

## OUR WINES

Sourced mainly by our good friend and renowned expert, Álvaro Ribalta Millán MW (Master of Wine), we consider these wines to be from Spain's most exciting, small-scale producers - winemaking in its purist form that doesn't add or remove anything at the cellar and which we believe delivers quality beyond the norm.

And, as out-and-out wine lovers, we've gone that extra mile to ensure our range is priced to provide excellent value for money from those by-the-glass to our most premium wines.

Because many of these wines are from small-scale producers, stocks of each vintage can be very limited. So, if you discover a particular favourite, please let us know in advance of your next visit and if possible, we will happily put a bottle (or two!) aside for you.

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

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%.

# WINE FLIGHT NO.1

## JEREZ - SHERRY

### SPECIAL FEATURE FROM BODEGAS CALLEJUELA

These wines are very rare, made in tiny quantities of only 600 bottles each year! Produced to reflect the 'terroir' rather than intervention in the winery, each wine is made from grapes grown on its own unique vineyard. They are static-aged from a single vintage rather than aged in a solera system, the usual method for ageing sherries, and fortified to only 15%, so in line with many Californian Chardonnays and Aussie Shiraz wines.

These exceptional wines are listed at some of the world's best restaurants including the 3\* Michelin El Cellar de Can Roca, previously crowned World's Best Restaurant.

Try and see if you can distinguish between each wine. Enjoy!

Bodegas Callejuela. Manzanilla Añina  
2015. D.O. Jerez  
**Palomino**

Bodegas Callejuela. Manzanilla Callejuela  
2015. D.O. Jerez  
**Palomino**

Bodegas Callejuela. Manzanilla Macharnudo  
2015. D.O. Jerez  
**Palomino**

### **Flight**

50ml of each one of the above

22

## WINE FLIGHT NO.2

### JEREZ - SHERRY

These wines are barrel-aged, though unlike finos and manzanillas, are not protected by flor (layer of yeast that lives on top of the wines in barrel), so take on completely different characters and flavours. As such, they are softer, rounder and fuller-bodied, but still possess uplifting acidity, lending themselves superbly to many different foods. For your enjoyment we serve the flight with a small mouthful of something to go with each style. Enjoy!

Maestro Sierra. Amontillado  
D.O. Jerez  
**Palomino**

Gutiérrez-Colosía Oloroso  
D.O. Jerez  
**Palomino**

Maestro Sierra. Amoroso  
D.O. Jerez  
**Palomino. PX**

### **Flight**

50ml of each one of the above

16

## WINE FLIGHT NO.3

### WHITE WINE

These three very different whites have been chosen to showcase the wonderful diversity of white grape varieties and of white winemaking in Spain. The first is slightly off-dry, making it a wonderful aperitif wine. The second is on the lighter side of medium-bodied with plenty of white fruit characteristics, and the third, more substantial in the mouth and more complex due to the time the wine has spent on the lees (yeast & grape skins that settle on the bottom of the barrel) which produces rounded, creamy flavours that may present as nutty, or yeasty like warm brioche. Enjoy!

Bodegas Bentomiz. PiXel  
2019. Vino de España (Málaga)  
**Moscatel. ORGANIC**

Enclòs de Peralba. Vi Fi de Masia  
2019. D.O. Penedès  
**Garnacha Blanca. Malvasia. BIODYNAMIC**

Barco del Corneta  
2018. VdT Castilla y León  
**Verdejo. ORGANIC**

### Flight

50ml of each one of the above

10.9

# WINE FLIGHT NO.4

## RED WINE

As with the white wine flight, our red wine flight consists of three very different wines but all from certified organic wineries.

The first is the lightest, smooth, juicy with beautiful minerality. The second a medium-bodied wine, elegant and balanced with notes of ripe black fruit and spices. The third is a more full-bodied wine with vibrant acidity and notes of brambly fruits and peppery spices. Enjoy!

Fedellos do Couto. As Xaras  
2019. D.O.Ribeira Sacra  
**Mencia.** ORGANIC

Casa Castillo. Las Gravas  
2018. D.O. Jumilla  
**Monastrell. Syrah. Garnacha.** ORGANIC

Bodega Marañones. Treintamil Maravedies  
2018. D.O. Madrid  
**Garnacha. Syrah.** ORGANIC

### Flight

50ml of each one of the above

12.3

## JEREZ. SHERRY

Gutiérrez-Colosía Fino D.O. Jerez <b>Palomino</b>	6.9	51
El Maestro Sierra. Fino D.O. Jerez <b>Palomino</b>	6.9	51
Bodegas de la Riva. Manzanilla Pasada Balbaína Alta D.O. Sanluúcar de Barrameda <b>Palomino</b>	12.5	89
Equipo Navazos 'I THINK' Manzanilla en Rama D.O. Sanlúcar de Barrameda <b>Palomino (375ml Bt)</b>	10.9	39
El Maestro Sierra. Amontillado D.O. Jerez <b>Palomino</b>	9.5	70
Gutiérrez-Colosía Amontillado D.O. Jerez <b>Palomino</b>	9.5	70
Gutiérrez-Colosía Oloroso D.O. Jerez <b>Palomino</b>	9.5	70
El Maestro Sierra. Amoroso D.O. Jerez <b>Palomino. Pedro Ximénez</b>	8.9	65
Gutiérrez-Colosía Pedro Ximénez D.O. Jerez <b>Pedro Ximénez (375ml Bt)</b>	9.9	49

## ESPUMOSOS. SPARKLING

Bodegas Sumarroca Cava Brut Reserva 2019. D.O. Penedès <b>Xarel-lo. Chardonnay. Macabeo. Parellada</b> CHAMPAGNE STYLE. CERTIFIED ORGANIC	6.9	39
Enclòs de Peralba. Pét-Nat 2020. D.O. Penedès <b>Malvasia de Sitges</b> PÉT-NAT STYLE. BIODYNAMIC		55
Colet Gran Cuvée Extra Brut 2017. D.O. Penedès <b>Xarel-lo</b> CHAMPAGNE STYLE. CERTIFIED ORGANIC		55
Núria Claverol Cava Brut Rosé 2016. D.O. Penedés <b>Pinot Noir</b> CHAMPAGNE STYLE. CERTIFIED ORGANIC		60

## BLANCO. WHITE

Bodegas Manzanos Pegaso 2020. Vino de Mesa <b>Verdejo.</b> GREEN APPLE	6.9	29
Torre Solar 2019. VdT Castilla <b>Macabeo.</b> PINEAPPLE, LEMON & LIME. ORGANIC	6.9	29
Finca Manzanos 2020. D.O.Ca Rioja <b>Tempranillo Blanco.</b> SOFT, TROPICAL FRUIT	7.6	32
Viladellops 2019. D.O. Penedès <b>Xarel-lo.</b> WHITE FRUIT & FENNEL. BIODYNAMIC	8	36
Altolandon Doña Leo 2019. D.O. Manchuela <b>Muscat.</b> ORANGE BLOSSOM. ORGANIC	9.9	42
Bodegas Bentomiz. PiXel 2019. Vino de España. Málaga <b>Moscatel.</b> SLIGHTLY OFF-DRY. APERITIF. ORGANIC	10.7	45
Zárate 2019. D.O. Rias Baxas. <b>Albariño.</b> ELEGANT, LIVELY CITRUS. BIODYNAMIC	12.9	55

## 'BEST OF SPAIN'

### MORE MINERAL THAN FRUITY

All wines are rested 'sobre lías', meaning with the lees/yeast, for greater depth of flavour. Listed lightest and freshest first

Bengoetxe 2019. D.O. Getariako Txakolina <b>Hondarribi Zuri.</b> CERTIFIED ORGANIC		47
Alemany I Corrió Pincipia Mathematica 2019. D.O. Penedès <b>Xarel-lo.</b> BIODYNAMIC	12.9	55
Viña Somoza. Neno. 2019. D.O. Valdeorras <b>Godello</b>	12.5	53
Eulogio Pomares Castiñeiro 2019. D.O. Rias Baixas <b>Albariño.</b> BIODYNAMIC		62
Bodega Pazo de Señoráns 'Selección Añada' 2012. D.O. Rias Baixas <b>Albariño</b>	16.9	72

### FULLER BODIED AND COMPLEX

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

Coto de Gomariz. 2019. D.O. Ribeiro <b>Treixadura. Godello. Loureira. Albariño</b> ORGANIC	12.9	55
Bodega Marañones. Picarana 2019. D.O. Vinos de Madrid <b>Albillo.</b> ORGANIC	13.5	57
Barco del Corneta. Barco del Corneta 2018. VdT Castilla y León <b>Verdejo.</b> ORGANIC		59

Enclòs de Peralba. Vi Fi de Masia 2019. D.O. Penedès <b>Garnacha Blanca</b>	13.5	57
Remelluri 2018. D.O.Ca Rioja <b>Garnacha Blanca. Chardonnay. Roussane, Viognier. Marsanne. Sauvignon Blanc.</b> CERTIFIED ORGANIC		n/a
Terroir Al Límit. Terra de Cuques 2017. D.O.Ca Priorat <b>Pedro Ximénez. Muscat.</b> CERTIFIED ORGANIC		69
Cellers Clos Mogador. Nelin 2018. D.O.Ca Priorat <b>Garnacha Blanco. Macabeo.</b> CERTIFIED ORGANIC		71
Bodegas R. López de Heredia. Viña Tondonia Reserva 2008. D.O.Ca Rioja <b>Viura, Malvasía</b>		81

## ANDALUCÍA WHITES

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.

Bodegas Luís Pérez. El Muelle de Olaso 2019. D.O. Jerez <b>Palomino</b>	11.5	49
Bodegas Callejuela. La Hacienda de Doña Francisca 2018. D.O. Jerez <b>Palomino</b>	12.7	54
Bodegas de la Riva. Vino de Pasto Macharnudo Alto 2018. D.O. Jerez <b>Palomino</b>	17.4	74
Bodegas Luís Pérez. Cortado La Barajuela 2017. D.O. Jerez <b>Palomino</b>	22.3	95

## ROSADO. ROSÉ / NARANJA. ORANGE

Bodegas Pinoso. Vergel 2020. D.O. Alicante			
<b>Monastrell.</b> FRESH & FRUITY. CERTIFIED ORGANIC	7.6	32	
Cuna de la Poesía 2020. D.O.Ca Rioja			
<b>Garnacha.</b> ELEGANT, SOPHISTICATED. ORGANIC	9.2	39	
Alto Landon 'Enrosado' 2020. D.O. Manchuela			
<b>Garnacha Gris.</b> BIODYNAMIC. ORANGE WINE	9.9	42	

## 'BEST OF SPAIN'

Dominio del Águila. Pícaro del Águila Clarete 2019. D.O. Ribera del Duero			
<b>Tempranillo. Garnacha. Bobal, Albillo.</b> CERTIFIED ORGANIC		63	
Bodegas R. López de Heredia. Viña Tondonia Gran Reserva 2010. D.O.Ca Rioja			
<b>Garnacha. Viura. Tempranillo.</b> COMPLETELY UNIQUE		79	

**TINTO. RED**  
**FRUIT-FORWARD**

Viña Elena Familia Pacheco 2020. D.O. Jumilla <b>Monastrell.</b> RED BERRIES. BALSAMIC. ORGANIC	6.9	29
Bodegas y Viñedos Tinedo. Ja! 2020. D.O. La Mancha <b>Tempranillo.</b> VIBRANT & FRESH. ORGANIC	7.9	33
Merayo 2020. D.O. Bierzo <b>Mencía.</b> PURE CASSIS FRUIT	7.9	33
Celler de Capçanes Mas Donis 2020. D.O. Montsant <b>Garnacha.</b> SWEET CHERRY & VIOLETS. ORGANIC	8.5	36
Don Juan del Águila. Garganta del Águila 2019. D.O. Cebreros <b>Garnacha.</b> WILD STRAWBERRIES & THYME	9	38
Luis Cañas. Crianza 2018. D.O. Ca Rioja <b>Tempranillo. Garnacha.</b> SAVOURY & RIPE. ORGANIC	11.5	49
Quinta Milú La Cometa 2019 D.O. Ribera del Duero <b>Tempranillo.</b> DENSE BLACK FRUIT. CERTIFIED ORGANIC	12.5	53

## 'BEST OF SPAIN'

### LIGHTER SIDE OF MEDIUM-BODIED

Fedellos do Couto. As Xaras 2019. D.O. Ribeira Sacra <b>Mencía. ORGANIC</b>	13.5	57
Escoda-Sanahuja. La Llopetera 2019. D.O. Conca de Barberà <b>Pinot Noir. BIODYNAMIC</b>		62
Escoda-Sanahuja. Les Paradetes 2019. D.O. Conca de Barberà <b>Sumoll. Carignan. Garnacha. BIODYNAMIC</b>		62
Envínate. Lousas Vino Aldea 2019. D.O. Ribeira Sacra <b>Mencía. ORGANIC</b>		69

### MEDIUM-BODIED

Cellers Joan D'Anguera. Planella 2019. D.O. Montsant. <b>Carignan. Syrah. BIODYNAMIC</b>	13.9	59
Daniel Landi. Uvas de la Ira 2014. D.O. Mérida <b>Garnacha. BIODYNAMIC</b>	14.6	62
Dominio del Águila. Pícaro del Águila 2019. D.O. Ribera del Duero <b>Tempranillo. Garnacha. Bobal. Blanca del País CERTIFIED ORGANIC</b>		63
Bodega Lanzaga. Lanzaga 2017. D.O. Ca Rioja <b>Tempranillo, Graciano. ORGANIC</b>		64
Cellers Joan D'Anguera. Finca L'Argatà 2017. D.O. Montsant <b>Garnacha. BIODYNAMIC</b>		65

Roda Reserva 2018. D.O.Ca Rioja <b>Tempranillo. Graciano</b>		69
Casa Castillo. Las Gravas 2018. D.O.Jumilla <b>Monastrell. Syrah. Garnacha. ORGANIC</b>	16.7	71
Bodegas R. López de Heredia. Viña Tondonia Tinto Reserva 2009. D.O.Ca Rioja <b>Tempranillo</b>		72
Castro Ventosa. Valtuille Cepas Centenarias 2019. D.O. Bierzo <b>Mencia</b>		78
Daniel Landi. Cantos del Diablo 2019. D.O. Mérida <b>Garnacha. BIODYNAMIC</b>		107

#### FULLER BODIED

Bodega Marañones. Treintamil Maravedies 2018. D.O. Vinos de Madrid <b>Garnacha. Syrah. ORGANIC</b>	12.9	55
Marqués de Murrieta. Marqués de Murrieta Reserva 2016. D.O.Ca Rioja <b>Tempranillo. Garnacha. Mazuelo</b>		55
4 Kilos. 12 Volts 2019. VdT Mallorca. <b>Callet. Merlot. Cabernet Sauvignon. Syrah</b> CERTIFIED ORGANIC		59
Remelluri. Remelluri Reserva 2013. D.O.Ca Rioja <b>Tempranillo. Garnacha. Graciano. Viura. Malvasia</b> CERTIFIED ORGANIC		66
Fedellos do Couto. Bastarda 2019. D.O. Ribeira Sacra <b>Bastardo. ORGANIC</b>		68

Abel Mendoza. Selección Personal 2017. D.O.Ca Rioja <b>Tempranillo. BIODYNAMIC</b>		77
Bodega Amaren Reserva 2010. D.O.Ca Rioja <b>Tempranillo. ORGANIC</b>	18.2	77
Cellers Clos Mogador. Manyetes 2014. D.O.Ca Priorat <b>Carignan. ORGANIC</b>		89
Terroir Al Límit. L'Arbossar 2019. D.O.Ca Priorat <b>Carignan. CERTIFIED ORGANIC</b>		95

# CASTILLO YGAY GRAN RESERVA

**“The best wine in the world”**

Wine Spectator

**"For its history, its quality and for reminding us of the value of commitment and vision, Castillo Ygay Gran Reserva Especial 2010 is Wine Spectator's 2020 Wine of the Year."**

With these words, the prestigious publication Wine Spectator presented its "Top 100 Wines of 2020", the list of the 100 most exciting wines of the year, narrowed down from over 11,000 from around the world.

Castillo Ygay Gran Reserva Especial 2010 achieved the much sought-after first position.

It goes without saying that Castillo Ygay Gran Reserva Especial is the flagship wine of Marqués de Murrieta. It's made only in excellent vintages with grapes from the gem of the winery, Finca Ygay. A wine aged for 24 months in American oak barrels and refined in the bottle for another 5 years.

No matter how hard they try to explain it to you, there's nothing like the experience of tasting it and thus being able to attest to its well-deserved nomination as "best wine in the world".

Castillo Ygay Gran Reserva. Marqués de Murrieta.  
2010. D.O.Ca Rioja  
**Tempranillo. Mazuelo**

**35**

125ml Glass

**185**

75cl Bottle

## **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

**22**

125ml glass

**129**

75cl bottle

## DOLCE. SWEET WINES

Bodegas Bentomiz. Ariyanas 2018. D.O. Malaga <b>Moscatel. ORGANIC</b> (500ml Bt)	75cl 9.9	Bt 62
El Maestro Sierra. Amoroso D.O. Jerez <b>Palomino. Pedro Ximénez</b>	8.9	65
Gutierrez-Colosia. Pedro Ximénez D.O. Jerez <b>Pedro Ximénez</b> (375ml Bt)	9.9	49
Cellers Alta Alella. Mataró 2018. D.O. Alta Alella <b>Monastrell. SWEET RED. ORGANIC</b>	9.9	49

## 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  
2017. 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.

Bodegas Sumarroca Cava Brut Reserva  
2019. D.O. Penedès

6.9 39

Núria Claverol Cava Brut Rosé  
2016. D.O. Penedès. 75cl.

59

#### **Enclòs de Peralba** BIODYNAMIC

Leo and Roc Gramona started L'Enclòs de Peralba in 2017. The name translates as 'surrounded by white stones', after the white calcareous stony soils of the Sant Sadurnie hills in Alt Penedès where the winery is located. They focus on making single-parcel wines with local grape varieties which express the mesoclimate and terroir of each plot. The Pét-Nat gets its character and sparkle from a natural spontaneous single fermentation in bottle.

Pét-Nat  
2020. D.O. Penedès

55

## 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.

El Maestro Sierra. Fino NV. D.O. Jerez. 75cl. Fortified. 49

El Maestro Sierra. Amontillado NV. D.O. Jerez. 75cl. Fortified. 67

### 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. 49

Bodegas Luís Pérez. Cortado La Barajuela  
2017. D.O. Jerez. 75cl. Unfortified. 95

### 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  
2018. D.O. Jerez. 75cl. Unfortified. 74

Manzanilla Pasada Balbaína Alta  
D.O. Jerez. 75cl. Fortified. 89

## 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.	72
Bodegas Callejuela. Manzanilla Macharnudo 2015. D.O. Sanlúcar de Barrameda. 50cl. Fortified.	72
Bodegas Callejuela. Manzanilla Callejuela 2015. D.O. Sanlúcar de Barrameda. 50cl. Fortified.	72
Bodegas Callejuela. La Hacienda de Doña Francisca 2017. D.O. Sanlúcar de Barrameda. 75cl. Unfortified.	54

## **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.

59

### **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.

71

### **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.

2018. 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. Uvas de la Ira  
2014. D.O. Mérida. 75cl. Red. 62

Daniel Landi. Cantos del Diablo  
2019. D.O. Mérida. 75cl. Red. 107

### **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. White. 57

Bodega Marañones. Treintamil Maravedies  
2018. D.O. Vinos de Madrid. 75cl. Red. 55

## 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  
2019. D.O. Bierzo. 75cl. Red.

78

### 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 CO<sub>2</sub> 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  
2019. D.O. Getariako Txakolina. 75cl. White.

49

### 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.  
2019. D.O. Ribeiro. 75cl. White.

55

## **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**

2019. D.O. Rías Baixas. 75cl. White. 12.9 55

### **Eulogio Pomares Castiñeiro**

2019. D.O. Rias Baixas. 75cl. White. 62

## **Bodega Pazo de Señorans**

Pazo de Señorans have been making wine for a mere 28 years but already considered one of the finest producers in Spain. Ensuring that pristine grapes are achieved is key in this warm, humid climate. Such is the pervasive nature of the humid, briny air that the raised pergolas for training the grapes to ensure air movement are hewn from solid granite! Pressing is followed by a natural fermentation in stainless steel ageing on lees helps develop texture and complexity

### **Pazo de Señoráns. 'Selección Añada'**

2012. D.O. Rias Baixas. 75cl. White. 16.9 72

## **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**

2019. D.O. Valdeorras. 75cl. White. 53

### **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. 69

### **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. 57

Fedellos do Couto. Bastarda  
2019. D.O. Ribeira Sacra. 75cl. Red. 68

### **Suertes de Marqués ORGANIC**

Tenerife has a long and fascinating winemaking history. Indigenous varieties such as Listan Blanco can be found growing on 100yr old pie franco vines. The vineyards that provide the fruit for Vidonia are cultivated on the slopes of the Pico del Tiede volcano, ranging from 250 to 700 meters above sea level. Hugely expressive of terroir.

Suertes de Marqués. Vidonia  
2020. D.O. Valle de la Orotava. 75cl. White. 72

## 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  
2008. D.O.Ca Rioja. 75cl. White. 81

Bodegas R. López de Heredia. Viña Tondonia Rosé Reserva  
2010. D.O.Ca Rioja. 75cl. Rosé. 81

Bodegas R. López de Heredia. Viña Tondonia Tinto Reserva  
2009. D.O.Ca Rioja. 75cl. Red. 72

### **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  
2017. D.O.Ca Rioja. 75cl. Red. 64

## **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  
2018. D.O.Ca Rioja. 75cl. White. n/a

Remelluri. Remelluri Reserva  
2013. D.O.Ca Rioja. 75cl. Red. 66

## **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. 55

Marqués de Murrieta. Castillo Ygay Gran Reserva Especial  
2010. D.O.Ca Rioja. 75cl. Red. 185

### **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  
2017. D.O.Ca Rioja. 75cl. Red.

77

### **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.

77

### **Bodegas Roda**

Bodegas Roda is a leading winery in the Rioja Alta region of Spain, known for its densely fruit-driven wines made predominantly from Tempranillo and famous for their purity and elegance. The vineyards are spread over around 20 old vine plots, All Roda wines are fermented and matured in French oak barrels.

Bodega Roda. Roda Reserva  
2018. D.O.Ca Rioja. 75cl. Red.

69

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

59

### **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. La Cometa is a structured wine aged for 15 months in a mix of new and old oak.

Quinta Milú. La Cometa.  
2019. D.O. Ribera del Duero. 75cl. Red.

53

## **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 2019. D.O. Ribera del Duero. 75cl. Rosé.	63
Dominio del Águila. Pícaro del Águila 2019. D.O. Ribera del Duero. 75cl. Red.	63

## 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. 69

Terroir Al Límit. L'Arbossar  
2019. D.O.Ca Priorat. 75cl. Red. 95

### **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  
2019. D.O.Ca Priorat. 75cl. Red. 79

### **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  
2019. D.O. Montsant. 75cl. Red. 59

Cellers Joan D'Anguera. Finca L'Argatà  
2017. D.O. Montsant. 75cl. Red. 65

### **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  
2019. D.O. Conca de Barberà. 75cl. Red. 63

Escoda-Sanahuja. La Llopetera  
2019. D.O. Conca de Barberà. 75cl. Red. 62

## **Cellers Clos Mogador ORGANIC**

The different terroirs which exist within the Priorat wine appellation have given rise to the creation of new categorisations within the region. “Village Wine – Gratallops” is one of these. Think Burgundy, France and all the different villages there. Priorat is following the prestige of this winemaking area and Manyetes is one of the great examples of what can be achieved in the village of Gratallops.

Manyetes is actually the name of a vineyard in Gratallops. The wine from this vineyard is a daring venture as vines can barely survive given the poor soil of the region, the intense sunlight and the bleak exposure. The vines are quite literally on the edge of survival; however, this is exactly what gives rise to the principal essence of Priorat! In this parched, arid area of steeply sloping slate hillsides, our Carignan vines struggle to survive. This is an extraordinary vineyard in an extraordinary setting.

Nelin, according to Luis Gutierrez of Wine Advocat fame, is one of Spain’s greatest white wines and perhaps the best white wine hailing from the region. A beguiling tropical fruit flavoured wine with real texture made from a blend of up to nine grape varieties.

Manyetes is, quite simply, the essence of Priorat transformed into wine.

Cellers Clos Mogador. Nelin 2018. D.O.Ca Priorat. 75cl. White	71
Cellers Clos Mogador. Manyetes. 2014. D.O.Ca Priorat. 75cl. Red.	89

## **Enclòs de Peralba BIODYNAMIC**

Leo and Roc Gramona started L’Enclòs de Peralba in 2017. The name translates as ‘surrounded by white stones’, after the white calcareous stony soils of the Sant Sadurnie hills in Alt Penedès where the winery is located. They focus on making single-parcel wines with local grape varieties which express the mesoclimate and terroir of each plot. Vi Fi is made using wild yeasts and light skin contact from a blend of Garnacha Blanca and Malvasia grapes. Simply delicious.

Enclòs de Peralba.Vi Fi de Masia 2019. D.O. Penedès. 75cl. White.	57
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