

# White Wines

Crisp, Light and Dry



**Acantus Sauvignon Blanc, Contralto, 2007, VdT de Castilla** glass 2.5€ btl.12€  
Crisp, dry wine from Toledo with aromas of white flowers and honey. Light and easy.



**Viña Barredero, Contreras Ruiz, 2007, D.O. Condado de Huelvo** ½ btl.8€ btl.14€  
Condado de Huelvo, just above Jerez is trying to raise its profile with the hard to grow grape variety Zalema. The grapes have to be picked early or at night and transported carefully before they lose their aroma. All this makes it a special wine that is very light and dry in your mouth with flavors of banana and an interesting hint of Fino (sherry).

**Pinot Grigio, Minini, 2006, Italy** 15€  
Pinot Grigio from Veneto in North East Italy is a fruity, light, crisp and pleasant wine.



**Macabeo Chardonnay, Yuntero, 2007, D.O. La Mancha** glass 3€ btl.14€  
An elegant and delicate wine from La Mancha made with Macabeo and Chardonnay grapes with a balanced dry, floral and fruity taste. This wine is easy to drink and suitable for all occasions.

**Sauvignon Blanc Viña Cinbron, Bodegas Félix Sanz, 2007, D.O. Rueda** 16€  
A fresh and herby Sauvignon Blanc from Rueda with a green grass and Jasmine floral nose. Very nice with fish and salads. Excellent with goats cheese.



**Oro de Castilla Verdejo, Bodega Hermanos del Villar, 2007, D.O. Rueda** 16€  
The Verdejo variety is the traditional and dominant grape variety of D.O. Rueda. The Bodega "Hermanos del Villar", founded 10 years ago, stores their wines in natural caves 20 meters below the ground, maintaining them at the right cool and constant temperature. The wine has a yellow green straw color with strong aromas of exotic fruits, citrus, white flowers and fresh herbs. Tasty, fresh and balanced on the palate. Well rounded and voluminous with acidity and overtones of fennel and apple with an elegant bitter finish. Very fruity, herby and refreshingly different.

**Colección Costeira Treixadura, Vitivinicola del Ribeiro, 2007, D.O. Ribeiro** 17€  
This fresh and young wine is made from Treixadura, one of the most aromatic white Galician grape varieties, similar to Verdejo in Rueda. This wine has had a traditional fermentation resulting in a straw yellow wine with green glints. Intense fruity aromas of apple and melon with honey hints. On the palate it is tasty, fruity and persistent with a nice complexity and elegance.

**Urbezo Chardonnay, Bodegas Solar de Urbezo, 2007, D.O. Cariñena** 18€  
This Chardonnay from Cariñena has undergone cold fermentation which resulted in a rounded fresh wine full of tropical fruit and white flowers. Very satisfying with fish.



**Oliver Conti Gewürztraminer Sauvignon, 2003, D.O. Emporda Costa Brava** 32€  
This extraordinary wine is made from a combination of Gewürztraminer and Sauvignon Blanc grapes. The granitic and acid land makes it even more interesting. Very aromatic with complex fruity and floral flavours and aftertaste.

Floral and Medium



**Montespejo, Bodega Tierras de Mollina, 2006, D.O. Malaga** 14€  
This young white wine from Antequera, in the North of Malaga Province, is elaborated with the local grape variety Doradilla in combination with the more known grape Moscatel. It has undergone a cold fermentation in stainless steel vats to conserve all the aromas and natural tastes of the variety. It has a light and brilliant straw yellow color. Clean aromas with a good intensity and the more experienced taster will detect sensations of the Moscatel grape in its nose. An elegant, fresh and light wine with exotic fruit, jasmine and green herb flavors that are persistent.

**Pazo San Mauro Albariño, Bodega San Mauro, 2006, D.O. Rias Baixas 20€**

This wine is from Rias Baixas in Galicia, a famous wine region in Spain for white wines. It is fruity, lively and full in the mouth with the right level of acidity and dryness.

**Eleonor, Bodega Enkvist, 2006, Gaucin 22€**

This wine is made from Moscatel grapes from vines of over a 100 years old from Manilva giving it that great typical Moscatel fragrance. A small dose of unoaked Chardonnay is added to give it extra freshness. The Bodega, owned by a Swedish Winemaker, is situated just 15 minutes away in the hills of Gaucin. Perfect wine to accompany spicy dishes or as an alternative to a Gewürztraminer.

**Viñas del Vero Gewürztraminer, Bodega Viñas del Vero, 2006, D.O. Somontano 24€**

This wine is produced from grapes cultivated on the "El Enebro" estate from Viñas del Vero, using cold maceration of the just harvested grapes to extract the full varietal characteristics of the Gewürztraminer. An interesting wine and hard to find in Spain considering Gewürztraminer is a grape variety used mostly in cooler climates. It has distinct aromas of spices, petals, grapefruit and lychees with a slightly sweet aftertaste.

**Marqués de Alella Clásico, Bodega Parxet, 2007, D.O. Allela 16€**

This wine is made with 100% Pansa Blanca, the traditional variety from the Alella D.O., a region just 15 kilometers North East from Barcelona which is among the smallest D.O.'s to be officially recognized in Europe and traditionally a producer of great white wines. The wine has a color of new gold, given by the cask with green characteristics. The nose presents the complex personality of the Pansa Blanca grape, fruity and butter soft. It is unique, dry and rich in the mouth.

**Viña Godeval, Bodega Godeval, 2007, D.O. Valdeorras 18€**

This is a noble wine, which brings out the local Godello variety, the Galician Climate and its soil. All this makes an elegant wine with an outstanding personality. Light greenish yellow colour with pearly reflections attractively fresh to view. It possesses an elegant and intense bouquet with reminiscences of blossoming fruit.

**Viñatigo Marmajuelo, 2004, D.O. Ycoden Daute Isore 20€**

This interesting wine from Tenerife has a limited production of only 7000 bottles a year. Marmajuelo is the local variety which has adapted very well to the volcanic ground and warm climate of the Canary Islands. The wine has a light yellow colour and is full of mineral flavors combined with white flowers.

**Calvente Guindalera Vendimia Seleccionada, Moscatel, 2007, Granada 24€**

This wine is elaborated with the Moscatel de Alejandria grape from vines of more than 40 years old situated on vineyards that can be found high upon the foothills of the Sierra Nevada at an unusual height of 900 meters. This is an excellent opportunity to try a dry Andalusian Moscatel wine. It has very light yellow color with some green reflexes and a intense aroma with a distinct varietal character. In the mouth it is full with good acidity and very fresh with sufficient fruitiness. Definitely one of our best white wines.

**Chardonnay Barrel Fermented, Bodegas Castillo de Monjardin, 2005, Navarra 23€**

Produced from night harvested Chardonnay grapes and fermented and matured for 3 months in casks of new French Allier oak giving it ripe, lemony aromas and a creamy full and oaky taste with a warm silky finish.

**Verdejo Oro de Castilla Fermentado en Barrica, Hermanos del Villar, 2003, Rueda 26€**

This wine comes from the same grape and wine house as the Verdejo Oro de Castilla. The difference lies in the fact that this wine is fermented in oak barrels, giving it a very light oaky flavor though it remains its fruitiness.