



red wines

NAME	VINTAGE	PRICE
Castillo de Jumilla Joven SyS D.O. Jumilla From Spains indigenous varieties Tempranillo and Monastrell. This is a full bodied, gutsy house red. Great food wine and excellent value.	2005	€17.00
Torre de Barreda Seleccion SyS D.O. La Mancha Made in the Don Quixote region of Spain, this ripe tempranillo has been aged for 6 months in oak barrel (a semi-crianza).The result - a well rounded, rustic red with savoury red fruit flavours and a hint of oak.	2002	€17.50
Valdejimena Tempranillo Joven SyS D.O. La Rioja This is a seriously upfront tempranillo, without any oak age. Imported by us for its sheer quality and good value. Well made traditional red from the famous La Rioja region.	2004	€18.00
Castillo de Jumilla Crianza SyS D.O. Jumilla Winner of the "Best Crianza of Jumilla" in 2006. From 90% Monastrell and 10% Tempranillo, it has been aged for 9 months in new French and American oak barrels. Rich, dark cherry flavours - a cut above most other wineries in Jumilla.	2003	€20.00
Alius, Bodegas Sierra de Guara D.O. Somontano Youthful, wild berry fruit with some oaky aromas and herbaceous hints. Decent, uncomplicated drinking from an up and coming region.	2005	€21.00
Valdejimena Crianza, SyS D.O. La Rioja Our house Rioja Crianza. It's clean savoury red fruit and Toasty oak aging makes a wining blend.	2003	€21.00
La Legua, Bod. Emeterio Fernandez D.O. Cigales This youthful tempranillo is characterised by a bright red colour, lively attack and strong undertones of fresh red fruit flavours. A wine for fruity early drinking.	2004	€22.00
Artazuri Joven D.O. Navarra Located in the northernmost zone of the Navarra region, Bodegas Artazu, a project from the same producer of Artadi, Juan Carlos Lopez de la Calle, strives for great quality Grenache or Garnacha as it is called in Spain. This young wine is very good value made from the younger wines on their property. It is a fresh and fruity wine, with an underlying minerality that is great with or without food.	2004	€22.50



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Vega Sauco Roble D.O. Toro Matured in new American oak barrels for 3 months this red, from the Tinta de Toro grape variety evolves in bottle for 4-6 years. It is drinking excellently now. Full and robust dark fruit flavours are restrained by soft oaky tannins.	2002	€23.00
Ribera de Polendos Roble VdT Castilla y Leon Again from the Tempranillo grape this is an excellent wine to start your taste buds working and offers surprising character and body. It has a rich red colour in common with higher wines and goes well with food or on it's own.	2004	€24.00
Valdejimena Reserva SyS D.O. La Rioja Traditional in style, easy on the palate and well balanced. This reserva is similar to the crianza but with extra oak and bottle age bringing about a more mature style. Savoury red fruit flavours, toasty backbone and ripe tannins. Great value Rioja Reserva.	2001	€24.00
Finca Antigua Tempranillo D.O. La Mancha By the Martinez Bujanda family Intense red fruit attack, meaty and robust but not rough. The flavours develop in the mouth offering preserved red fruits, vanilla, figs and herbs. It is intense and clean with a long persistent finish. Another house favorite.	2004	€24.50
Finca Antigua Cabernet Sauvignon D.O. La Mancha Another Martinez Bujanda wine. Aromas of cedar, coconut and cocoa follow through onto a powerful, concentrated palate combining fine tannins and herbaceous dark fruit flavors. Typical warm climate cabernet.	2002	€24.50
Casa Silva Coleccion Carmenère Colchagua Valley, Chile Hints of plums, chocolate, black pepper and toffee aromas show the typicity of the Carmenère grape variety. It offers a harmonious balance of fruit and oak with sweet red fruit flavours lingering on a long finish. Casa Silva was voted "Best South American Wine Producer" in the 2000 International Wine & Spirit Challenge.	2004	€25.00
Enate Cabernet Merlot D.O. Somontano Complex blackcurrant, blackberry aromas with a touch of violet and hints of red pepper, vanilla and herbs. Smooth, rounded palate with a layer of ripe tannins and a full-flavoured, toasty finish.	2004	€26.00



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Petit Caus, Can Ràfols dels Caus D.O. Penedes Made from 25% Cabernet Franc, 15% Merlot, 25% Trampranillo, 25% Syrah and 10% Cabernet Sauvignon. This wine draws influences from the Bordeaux style of wine making. Elegant red fruit flavours are combined with herbaceous tones and fine well balanced tannins characteristic of the Cabernet Franc variety. A good food wine.	2000	€26.50
Dehesa del Carrizal MV SyS D.O. La Mancha A blend of Cabernet, Syrah and Merlot, Multi-Varietal (MV) offers ripe, jammy, juicy blackcurrant and red-berry flavours, great structure, well integrated oak with punch! A house favourite	2002	€27.00
Viñasperi Crianza D.O. La Rioja From 95% Tempranillo and 5% Garnacha. Mature dark fruit aromas give way to lovely soft tannins with plenty of ripe red fruit and hints of vanilla.	2002	€27.00
Idrias Abiego D.O. Somontano High altitude, cold winters with hot and dry summers; sharp temperature contrasts and poor sandy mountain soils are what make the Idrias wines so good. They are wonderfully medium bodied, well balanced soft red fruit with savoury American oak flavours.	2003	€27.00
"Amigos" Torre de Barreda SyS D.O. La Mancha "Friends" by Juan de la Barreda. This tempranillo shows intense mature dark fruit aromas with traces of balsamic, chocolate and toasty oak. A very tasty palate offers well balanced dark fruit flavours and fine, ripe tannins. We love it!	2001	€28.00
Mas Collet, Celler de Capçanes D.O. Monsant Situated just outside the prestigious Priorat area, the region of Monsant has gained its own DO Status. Given 9 months in French and American oak it is intense, ripe, full and very interesting. The toasty oak complements the deep red berry fruit character and richness.	2003	€29.50
"Divus", Bodegas Bleda SyS D.O. Jumilla "Divine" is made from 90% Monastrell, 10% Cabernet Sauvignon. New cedar oak aromas and a ripe rustic complexity set this wine far above most others in the region of Jumilla. Not for the faint hearted, it is gutsy, intense and long. Monastrell doesn't get much better than this!	2003	€30.00



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Finca Resalso, Emilio Moro D.O. Rib. del Duero Ribera del Duero of any quality is rarely this good value. The Moro Bodega is literally across the road from that of famed Pesquera. This young wine is a semi-crianza offering buckets of dark fruit with a touch of oak and lots of structure. We love it!	2004	€30.00
Conde de Valdemar Crianza D.O. La Rioja By the Martinez Bujanda Family, this time in La Rioja. 90% Tempranillo and 10% Mazuelo. Its red berry fruit and vanilla notes stand out. Well-rounded and silky in mouth with good backbone. Red berry fruit and vanilla touches come out in the finish.	2002	€30.00
Dehesa del Carrizal Cabernet Sauvignon SyS VdT de Castilla The quality of wine produced in this Bodega is such that in 2006 the Consejo Regulador granted it its own D.O. status! This stylish Cabernet Sauvignon is surprisingly elegant having been produced in such a warm climate. It has all the attributes of a classic Cabernet - herbaceous, briary fruit, fine yet well integrated tannins and a long lingering finish.	2001	€31.00
Viña Elías Mora, Semi Crianza D.O. Toro Again, made the by 2 Victorias in Toro, a region of increasing Spanish importance. Excellent price quality ratio. Another House Favourite from the Tinta del Pais variety. For its big, bold and gutsy flavours it's beautifully well balanced.	2004	€35.00
Collection Privado, Dehesa del Carrizal SyS VdT de Castilla From the stables of Dehesa del Carrizal again. Hand harvested Cabernet, Merlot and Syrah made up this Super Spanish Red. Complex nose of dark berries with hints of violets and spices. A big and powerful palate shows clean ripe dark fruits with a finish dominated by dark chocolate and toffee. Yum!	2001	€42.00