

Spain has over 2.9 million acres planted making it the most widely planted wine producing nation, but it is the third largest producer of wine in the world. This is due, in part, to the very low yields and wide spacing of the old vines planted.

The country has an abundance of native grape varieties, with over 600 varieties planted - though 80 percent of the country's wine production is from only 20 varieties!

At Café Andaluz, our wine list reflects the country's finest wine making regions and endorses many of Spain's grape varieties.

Major Spanish wine regions include the Rioja, (arguably its most famous) and Ribera del Duero, both known for their Tempranillo production. There is Jerez, the home of the fortified wine we know as 'Sherry'; Rías Baixas in the northwest region of Galicia that is known for its white wines made from Albariño. And Catalonia, which includes the Cava and still wine producing regions of the Penedès as well the Priorat region.

Spanish wine laws created the Denominación de Origen (D.O.) system in 1932 and were later revised in 1970. The system shares many similarities with the hierarchical Appellation d'Origine Contrôlée (A.O.C.) system of France and Italy's Denominazione di Origine Controllata (D.O.C.) system. As of 2007, there were 67 D.O.'s across Spain.



Spanish Wine Designations

The three most common ageing designations on Spanish wine labels are Crianza, Reserva and Gran Reserva.

Crianza

Crianza red wines are aged for 2 years with at least 6 months in oak. Crianza white and rosé wines must be aged for at least 1 year, with at least 6 months in oak.

Reserva

Reserva red wines are aged for at least 3 years, with at least 1 year in oak. Reserva white and rosé wines must be aged for at least 2 years, with at least 6 months in oak.

Gran Reserva

Gran Reserva wines typically appear in above average vintages. The red wines require at least 5 years ageing, 24 months of which is in oak. Gran Reserva white and rosé wines must be aged for at least 4 years, with at least 6 months in oak.

The use of oak has a long tradition in Spanish winemaking, dating back centuries. Winemakers in regions like the Rioja found that the Tempranillo grape, in particular, responded well to new American oak.



Vino de la Casa Blanco

| | 175ml | 250ml | 750ml |
|--|----------|-------|--------|
| Tierra de Castillo | Glass | Glass | Bottle |
| 1. Cal y Canto Blanco | f1 25 | frar | £15.45 |
| Pale in colour with wonderful smooth tropical fruit flavours. Very refreshing. | 24.23 | -3.43 | 213.43 |
| Castillo y Leon | | | |
| 5. El Tesoro Verdejo Aromas of stone fruit, lightly honeyed. The palate has texture with tropical fruit characters and fresh, balanced acicity. | £4.65 | £6.25 | £17.95 |
| D.O. Rioja | | | |
| 2. Marqués de Cáceres Blanco Joven Grapefruit and pear aromas with lively refreshing fruit flavours. | £4.95 | £6.75 | £19.95 |
| Vino Blanco | | | |
| D.O. Amprudan-Costa Brava | | | |
| II. Perelada Roc Blanco Floral, fruity aromas with long lasting, fresh, sunny flavours. | | | £19.95 |
| D.O. Binissalem Mallorca | | | |
| 12. Macia Batle Blanco Intense fruit aromas with wonderfully unctuous flavours. | | | £32.95 |
| D.O. Getariako Txakoli Txakolina Getaria | | | |
| 13. Txakoli de Getaria Ameztoi Aromatic and dry, packed with fresh, crisp fruit flavours. | | | £29.95 |
| D.O. Catalunya | | | 2 |
| 14. Mas Macia Xarel-lo Crisp, refreshing and rounded with good acidity. | | | £21.95 |
| D.O. Navarra | | | C |
| 15. Señorio De Sarria Chardonnay Very stylish unoaked Chardonnay, citrus fruit aromas on the nos with ripe tropical fruit flavours in the mouth. | 9 | | £19.95 |
| 16. Principe de Viana Chardonnay Well structured, fresh and fruity with excellent balance. | | | £22.95 |
| D.O. Monterrey | | | |
| 17. Pazo de Monterrey 100% Godello grape, crisp aromatic white, with a lifted nose of citrus fruits and anis. Very fresh acidity and mineral notes balan ripe fruit characters of apple and pear on the palate. There are a honeyed tones - leading to a long, clean finish. | ce rich, | | £29.95 |
| D.O. Penedès | | | |
| 18. Torres Fransola Fragrant aromas, silky, sensual flavours with hints of vanilla. | | | £34.95 |
| D.O. Rias Baixas | | | |
| 19. Orballo Albariño | | | £24.95 |
| Fresh and balanced with ample ripe fruit flavours. 20. Vionta Albariño | | | £29.95 |
| Fresh aromas with a crisp, lemony, fruity, dry flavour. | | | -29.95 |
| D.O. Rioja | | | |
| 22. Marqués de Cáceres Blanco Fermentado en Barrica Fragrant, toasted aromas with fabulously fresh, fruit flavours. | | | £24.95 |



Vino Blanco

| D.O. Rueda 23. Marqués de Riscal Fragrant, flowery aroma with a full, dry, spicy flavour and good le | ength. | £ | 21.95 |
|---|----------------|----------------|-----------------|
| 24. Castillo de Nava Verdejo Fresh, nutty and well balanced with an aromatic bouquet. | | £ | 22.95 |
| 25. Marqués de Riscal Limousin Verdejo Reserva Unctuous, refreshing fruit flavours with a hint of grilled nuts. | | £ | 31.95 |
| D.O. Toro 26. Marqués de la Villa Malvasia Fresh, rounded and dry with lively citrus fruit aromas and crisp ac | cidity. | £ | 18.95 |
| D.O. Utiel Requina 27. Fuenteseca Macabeo/Sauvignon Aromas of grass and tropical fruit with citrusy, grapefruit flavours. | | £ | 19.95 |
| | | | |
| Vino Rosado | | | |
| | 175ml Glass | 250ml Glass | 750ml Bottle |
| D.O. Navarra | | | |
| 31. Ochoa Rosado A lovely, fruity bouquet with a fresh, crisp flavour and fine length. | E4.95 1 | £6.75 £ | 19.95 |
| D.O. Rioja | | | |
| 33. Marqués de Riscal Rosado Floral aromas with very smooth, fresh, summer fruit flavours. | | £ | 21.95 |

Vino Espomosos Y Champan

| 41. Cordon Negro Brut Freixenet Crisp, clean and softly dry Sparkler. | 200ml £7.45 |
|---|-------------|
| 42. Castillo Perelada Brut Reserva Elegant Cava with good fruit aromas, rich flavours and lively bubbles. | £21.95 |
| 43. Castillo Perelada Brut Reserva Rosado Pale cherry red with generous bubbles, fruity aromas and flavours. | £23.95 |
| 44. Masia Bach Platinum Cava Elegant and fruity on the nose, crisp, dry and refreshing in the mouth. | £24.95 |
| 45. Bollinger NV Big, biscuity, flavoursome style of Champagne. Recommended. | £59.95 |
| 46. Veuve Clicquot Rosé A luminous, radiant Champagne with strawberry and cherry flavours. | £65.00 |
| 47. Dom Pérignon Top of the range, deluxe Champagne - dry and full flavoured. | £149.00 |



Vino de la Casa Tinto

| | | 175ml | 250ml | 750ml |
|------------------------|---|---------|-------|--------|
| æ 1. | o ell | Glass | Glass | Bottle |
| Tierra de C | | C | C | C |
| _ | cherry red in colour with silky sweet red fruit flavours. of Tempranillo, Merlot and Syrah. | £4.25 | £5.45 | £15.45 |
| Vino De L | La Tierra De Castilla | | | |
| A hint o | na Tempranillo Tinto If dark chocolate and some spicy notes picked up harrel ageing. Surprisingly complex. | £4.65 | £6.25 | £17.95 |
| D.O. Rioj | a | | | |
| | Crianza Bodegas Unidas d and modern with soft, oaky fruit and good depth. | £4.95 | £6.75 | £19.95 |
| | Vino Tinto | | | |
| D.O. Toro | | | | |
| A full be | nés De La Villa Tinta De Toro odied red with aromas of damsons and dried fruits, ry flavours and concentrated plum and blackberry fruit. | | | £18.95 |
| D.O. Rioj | a | | | |
| Aged in in bottle | Amate Crianza American oak barrels for 12 months, with a further 12 s, creating a soft and smooth Rioja with hints of vanilla colate on the nose. | months | | £19.95 |
| Modern complin | ergo Crianza Tempranillo style Crianza with fresh plum & red berry aromas nented by spicy vanilla oak, with a lovely red cherry or and concentrated fruit in the mouth. | | | £19.95 |
| | ués de Cáceres Crianza it aromas with full fruit flavours and wonderful tannins. | | | £22.95 |
| | <mark>la Emperatriz Tempranillo</mark> red fruit aromas with a well balanced, full flavoured pa | late. | | £23.95 |
| | de Gains Artadi d fruit aromas with velvety, long lasting plum flavours. | | | £39.95 |
| D.O. Ribe | era del Duero | | | |
| 57. Valdul A deep b | hón Roble houquet with soft, rich flavours and a fresh, spicy finish. | | | £29.95 |
| Beautifu a hint o | Valduero Crianza ul deep crimson colour. Powerful aromas of blackberries, f toasty oak and vanilla. On the palate, it is a big, weigh ully balanced wine, delivering an exceptional array of fla | ty but | | £37.95 |
| D.O. Prio | • | | | |
| | veet aromas with wonderful raspberry flavours and good | length. | | £64.95 |
| D.O. Nav | | | | |
| | e and spice aromas with lovely, silky, soft berry flavours. | | | £20.95 |
| D.O. Jumi | | | | C = := |
| Black fr | il Petit Verdot uit aromas with lively fruit flavours. Spicy and upfront. | | | £25.95 |
| | ssalem Mallorca | | | |
| | Batle Crianza fully fruity aromas and robust flavours with a hint of spi | ice. | | £32.95 |



Reservas Y Gran Reservas

| D.O. Alicante | |
|--|-------------------------|
| 71. El Sequé | £44.95 |
| Powerful black fruit aromas and warming forest fruit flavours. | |
| D.O. Amprudan-Costa Brava | |
| 72. Perelada Tinto Reserva | £32.95 |
| Long, persistent wine with intense red fruit aromas and smooth rounded flavours. | |
| D.O. Rioja | |
| 73. Cune Reserva | £32.95 |
| A fascinating bouquet with vegetal nuances and hints of caran | rel |
| followed by a fruity, caramel, spicy flavour of excellent length. | |
| 74. Marqués de Cáceres Reserva | £34.95 |
| An unctuous wine with aromas of spicy bilberry jelly, complex rich fruit flavours and refined toasted notes. | |
| 75. Marqués de Riscal Reserva | £34.95 |
| Stylish, elegant and remarkably soft and forward this Reserva | -34.33 |
| is a sheer pleasure to imbibe. Excellent. | |
| 76. Miguel Merino Gran Reserva | £54.95 |
| Dark red intense colour, aromas of plums, spices and chocolate, | |
| it has a lovely balance with a long elegant finish. | |
| 77. Imperial Gran Reserva Cune Full bodied and complex with the length one would expect | £59.95 |
| from a wine of such pedigree. | |
| | |
| VDM Andalucia | |
| 78. Andalus Petit Verdot Berberana Very intense in colour with concentrated fruit aromas and | £46.95 |
| massive, long lasting, robust flavours. | |
| Sherry de Jerez | |
| San Patricio (Dry) Fino Soto | 50ml £2.75 |
| La Lidia (Medium) Manzanilla | 50ml £2.75 |
| Ochavico (Rich Cream) | 50ml £2.75 |
| Common (Tach Crown) | 30mi 22.73 |
| Sangria Traditionally served with chopped fresh fruit by the pi | tcher or the glass |
| Glass £3.95 • Pitcher £12.95 • Cava Sangria | |
| J 25.95 2 22.93 2 | |
| Cervezas | half pint 1 pint 2 pint |
| | pitcher |
| Draught San Miguel | £2.40 £4.75 £8.95 |

Sidra

£2.50 £4.95 £9.45

£3.75

£3.95

Draught Cruz Campo

Estrella Damm 330ml

Mahou**** 330ml

Mayador 330ml £3.95