these wines is very limited due to small-scale production and high demand.

Ultimately whatever wine you choose we hope you enjoy every sip. After all, life’s too short to drink bad wine.

If you have any questions, we will do all in our power to answer them as best we can.

¡Salud!

P.S. After many requests from customers, we have now made it possible to buy any of our wines to take home, with reductions of up to 50%.

WINES BY THE GLASS

Espumosos. Sparkling. 125ml Bt

Bodegas Sumarroca Cava Brut Reserva (D.O. Penedès)

Xarel-lo/Chardonnay/Macabeo/Parellada

CHAMPAGNE STYLE. CERTIFIED ORGANIC.

6.9 39

Blanco. White. 175ml Bt

Gutiérrez Colosía Fino (D.O. Jerez)

Palomino FRESH, DRY WHITE SHERRY (100ml/750ml)

6.9 51

Bodegas Manzanos Pegaso (Vino de Mesa)

Verdejo GREEN APPLE

6.9 29

Torre Solar (VdT Castilla)

Macabeo PINEAPPLE, LEMON & LIME, LEES AGED

6.9 29

Finca Manzanos (D.O.Ca Rioja)

Tempranillo Blanco SOFT, TROPICAL FRUIT

7.6 32

Altolandon Doña Leo (D.O. Manchuela)

Muscat GORGEOUS COMPLEXITY. ORGANIC.

8.9 39

Equipo Navazos Manzanilla en Rama (D.O. Jerez)

Palomino UNFILTERED, WHITE SHERRY (100ml/375ml)

9.5 35

Zárate (D.O. Rías Baixas)

Albariño ELEGANT MINERALITY. BIODYNAMIC.

11.5 48

Alemaný I Corrió Pincipia Mathematica (D.O. Penedès)

Xarel-lo BURGUNDY STYLE. BIODYNAMIC.

12 50

WINES BY THE GLASS (Continued)

Rosado. Rosé.

Castillo de Enériz (D.O. Navarra) Garnacha FRESH, ELEGANT, SOPHISTICATED	6.9	29
Las Cañadas (D.O. Manchuela) Bobal/Albilla WILD STRAWBERRIES. ORGANIC GRAPES.	8.9	39

Tinto y Jerez Añejo. Red & Oxidised Sherry.

Viña Elena Familia Pacheco (D.O. Jumilla) Monastrell RED BERRIES, BALSAMIC. ORGANIC.	6.9	29
Bodegas y Viñedos Tinedo. Ja! (D.O. La Mancha) Tempranillo JUICY. FRESH.	7.9	33
Don Juan del Águila. Garganta del Águila (Sierra de Gredos) Garnacha RASPBERRY. HERBAL NOTES	6.9	29
Merayo (D.O. Bierzo) Mencía PURE, CLEAN, CASSIS FRUIT	7.6	32
Celler de Capçanes Mas Donis (D.O. Montsant) Garnacha SWEET CHERRY & VIOLETS. ORGANIC GRAPES.	8.5	36
Luis Cañas. Crianza (D.O. Ca Rioja) Tempranillo/Garnacha CHERRY. VANILLA. SMOOTH.	11.5	49
Gutiérrez Colosía Amontillado (D.O. Jerez) Palomino NUTTY, MEDIUM BODIED SHERRY (100ml)	9.5	70
Gutiérrez Colosía Oloroso (D.O. Jerez) Palomino NUTTY, FULL BODIED SHERRY (100ml)	9.5	70
Quinta Milú La Cometa (D.O. Ribera del Duero) Tempranillo OLD VINES. ORGANIC.	12.5	53

WINES BY THE GLASS (Continued)

Dulce. Sweet.

Bodegas Bentomiz Ariyanas (D.O. Málaga)
Moscatel (75ml) 8.2 53

Gutiérrez Colosía (D.O. Jerez)
Pedro Ximénez (75ml)
PAIR WITH BLUE CHEESE OR CHOCOLATE 9.9 49

ANDALUCÍA

Traditionally, before wine in this wonderful part of Spain was fortified for exporting by sea, wines were unfortified and expressed 'terroir' (the complete natural environment in which a particular wine is produced, including factors such as the soil, topography and climate). These four wines are all made from the local Palomino grape and reflect terroir with minimal intervention in the winery.

These wines are all opened using Coravin to ensure wines are always served in perfect condition.

	125ml	Bt
Bodegas Luís Pérez. El Muelle de Olaso 2019. D.O. Jerez. 75cl. White.	7.9	46
Bodegas Callejuela. La Hacienda de Doña Francisca 2018. D.O. Jerez. 75cl. White.	8.5	50
Bodegas de la Riva. Vino de Pasto Macharnudo Alto 2017. D.O. Jerez. 75cl. White.	11.9	70
Bodegas Luís Pérez. Cortado La Barajuela 2017. D.O. Jerez. 75cl. White.	15.5	92

WINES BY THE GLASS (Continued)

ANDALUCÍA

****Special feature Jerez (Sherry) wines from Bodegas Callejuela****

These wines are fortified to 15%, so only as strong as many Californian Chardonnay's or Aussie Shiraz's for example, so don't be scared off by the words Sherry and/or Fortified.

These very rare wines (only 600 bottles of each made each year!) reflect 'terroir' as opposed to manipulation in the winery. All 3 wines are from 3 different single vineyards. All static aged from a single vintage so NOT part of a solera system. Try the Taste the Difference Flight and see if you can distinguish between each wine. Exceptional wines. Listed at 3 Michelin star and former San Pellegrino World's Best Restaurant, El Celler de Can Roca.

These wines are all opened using Coravin to ensure wines are always served in perfect condition.

	75ml	50cl
Bodegas Callejuela. Manzanilla Añina 2015. D.O. Jerez.	10.5	68
Bodegas Callejuela. Manzanilla Callejuela 2015. D.O. Jerez.	10.5	68
Bodegas Callejuela. Manzanilla Macharnudo 2015. D.O. Jerez.	10.5	68

Taste the Difference Flight

50ml of each one of the above	21
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WINES BY THE GLASS (Continued)

ANDALUCÍA

Other Fortified Jerez (Sherry) Wines.

	100ml	Bt
Maestro Sierra. Fino NV. D.O. Jerez.	6.5	47
Balbaína Alta Manzanilla Pasada NV. D.O. Jerez.	11.2	83
Maestro Sierra. Amontillado NV. D.O. Jerez.	8.2	60
Equipo Navazos La Bota de Palo Cortado no.102. D.O. Jerez.	11.1	82
Maestro Sierra. Amoroso NV. D.O. Jerez.	6.5	47

Flight of Three

50ml of Amontillado, Palo Cortado and Amoroso
We have paired with a small mouthful of something
to show how well these glorious wines go with food

12

WINES BY THE GLASS (Continued)

Best of Spain opened under Coravin.

125ml Bt

One of Galicia's Top White Grapes.

Viña Somoza. Neno. **Godello.**
2018. D.O. Valdeorras. 75cl.

8.3 49

Full Bodied Reds.

Quinta Milú. Viñas Viejas. **Tempranillo.**
2018. D.O. Ribera del Duero. CERTIFIED ORGANIC.

9.9 59

Clos I Terrases. Laurel. **Garnacha, Syrah,
Cabernet Sauvignon.**
2018 D.O.Ca Priorat. CERTIFIED ORGANIC.

10.5 62

Bodega Amaren. Amaren Reserva. **Tempranillo.**
2010 D.O.Ca Rioja

12.7 75

Flight of Spain's top x3 red regions.
50ml of each of the above red wines

13.9

WINES BY THE GLASS (Continued)

SPOTLIGHT WINERY.

****Dominio de Pingus****

This Peter Sisseck owned estate is world renowned and home of arguably Spain's most sought after wine, Pingus. The demand for Pingus is such that prices are in line with those reached by the most revered and exclusive first growth Bordeaux wines such as Château Latour, Mouton-Rothschild, Lafite, Haut-Brion and Margaux.

The estate's second wine, Flor de Pingus, is of exceptional quality too and gives those willing to try, a view into one of the world's most exceptional wines and arguably the most fine of all Tempranillo-based wines on the market today.

We have been very fortunate to secure a vertical selection of Flor de Pingus wines and excitedly offer them here at exceptional value for your enjoyment. Stock is extremely limited.

2012

2013

2014

2015

£

21.5

125ml glass

116

75cl bottle

BEST OF SPAIN

These wines are what we consider to be from Spain's most exciting, small-scale producers and have been sourced by our good friend and renowned expert, Álvaro Ribalta Milán MW (Master of Wine). Their focus is on minimal intervention which we believe delivers quality beyond the norm. We have listed them in two ways, the first by style, the second by producer, adding some information on each for those interested. Most importantly we hope you enjoy drinking them!

BY STYLE

Espumosos. Sparkling.	£
Colet Gran Cuvée Extra Brut. Xarel-lo 2016. D.O. Penedès. 75cl. CERTIFIED ORGANIC.	52
Colet Gran Cuvée Extra Brut Rosé. Xarel-lo 2016. D.O. Penedès. 75cl. CERTIFIED ORGANIC.	52
Núria Claverol Cava Brut Rosé. Pinot Noir . 2016 D.O. Penedés. 75cl. CERTIFIED ORGANIC.	60
Blanco. White.	
More mineral than fruit driven.	
All wines are rested 'sobre lías', meaning with the lees/yeast, for greater depth of flavour. Listed lightest and freshest first.	
Bengoetxe. Hondarribi Zuri . 2018. D.O. Getariako Txakolina. 75cl. CERTIFIED ORGANIC.	47
Barco del Corneta. Cucú. Verdejo . 2019. VdT Castilla y León. 75cl. ORGANIC	47
Viña Somoza. Neno. Godello . 2018. D.O. Valdeorras. 75cl.	49
Coto de Gomariz. Treixadura, Godello, Loureira, Albariño . 2018. D.O. Ribeiro. 75cl. ORGANIC.	50
Zárate. Tras da Viña. Albariño . 2018. D.O. Rias Baxas. 75cl. BIODYNAMIC.	59

Full bodied and complex.

All wines are rested 'sobre lías' (with the lees/yeast) for greater depth of flavour. Fullest bodied listed last.

Bodega Marañones. Picarana. Albillo. 2019. D.O. Vinos de Madrid. 75cl. ORGANIC.	52
Barco del Corneta. Barco del Corneta. Verdejo. 2018. VdT Castilla y León. 75cl. ORGANIC.	53
Remelluri. Remelluri Blanco. Garnacha Blanca, Chardonnay, Roussane, Viognier, Marsanne, Sauvignon Blanc. 2017. D.O.Ca Rioja. 75cl. CERTIFIED ORGANIC.	86
Terroir Al Límit. Terra de Cuques. Pedro Ximénez, Muscat. 2017. D.O.Ca Priorat. 75cl. CERTIFIED ORGANIC.	64
Bodegas R. López de Heredia. Viña Tondonia Blanco Gran Reserva Viura, Malvasía. 2011. D.O.Ca Rioja. 75cl.	n/a

Rosado. Rosé.

Both these rosés are serious wines. Barrel aged for added body, depth of flavour and complexity. The Tondonia is made only in the best years and is extremely rare.

Dominio del Águila. Pícaro del Águila Clarete. Bobal, Albillo, Garnacha, Tempranillo. 2018. D.O. Ribera del Duero. 75cl. CERTIFIED ORGANIC.	57
Bodegas R. López de Heredia. Viña Tondonia Rosé Gran Reserva Garnacha, Viura, Tempranillo. 2011. D.O.Ca Rioja. 75cl.	77

Tinto. Red.

Juicy wines on the lighter side of medium body.

Escoda-Sanahuja. La Llopetera. Pinot Noir . 2018. D.O. Conca de Barberà. 75cl. BIODYNAMIC.	58
Fedellos do Couto. As Xaras. Mencía . 2019. D.O. Ribeira Sacra. 75cl. ORGANIC.	52
Envínate. Lousas Vino Aldea. Mencía . 2019. D.O. Ribeira Sacra. 75cl. ORGANIC.	53
Escoda-Sanahuja. Les Paradetes. Sumoll, Carignan, Garnacha . 2018. D.O. Conca de Barberà. 75cl. BIODYNAMIC.	57

Medium bodied wines.

Dominio del Águila. Pícaro del Águila. Tempranillo, Garnacha, Bobal, Blanca del País . 2018. D.O. Ribera del Duero. 75cl. CERTIFIED ORGANIC.	57
Cellers Joan D'Anguera. Finca L'Argatà. Garnacha . 2018. D.O. Montsant. 75cl. BIODYNAMIC.	60
Casa Castillo. Las Gravas. Monastrell. Syrah, Garnacha . 2018. D.O. Jumilla. 75cl. ORGANIC.	66
Castro Ventosa. Valtuille Cepas Centenarias. Mencia . 2018. D.O. Bierzo. 75cl.	68
Bodegas R. López de Heredia. Viña Tondonia Tinto Reserva. Tempranillo . 2009. D.O. Ca Rioja. 75cl.	67
Daniel Landi. Cantos del Diablo. Garnacha . 2018. D.O. Mérida. 75cl. BIODYNAMIC.	96

Fuller bodied wines.

4 Kilos. 12 Volts. Callet, Merlot, Cabernet Sauvignon, Syrah. 2019. VdT Mallorca. 75cl. CERTIFIED ORGANIC.	53
Bodega Marañones. Treintamil Maravedíes. Garnacha, Syrah. 2017. D.O. Vinos de Madrid. 75cl. ORGANIC.	50
Fedellos do Couto. Bastarda. Merenzao. 2019. D.O. Ribeira Sacra. 75cl. ORGANIC.	63
Abel Mendoza. Selección Personal. Tempranillo. 2017. D.O.Ca Rioja. 75cl. BIODYNAMIC.	76
Bodega Lanzaga. Lanzaga. Tempranillo, Graciano. 2015. D.O.Ca Rioja. 75cl. ORGANIC.	57
Bodega Amaren Reserva. Tempranillo. 2010 D.O.Ca Rioja. 75cl. ORGANIC.	75
Remelluri. Remelluri Reserva. Tempranillo, Garnacha, Graciano, Viura, Malvasia. 2013. D.O.Ca Rioja. 75cl. CERTIFIED ORGANIC.	59
Marqués de Murrieta. Marqués de Murrieta Reserva. Tempranillo, Garnacha, Mazuelo. 2016. D.O.Ca Rioja. 75cl.	52
Marqués de Murrieta. Castillo Ygay Gran Reserva. Tempranillo, Mazuelo. 2010. D.O.Ca Rioja. 75cl.	162
Clos I Terrases. Laurel. Garnacha, Syrah, Cabernet Sauvignon. 2019. D.O.Ca Priorat. 75cl. CERTIFIED ORGANIC.	62
Terroir Al Límit. L'Arbossar. Carignan. 2017. D.O.Ca Priorat. 75cl. CERTIFIED ORGANIC.	89
Cellers Joan D'Anguera. Planella. Carignan, Syrah. 2018. D.O. Montsant. 75cl. BIODYNAMIC.	52

BEST OF SPAIN BY PRODUCER

Espumosos. Sparkling.

Colet Vins CERTIFIED ORGANIC

Sergi Colet built experience by doing a masters in Champagne and working at Pol Roger. One of the many quality wineries to break away from the Cava D.O. All wines are made from their own grapes. The Colet-Navazos Extra Brut is made with a dosage of Palo Cortado Sherry...unique and delicious.

Colet Gran Cuvée Extra Brut
2016. D.O. Penedès. 75cl. 52

Colet Gran Cuvée Extra Brut Rosé
2016. D.O. Penedès. 75cl. 52

Bodega Sumarroca CERTIFIED ORGANIC

Carlos Sumarroca is one of Spain's most important and awarded agriculturists and together with his wife Nuria the enterprising couple set about establishing Sumarroca as one of the finest estate-grown only, Cava producers. They practice sustainable farming, harvest at night, and only use free-run juice. Combining their passion for the land and tenacity in cultivating vines, their Cavas have bags of personality and character.

Núria Claverol Cava Brut Rosé
2016. D.O. Penedés. 75cl. 59

Andalucía.

Bodega Maestro Sierra

Many wines from Jerez are under-the-radar special, these are genuine treasures. Produced by an entirely female brigade, unheard of in a testosterone-fuelled industry such as this. The wines are all made in several decades-old barrels. Some of the best from the region.

Maestro Sierra. Fino NV. D.O. Jerez. 75cl. Fortified. 47

Maestro Sierra. Amontillado NV. D.O. Jerez. 75cl. Fortified. 60

Bodegas Luís Pérez

The Pérez family have been viticultores, estate workers and winemakers for several generations. In 2002 Willy Pérez and his father Luís, a professor of oenology at the University of Cádiz and former winemaker at Domeq, set up their bodega just north west of Jerez. The purpose; to explore the historic pagos (single estates) that used to define the area of Jerez.

Bodegas Luís Pérez. El Muelle de Olaso
2019. D.O. Jerez. 75cl. Unfortified. 46

Bodegas Luís Pérez. Cortado La Barajuela
2017. D.O. Jerez. 75cl. Unfortified. 92

Bodegas de la Riva

Jerez is commonly seen as a region where terroir isn't an important factor in defining the wines. This hasn't always been the case; in the past the region was delineated into pagos, blocks of vineyards that have similar characteristics, and naturally some vineyards were considered more noble than others and were bottled separately. Today Ramiro Ibáñez and Willy Pérez are reviving the history of Jerez and returning to the traditional methods of bottling kore individual wines. The unique unfortified wine 'Vino de Pasto Macharnudo Alto' is made from grapes from the revered Macharnudo Pago.

Bodegas de la Riva. Vino de Pasto Macharnudo Alto
2017. D.O. Jerez. 75cl. Unfortified. 70

Manzanilla Pasada Balbaína Alta. D.O. Jerez. 75cl. Fortified. 83

Bodegas Callejuela

Francisco Blanco started as a Mayetos and Almacenista, essentially a grape grower with a small winemaking facility who make, store and then sell wine in bulk to large bodegas. Finally in 1998 his two sons, Pepe and Paco, persuaded him to allow them to bottle their first Manzanilla under the Callejuela brand, with the first bottling in 2005. Now their wines can be found in some of Spain's best restaurants including the 3 Michelin star El Celler de Can Roca. Today they are more Alchemists than Almacenistas! The x3 Manzanillas listed here are made from Palomino grapes harvested from a single year, each from different pagos (vineyards) and then static-aged in barrel for 3 years under flor before being bottled...to show the difference in terroir. Only **600** bottles of each are made every year. The unfortified La Hacienda de Doña Francisca is made through spontaneous barrel fermentation and then aged under flor for 6 months.

Bodegas Callejuela. Manzanilla Añina 2015. D.O. Sanlúcar de Barrameda. 50cl. Fortified.	68
Bodegas Callejuela. Manzanilla Macharnudo 2015. D.O. Sanlúcar de Barrameda. 50cl. Fortified.	68
Bodegas Callejuela. Manzanilla Callejuela 2015. D.O. Sanlúcar de Barrameda. 50cl. Fortified.	68
Bodegas Callejuela. La Hacienda de Doña Francisca 2017. D.O. Sanlúcar de Barrameda. 75cl. Unfortified.	50

Equipo Navazos

Through the wines bottled in the series “La Bota”, Equipo Navazos give wine lovers from all around the world the chance of accessing a range of complex, fine and authentic traditional wines that legitimately belong among the greatest wines of the world. These wines come from soleras and individual casks that remain, relatively neglected by the market in the last few decades, in the bodegas of some of the most prestigious Andalusian producers. Some of them are unexpected but fortunate findings, testimony of the anonymous work of generations of wine men and wine women, others are the result of a long-standing collaboration between Equipo Navazos and some winemakers in Jerez de la Frontera, Sanlúcar de Barrameda, Montilla and El Puerto de Santa María, with whom we are honoured to work together. Pairs best with chocolate and blue cheese...incredible!

La Bota de Palo Cortado no.102. D.O. Jerez. 75cl. Fortified.	82
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The Mediterranean.

4 Kilos CERTIFIED ORGANIC

4 Kilos was set up in 2006 by 3 friends, one of which, Francesc Grimalt, is widely credited for rescuing the Balearic variety Callet which features in their wine 12 Volts, along with Cabernet Sauvignon, Merlot and Syrah. Taking grapes from north and south Mallorca they vinify them in a converted sheep farm using a combination of stainless steel and open top oak fermenters. The name 4 Kilos comes from their initial investment of 4 million pesetas, which so far looks like money well spent.

4 Kilos. 12 Volts

2019. VdT Mallorca. 75cl. Red.

53

Casa Castillo ORGANIC

Jumilla is blessed with 300 days of sunshine per year and, although rainfall is on the scarce side, it creates an ideal framework for quality winegrowing. Current owner Jose María Vicente's grandfather purchased the 400-hectare property and cellar in 1941 – built by Frenchmen fleeing the phylloxera plague in 1870 – and in 1985 Jose María and his dad replanted the whole property with autochthonous varieties. Since their first bottling in 1993 they have developed what is arguably the best project in Southeast Spain, particularly when it comes to working with Monastrell. Las Gravas comes from a high-elevated vineyard planted chiefly with Monastrell but also with some Syrah and Garnacha. This wine is aged for about 18 months in 500-litre barrels of which 20% are new.

Casa Castillo. Las Gravas

2018. D.O.Jumilla. 75cl. Red.

66

Bodegas Bentomiz ORGANIC

Clara Verheij and Andre Both emigrated from Holland in search of a southern Spanish way of life. The property they bought had some abandoned vineyards which they set about restoring, as they were already keen wine enthusiasts. With great raw materials and terroir - old Moscatel vines, Axarquía slate soils, good altitude and fantastic climate - great wines soon followed. The sweet wines are made in the traditional way; hand-picking then drying on mats.

Bodegas Bentomiz. Ariyanas Naturalmente Dulce.

2016. D.O. Málaga. 50cl. Sweet.

53

Central Spain.

Daniel Landi BIODYNAMIC

Daniel Landi has been a lead rebel at the forefront of the Spanish winemaking revolution. His stomping ground is perched high up in the Sierra de Gredos, southwest of Madrid. His aim, to make a series of terroir-expressive wines from old-vine Garnacha. Cantos del Diablo is produced from a tiny parcel of mountain Garnacha, producing a wine of incredible purity.

Daniel Landi. Cantos del Diablo
2018. D.O. Mérida. 75cl. Red. 96

Bodega Marañones ORGANIC

Young winemaker Fernando 'Fer' García is one of the stable of wine fanatics who has been heavily influenced by the biodynamic wines of the Loire, Rhone and Burgundy. The vineyards are between 30-80 years old. Whole bunch fermentation in open top barrels started off by natural yeasts influence the style of wine greatly and both wines are a pure expression of the variety and terroir. The white is made from Albillo grapes and the red a blend of Garnacha and Syrah.

Bodega Marañones. Picarana
2019. D.O. Vinos de Madrid. 75cl. Red. 52

Bodega Marañones. Treintamil Maravedies
2017. D.O. Vinos de Madrid. 75cl. Red. 50

Atlantic and the Northwest.

Castro Ventosa

This is the family estate of Raúl Pérez where he cut his winemaking teeth and where he is still the consultant winemaker. Founded by the Pérez family in 1752, they are now having the most hectares of vines of any private growers. Soils are based on quartz and slate, producing Mencía wines of balance and freshness. Cepas Centenarias comes from 100-year-old vines.

Castro Ventosa. Valtuille Cepas Centenarias
2018. D.O. Bierzo. 75cl. Red.

68

Bengoetxe CERTIFIED ORGANIC

The soils where these vineyards lie have a higher percentage of clay and being inland as opposed to right by the sea, like many Txakoli vines, means that summers are slightly warmer. The combination of these factors brings a different wine to the table. Bengoetxe is quite a serious wine, it has a lovely weight and mouthfeel balanced by a very racy acidity. Any trace of CO₂ is completely natural and the fact that vineyard owner Iñaki Etxebarria likes to hold onto the bottles and release them months later than his counterparts means that his wines have extra complexity, shown by notes of petrol and chamomile. This is a great food wine, to be enjoyed with classic pintxos, oily fish or fresh, uncured cheese. As the vines get older, Iñaki's wines are only going to get better, therefore the potential for long-lived Txakolí is certainly there.

Bengoetxe
2018. D.O. Getariako Txakolina. 75cl. White.

47

Coto de Gomariz ORGANIC

Nestled at the eastern edge of Galicia, the Ribeiro D.O. is split by three rivers. Coto de Gomariz is located in the zone of Ribeiro where the slopes overlook the Avia river and consists of 27 hectares. Shisteous, granitic and sandy soils, steep slopes, tiny yields and a unique microclimate make this spot ideal for growing the local varieties which include Treixadura, Godello, Loureiro and Albariño. Coto de Gomariz Blanco is mainly made from local grape variety, Treixadura.

Coto de Gomariz.
2018. D.O. Ribeiro. 75cl. White.

50

Zárate BIODYNAMIC

This small but brilliantly run cellar was established in 1920 by the Zárate family and is located in the Salnes Valley. The thoughtful almost academic Eulogio Pomares is the current overseer and he is very much focused on the vineyards which are planted on granitic rock. In the cellar he is a low interventionist and his wines are characterised by their pronounced acidity and age worthiness. Tras da Viña, a fascinating Albariño from a 40-year-old vineyard, is aged on its lees for 30 months.

Zárate. Tras da Viña

2018. D.O. Rías Baixas. 75cl. White.

59

Viña Somoza

Valdeorras, the 'Valley of Gold' in Latin, has a long tradition of grape growing stretching back to Roman times. In this complex and varied region where soils range from granite, gneiss, quartzite and clay on the banks of the river Bibei, to slate and schist along the river Sil, the grape, Godello, reigns. Viña Somoza was founded in 2001, but it was in 2017 when they employed Javier García of 4 Monos fame, that the project took an exciting new course. Javi has been brought in to maximise the potential of their outstanding eight hectares of vineyards. Neno comes from various parcels at different altitudes and expositions, ranging between 30 and 40 years old, and it is vinified in a combination of stainless-steel tanks and old oak barrels and big vats, spending around 7 months on its fine lees.

Viña Somoza. Neno

2018. D.O. Valdeorras. 75cl. White.

49

Envínate_ORGANIC

Envínate (aka wine-yourself) is the brainchild of Laura Ramos, José Martínez, Roberto Santana and Alfonso Torrente, four friends who met while studying oenology at the University of Miguel Hernández in Alicante. Their work is currently focused in exploring the ancient, Atlantic-infused terroirs of Ribeira Sacra and the Canary Islands. Their philosophy is simple: let each single parcel fully express itself by utilizing old-fashioned farming and wine-making methods. Lousas Vino de Aldea is a blend of Mencía and local grapes from different south-facing vineyards averaging 60 years at an altitude between 400-600m, foot-stomped and fermented with 40% whole-clusters in an open small vat.

Envínate. Lousas Vino Aldea

2019. D.O. Ribeira Sacra. 75cl. Red.

53

Fedellos do Couto ORGANIC

Winemakers Curro Barreño and Jesús Oliveras lease 4 hectares of vineyards which are farmed organically. The vines are planted on terraces along the steep slopes of the rivers Sil and Bibei, with a myriad of grape varieties, altitudes, and expositions that are worked manually. The wines are fermented with indigenous yeasts and whole bunches, at low temperatures to favour a gentle extraction of colour and phenolics. They are then aged in old barrels and are bottled unfiltered, unfiltered and with the addition of low quantities of sulphur. As Xaras is a juicy Mencía with fine chalky tannins which really punches above its price point. Bastarda is made from little known 100% Bastardo grapes, from different plots of various ages along the two rivers on granite and slate soils. Both wines share an unmistakable Galician-Atlantic freshness.

Fedellos do Couto. As Xaras 2019. D.O. Ribeira Sacra. 75cl. Red.	52
Fedellos do Couto. Bastarda 2019. D.O. Ribeira Sacra. 75cl. Red.	63

Rioja.

Bodegas R. López de Heredia

The imposing bodega was built close to Haro railway station, significant for both access to the ideas of Bordeaux and its obvious practical advantages. It survives as one of the foundation stones of the modern Rioja wine industry. Unusually for Rioja, López de Heredia produce wines solely from the fruit of their own 170 ha of vines. These vines are in four separate vineyards arranged on the alluvial slopes overlooking the river Ebro, on the cusp of the sub regions Alta and Alavesa. Each is given its own expression in their wines Tondonia, Bosconia, Cubillo and Gravonia. The grapes planted here are mainly Tempranillo with some Graciano, Garnacha and Mazuelo for the reds and Viura with Malvasía for the whites. The age of the vines plays a significant role in the character and quality of the wines, with some plantings reaching 80-100 years old. These gnarled vines deliver naturally low yields and help to bring high levels of complexity in the final wines.

Bodegas R. López de Heredia. Viña Tondonia Blanco Reserva
2005. D.O.Ca Rioja. 75cl. White. n/a

Bodegas R. López de Heredia. Viña Tondonia Rosé Reserva
2005. D.O.Ca Rioja. 75cl. Rosé. 77

Bodegas R. López de Heredia. Viña Tondonia Tinto Reserva
2005. D.O.Ca Rioja. 75cl. Red. 67

Bodega Lanzaga CERTIFIED ORGANIC

A Telmo Rodríguez and Pablo Eguzkiza collaboration. In 1998 while working at Telmo's family estate Remelluri, they noticed and started to buy small parcels of abandoned vineyards around the town of Lanciego. Their aim is to rediscover the 'true' historic taste of the villages of Rioja that has been camouflaged by oak ageing. Lanzaga is aged in old foudre and is 90% Tempranillo and 10% Graciano which adds a herbal, liquorice note.

Bodega Lanzaga. Lanzaga
2015. D.O.Ca Rioja. 75cl. Red. 57

Remelluri CERTIFIED ORGANIC

Since Telmo Rodríguez took the reins of the project, the focus has been entirely on the vineyards, which are farmed organically with some biodynamic treatments. His ethos lies purely on respecting the plots to produce outstanding terroir-driven wines. Altitudes of the vineyards range between 550m and 850m above sea level, and the exposition is chiefly south. A recent development since Telmo took over has been the transition from trellised vines to bush vines, which are much more suited to the meso-climate of the region. The winery plays a secondary role in Telmo's philosophy. Although great care is taken to make sure what's in each bottle reflects the terroir of the region, no interventionist techniques are used during the winemaking process. As such, wines are fermented with native yeasts, each plot is vinified separately, new oak is used very scarcely and the wines are very lightly filtered and fined. Remelluri Blanco is a blend of nine different grape varieties (none Viura!) aged for 18 months in old French oak. Remelluri Reserva is the flagship of the estate made of a largely Tempranillo blend, aged for 18 months in barrel and 36 months cellaring.

Remelluri. Remelluri Blanco
2017. D.O.Ca Rioja. 75cl. White. 86

Remelluri. Remelluri Reserva
2013. D.O.Ca Rioja. 75cl. Red. 59

Marqués de Murrieta

Marqués de Murrieta's foundation is linked to the origins of Rioja wines since Luciano Murrieta produced in 1852 the first Rioja wine and was also the first one to export his wines. Luciano, appointed Marquis by the King Amadeo of Savoy thanks to his work in Rioja, travelled to Bordeaux to learn the winemaking techniques that he introduced later in Spain. He established the concept of "château" in the Ygay Estate where he built the emblematic Ygay Castle. Castillo Ygay is still arguably Rioja's finest red wine. The Reserva represents exceptional value for money.

Marqués de Murrieta. Marqués de Murrieta Reserva
2016. D.O.Ca Rioja. 75cl. Red. 52

Marqués de Murrieta. Castillo Ygay Gran Reserva Especial
2010. D.O.Ca Rioja. 75cl. Red. 162

Abel Mendoza ORGANIC

Abel's wines could be described as modern in style in that he uses only French oak and ages the wines for shorter periods than is traditional in Rioja. He produces both red and whites, ignores the local regulations of using age statements on the labels (e.g. reserva). The wines have a sophistication, complexity and breed that mark them out as one of the single finest producers in Rioja. The Selección Personal is his ultimate expression of red Rioja.

Abel Mendoza. Selección Personal. **Tempranillo**.
2017. D.O.Ca Rioja. 75cl. Red.

76

Bodega Amaren ORGANIC

The Amaren label began in 1995 and was until recently the premium range from Luis Cañas. Following the immense commercial and critical success of these wines, Juan Luis determined it was time to create a winery devoted exclusively to their creation. At Amaren, he seeks perfection at every stage of the process; in the vineyard, during selection, and throughout the processing and ageing. And with nearly 50 percent of the vineyards older than 60 years, as well as a rational and environmentally friendly form of viticulture. These wines are so good that at most recent count, five of the seven 3-star Michelin restaurants in Spain feature one of them on their menus. We list the 100% Tempranillo Reserva.

Bodega Amaren. Amaren Reserva
2010 D.O.Ca Rioja. 75cl. Red.

75

The Ebro and Duero Valleys.

Barco del Corneta ORGANIC

In 2010 Beatriz Herranz gathered some friends, loaded up a van with Verdejo grapes and made 300 bottles of her first wine in Gredos. The year after she bought another barrique and increased production to 1,000 bottles. In 2013 she rented a space in La Seca and started growing slowly, until she produced 35,000 bottles in 2014. The grapes are usually whole-bunch pressed to obtain the clearest possible juice and naturally fermented with indigenous yeasts. Malolactic fermentation is normally blocked to retain freshness, and the wines are slightly fined and filtered. Cucú is fermented in stainless steel vats and left on its lees with regular stirring to add volume and structure to the palate, whereas Barco del Corneta is fermented in old French oak barriques and also left on its lees but without any battonage. The wines have a depth of flavour seldom found with Verdejo, not least considering these come from young vines.

Barco del Corneta. Cucú
2019. VdT Castilla y León. 75cl. White. 47

Barco del Corneta. Barco del Corneta
2018. VdT Castilla y León. 75cl. White. 53

Quinta Milú CERTIFIED ORGANIC

Ribera del Duero: generally for us an area of big reputations, big wines, big oak influence... not really our thing. Then comes along a fresher style of Tinto del País, the local name for Tempranillo. Winemaker Germán Blanco calls his project a 'Micro-winery' and it is based around the village of La Aguilera in Burgos province with some vineyards based at over 900 metres. Germán is reviving old traditions such as foot-treading the grapes and the fruit-driven wines are spontaneously fermented. Viñas Viejas is a wine made from a selection of grapes from his oldest plots.

Quinta Milú. Viñas Viejas
2018. D.O. Ribera del Duero. 75cl. Red. 59

Dominio del Águila CERTIFIED ORGANIC

Jorge Monzón studied viticulture in Bordeaux and Burgundy with his first position being at Domaine de la Romanée-Conti, before moving to Spain where he worked a year at Vega Sicilia. He identified some old vineyards in Ribera del Duero, whose fruit was being sold to top producers ending up in some of their best cuvées. In 2010 Jorge and his wife Isabel Rodero founded Dominio del Águila in the village of La Aguilera and started making wine from these exceptional old vineyards. Some of the vineyards are over 100 years old, they are mainly of Tempranillo, with some Blanca del País, Bobal, Garnacha, Albillo and Tempranillo Gris, all are farmed following organic and biodynamic methods.

Jorge's Pícaro del Águila Clarete is a homage to the old tradition of making wine in Ribera. It is a co-fermentation of white and red varieties without destemming, pressed after 2 days of maceration with fermentation finished in barrel, where it stays for a total of 12 months. Pícaro del Águila Tinto is the Clarete's counterpart, similar winemaking but with longer maceration on the skins.

Jorge is shaking the way Ribera del Duero's wines are seen abroad: rich, ripe and bold; his are elegant, restrained and extremely terroir expressive.

Dominio del Águila. Pícaro del Águila Clarete 2018. D.O. Ribera del Duero. 75cl. Rosé.	57
Dominio del Águila. Pícaro del Águila 2018. D.O. Ribera del Duero. 75cl. Red.	57

Catalunya.

Terroir Al Límit CERTIFIED ORGANIC

It takes devotion to get the best possible fruit, and Dominik Huber works hard to ensure that he can harvest physiologically ripe grapes while retaining freshness and balance. Instead of the ripe, heavily extracted and oaked style that has been so closely associated with quality Priorat, he has taken an unconventional approach in the cellar: eschewing small barrels for unlined concrete and large foudres, and favouring whole-bunch fermentation with gentle and light extraction. The resulting wines – lithe and elegant, pure and expressive – have gone from strength to strength and fully deserve the reputation and cult-status they've since acquired. Terra de Cuques is a unique blend of 90% Pedro Ximénez and 10% Muscat d'Alexandria, made with whole bunches, 10 days skin contact and then put to concrete for ageing. The supremely elegant L'Arbossar is made from 90-year-old north-facing Carignan on slate and granite.

Terroir Al Límit. Terroir de Cuques
2017. [D.O.Ca](#) Priorat. 75cl. White. 64

Terroir Al Límit. L'Arbossar
2017. [D.O.Ca](#) Priorat. 75cl. Red. 89

Clos I Terrases CERTIFIED ORGANIC

Sourced from 3 small vineyards in Gratallops, Laurel is a blend of Garnacha, Syrah with a touch of Cabernet Sauvignon and is Clos I Terrases' second wine, made from the grapes from younger vines, or the occasional declassified barrel of top wine Clos Erasmus. Clos Erasmus gained cult status after achieving 100 Parker Points for its 2005 vintage which now demands circa £2500/bottle! Laurel is a thing of beauty unto itself, aged for 16-18 months in a combination of vessels and full of intense aromas of fresh blackberries, cherries, and spice. Dense and concentrated, but extremely energetic and with huge ageing potential.

Clos I Terrases. Laurel
2018. D.O.Ca Priorat. 75cl. Red. 62

Cellers Joan D'Anguera BIODYNAMIC

It's not unusual for winemakers to take a different direction to their parents, but bar pulling up all their old vines, Joan and Josep have totally relaunched their project and realigned their vision over the last 10 years. They started in the vineyards: working biodynamically and top-grafting traditional varietals Grenache and Carignan on to existing Syrah and Cabernet Sauvignon vines; and are removing trellising in favour of lower yielding gobelet vines. With fruit quality improving they were able to move to low intervention in the winery, using whole cluster ferments, old oak, and dramatically reducing sulphur use. The results are mind-blowing, balanced and elegant biodynamic wines. Planella is a Carignan-Syrah blend from limestone and clay soils and Finca l'Argatà is a Grenache grown on alluvial sandy soils.

Cellers Joan D'Anguera. Planella
2018. D.O. Montsant. 75cl. Red. 52

Cellers Joan D'Anguera. Finca L'Argatà
2018. D.O. Montsant. 75cl. Red. 60

Escoda-Sanahuja BIODYNAMIC

The style of Joan Escoda's wines are very real and it wasn't much of a surprise to find out he is a biodynamic farmer, with olives, almonds, cows, horses, chickens and other assorted poultry, enabling him to meet his compost needs 'in-house'. The use of constant vegetation cover and zero chemicals allows the vineyards to stay humid in a dry Mediterranean climate. Biodynamic treatments are used and the wines are not filtered, stabilized nor fined. To complete the natural vibe, no sulphur is used. La Llopetera is rare Pinot Noir. Les Paradetes is a blend of local Sumoll, Carignan and Grenache.

Escoda-Sanahuja. Les Paradetes
2018. D.O. Conca de Barberà. 75cl. Red. 57

Escoda-Sanahuja. La Llopetera
2018. D.O. Conca de Barberà. 75cl. Red. 58