

VIVOS WINES

BLANCO WHITE

Alectum 10 / 39

Albariño

Bodega Adegas Pombal, D.O. Rías Baixas

Intense, joyful and fresh. Pronounced varietal aroma of rose, lemon curd, grapefruit and anise. Smooth, savory and lively.

Pairing: Shellfish, crab & lobster.

Gorgorito 9 / 35

Verdejo

Bodegas Copaboca, D.O. Rueda

Crisp on the tongue. Aromas of apple, grass, honey, citrus and floral. Similar profile to a Sauvignon Blanc.

Pairing: Shellfish, fish, pork, vegetables & cured meat.

S-Naia 10 / 39

Sauvignon Blanc

Bodega Naia, D.O. Rueda

Aromatic nose with notes of freshly cut grass and subtle tropical fruits. Elegant profile. It is a refreshing and mineral wine.

Pairing: Fish & shellfish.

OTX 11 / 42

Txakoli

Bodega Virgen de Lorea, Bizkaia

Frank and powerful. Aromas of ripe white fruit characteristic of its variety with a light spicy touch of fine herbs. Tasty and balanced.

Pairing: Soups and creams, eggs, vegetables, fish and seafood.

Go de Godello 10 / 39

Godello

Bodega Soto del Vicario, D.O. Bierzo

Smoky touches of intense flowers and exotic fruits. Toasted nuts, bakery and lactic notes.

Pairing: Seafood, shrimps, salads, vegetables & chicken.

Leirana 78

Albariño

Bodega Forjas del Salnés, D.O. Rías Baixas

Bright and sharp, Meyer lemon, honeysuckle, quinine and mineral scents, ginger. Dry, taut and light, spicy & floral-tinged.

Pairing: Shellfish & octopus.

ROSADO ROSÉ

Chivite Rosé 13 / 58

Tempranillo & Garnacha

Bodega Chivite, Navarra

White stone fruit & red berries, with a delicate floral finish. Smooth balanced, unctuous, lively.

Pairing: Seafood and aperitifs.

CAVA SPARKLING

Parés Balta 10 / 40

Parellada, Macabeo y Xarel-lo

Bodega Dominio de la Vega, D.O. Cava

Notes of ripe white fruit, exotic fruit, citrus notes and hints of pastries and fresh yeast. Dry, refreshing. Vegan & organic.

Pairing: Aperitifs, salads, cold meats & desserts.

TINTO RED

Cuatro Rayas 9 / 35

Tempranillo

Bodega Cuatro Rayas, D.O. Rueda

Friendly charm with ripe berries, soft and velvety on the palate. Good balance of acidity and tannins, round and luxurious.

Pairing: Chicken, roasts and cheese.

Hiriart Crianza 12/47

Tempranillo

Bodega Hiriart, Cigales, Castilla y León

Red berries, twinned with cinnamon, pepper, and soft toasted wood. Balanced & meaty. Wide, lingering and rich in mouthfeel aromas.

Pairing: All types of meats.

Armas de Guerra 10 / 39

Mencia

Bodega Vinos Guerra, D.O. Bierzo

Dark berries, succulent herbs, licorice and peppery spices. Juicy and focused, bitter cherry, blueberry and dark chocolate. A jolt of juicy acidity and a hint of white pepper. Fine-grained tannins.

Pairing: Seafood.

Venta a la Ossa 12 / 47

Cabernet Sauvignon

Bodega Mano a Mano, D.O. IGP Castilla

Red and black fruits, dark chocolate and a very characteristic aroma of paprika. Complex and fresh, with notes of laurel, blue flowers and balsamic.

Pairing: Red meats, wildfowl, cured cheeses and semi-cured cheeses.

Viña Ijalba 13 / 50

Graciano

Bodega Viña Ijalba, D.O. La Rioja

Complex aromas of "pacharan" (blackthorn berries), wet grass, green pepper, cherry liqueur and liquorice. Fleshy with a balanced acidity and abundant in fruit. 100% Ecologic

Pairing: Red meat, lamb and sharp pungent cheeses such as Cabrales.

DelMoro La Comarcal 13 / 50

Garnacha, Syrah, Bobal

La Comarcal, Venta del Moro, Valencia D.O.

Juicy red wine with aromas of red fruits, notes of Mediterranean herbs and spicy touches. Fresh and rustic, with floral notes and slightly balsamic background.

Pairing: Aperitif, charcuterie, pasta & red meat.

Torre de Golbán Crianza 14 / 55

Tempranillo

Bodega Atalayas de Golban, D.O. Ribera del Duero

Intense, elegant and lively. Stone fruit, balsamic tones with hints of liquorice. Impressive and balanced, with a long and tasty fruit taste.

Pairing: White meats, lamb roasts, mushrooms and rice dishes, especially those with meat, such as paellas.

Montecillo Edición Limitada 68

Tempranillo & Graciano

Bodega Montecillo, D.O. La Rioja

Fruity, black licorice and blackcurrant framed by vanilla, subtle notes of cinnamon and juniper. Round, gourmand, powerful entry, fresh, black fruit & fragrant wood.

Pairing: Red meat, Iberian cured meats, elaborate and signature cuisine.

Familia Pacheco Selección 80

Monastrell, Syrah, Cabernet Sauvignon

Bodega Viña Elena, D.O.P. Jumilla

Aromas of plum, cherry liqueur, date, caramel, chocolate. Rich, harmonious, long, persistent, reminiscent of cocoa powder and caramel.