

# Ardoa

## OUR WINES

By the glass and by the bottle

Our wine selection is unreservedly Spanish or Basque, with a couple of exceptions. This is to showcase the diversity and progress that has been made, particularly with indigenous grape varieties over the last fifteen years or so. Also keep in mind that Spain is a land of mountain ranges and altitude plays an important part in keeping the grapes fresh and healthy in what is often a hot climate!

Most of the selection is made with non-invasive organic, biodynamic or natural wine making practices and tend to be vegetarian / vegan friendly. Glasses are 125ml except for dessert and fortified which are 100ml. There is an international bottle list available if you would like to see – please ask.

Salud!

### BUBBLES

#### Gran Bach Brut Cava

Penedés, Catalonia £7.25 – 37

*Delicious blend of Macabeo, Xarel-lo and Parellada gives a Cava with a honey and apple sauce aromas with a dry palate full of ripe pineapple, grapefruit and roasted nuts*

#### Castelloig Reserva Brut Nature Corpinnat 2019

Sabate i Coca, Penedés, Catalonia £8.70 – 49

*Corpinnat is a break-away group of producers who decided to leave the Cava DO and focus on producing very high quality traditional method sparkling wines. this is simply outstanding!*

#### RB32 Brut Reserve NV

Exton Park, Hampshire £15.75 – 89

*Fabulous mix of Pinot Noir and Chardonnay and is a blend of 32 reserve wines. Clear golden colour with delicate aromas of passionfruit and lemon. Dry and structured with a lovely minerality and rounded with three years on the lees*

### REDS

#### Alutiz Maceración Carbónica 2021

Bodegas Pascual Berganzo, Rioja Alavesa £7 – 29

*Full cluster fermentation like Beaujolais. Beguiling aromas of wild berries and a flavour packed juicy palate. Best served slightly chilled*

#### Señorío de P. Pecina Crianza 2014

Bodegas Hermanos Pecina, Rioja Alta £8.30 – 44

*An absolute classic from a wonderful producer. 24 months in American oak then bottled aged before release. Notes of tobacco, oak spice, leather and dark fruit leading to an intense palate, full of dark fruit and leather rounded off with grippy but elegant tannins*

#### Microcósmico Tinto Garnacha 2020

Bodegas Frontonio, Valdejalón, Aragón £9.70 – 55

*50+year old Garnacha grown on red slate at an altitude of 600+meters. recdurrant and strawberry over white pepper. Aged for 12 months in concrete tanks before release gives the final touch to this stonker!*

#### Martinet Bru 2018

Mas Martinet, Priorat, Catalonia £12.50 – 67

*Beautiful and elegant with all the slate character you expect from Priorat. Rich aromas of forest fruits, with notes of slate and kirsch, palate is fresh, lively, intense and packed with dark fruit and ripe tannins*

### ROSÉS

#### Alutiz Rosado 2020

Bodegas Pascual Berganzo, Rioja Alavesa £6.50 – 27

*Pale pink, light dry and refreshing made from a blend of Tempranillo and Viura gives a delicate note of strawberry, cranberry and spice*

#### Dido La Solució Rosa 2019

Venus La Universal, Montsant, Catalonia £10.25 – 53

*A Rosé not to be missed by the genius Sara Pérez from a blend of five grape varieties. Tastes like no other, it's more akin to a light red due to being aged in old oak barrels for 14 months. Only 1000 bottles made!*

### WHITES

#### Alutiz Blanco Joven 2021

Bodegas Pascual Berganzo, Rioja Alavesa £6.80 – 28

*So fresh and refreshing. Aromas of delicate orange with a touch of honey, bone dry zippy and crisp, packed with citrus and mineral flavours*

#### Botijo Blanco 2020

Bodegas Frontonio, Valdejalón, Aragón £8 – 37

*Attractive white Grenache with intense aromatics of white flowers, lime and grapefruit. Dry, crisp and light bodied with intense floral and grapefruit flavours. Long and intense*

#### Alalá Albariño 2017

Narupa Vinos, Rias Baixas, Galicia £9.30 – 50

*This is a small project that is showcasing the ability of Albariño to age! Aromas of stone fruit, orange blossom and sweet spices. the palate is fresh citric, complex, crisp and long with a saline finish*

#### Dido Blanc 2020

Venus La Universal, Montsant, Catalonia £10.70 – 58

*Made by the brilliant Sara Pérez. Simply wonderful Mediterranean white that combines volume and elegance. Made from a blend of Macabeo, Garnacha Blanco and Xarel-lo. You will find notes of apple, green herbs, almonds, leading to a full-bodied dry tropical fruited palate. Long finish*

### DESSERT & FORTIFIED WINES

#### MR 2020

Telmo Rodríguez, Málaga £10.20 – 48 (50cl)

*Brilliant Muscat from mountain vineyards. unctuous, sweet and lively with aromas and flavours of honey, peach, muscat and white balsamic. Delicious!*

#### East India Solera

Bodegas Lustau, Jerez £9.75 – 63 (75cl)

*The ageing process recreates the wines which crossed the oceans in the 17th century voyages, with each wine separately matured in its own Solera for twelve years before blending and additional three years ageing. The result is a dark mahogany, green edged, unctuous, sweet, caramel, fig, burnt orange, shoe polish and raisined delight!*

#### Very Old Oloroso Emperatriz Eugenia

Bodegas Lustau, Jerez £14 – 66 (50cl)

*Dark gold in colour with khaki hues. Concentrated aromas of wood, varnish and nuts. Dry but rich and mellow, with immense flavours of wood smoke, prunes and bitter chocolate. Warming and so complex*

#### Alta No.10 Ten Year Old Tawny Port

Quinta da Pedra Alta, Douro, Portugal £12 – 55 (50cl)

*Very complex aroma, showing lots of dried fruits, toffee, caramel and cask notes. Palate is sweet luscious and complex with a velvety texture and a refreshing long finish*



