

bar Rioja

• M E N U •

WELCOME TO BAR RIOJA

This bar is dedicated purely to the wonderful wines from the Rioja region of northern Spain, our aim being to showcase the exciting variety and quality of the wines and share our enthusiasm for them with you. We fell head over heels in love with this region and its wines since our first visits and have been back on countless occasions over many years. We are constantly impressed how every time the wines are simply getting better and better.

We love the wines from all over Spain too, and admire the energy, skill and enthusiasm of the country's winemakers. Spain has long been recognised for its innovative winemaking, and gastronomy too of course, and continues to offer a huge range of styles full of identity and character. Whilst we love the different grape varieties and diverse range of wines from around the country, we decided to dedicate this bar to just the Rioja region, as it offers a multifarious range of wine styles with strong identity at every price point.

Whilst it was once a region steeped in tradition, with its oak-aged wines justifiably popular, and now better than ever, today it embraces a very broad variety of wine making techniques so offers a broad range of styles.

The wines have huge appeal from deliciously satisfying entry level examples to those that compete with the very best wines from anywhere and offer fantastic value for money at every level. This is especially the case at the upper echelons, where the finest Riojas hold their heads up against the absolute best from anywhere on the planet.

We're keen for everyone to be able to easily try every wine on the list, so we offer every wine by the glass, and use the Coravin system for the finest wines to keep them in optimum condition. Enjoy!

THE REGION

Rioja is Spain's most popular wine region and internationally famous. The province lies in the north of Spain, approximately 120km from west to east and 40km north to south, and just over an hour south of Bilbao. It borders the Basque Country to the north, Navarra to the north east, Aragón to the south east, and Castilla y León to the west and south. It is protected by the Sierra Cantabria mountain range to the north and the Sierra de la Demanda and Sierra de Cameros ranges to the south, which offer breath-taking backdrops to this beautiful region.



The Ebro river carves through from its Cantabrian source in the west to its Mediterranean delta in the east and is fed by seven tributaries. The region is rural with a handful of significant towns and dozens of tiny villages dotting the stunning landscape, and encompasses three zones which from west to east are Rioja Alta, Rioja Alavesa and Rioja Oriental.

GRAPES

The king of Rioja red grapes is undoubtedly Tempranillo, producing more than ten times as much as the next most popular grape variety Garnacha. However, Garnacha makes superb wines in its own right, either as single varietals or in blends, and was in fact the dominant variety in the past. Other important red grapes mainly used in blending, or also occasionally as single varietals, are Graciano and Mazuelo and Maturana Tinta.

Viura (known as Macabeo in other parts of Spain) is the number one white grape. Others include the increasingly popular Tempranillo Blanco, Malvasía de Rioja, Garnacha Blanca and Maturana Blanca. Regulations now allow a few international varieties though we have stuck to grapes that we feel give the character and identity so important to the region's wines.

WINE STYLES

At Bar Rioja we have chosen a range of wines where we aim to showcase the very best of every style available. Reflecting the tradition of the area there are more oak barrels in Rioja than any other wine producing region on the planet. Oak ageing can of course enhance the character and complexity of what already is a good wine, and unquestionably it helps produce some fabulous wines, though is not in itself a guarantee of quality.

The traditional way to make wines in the region is highly regulated, and wines are classified *genérico* (young wines with little or no use of oak, or outside of the traditional regulatory system) or oak-aged in 225 litre barrels under the *Crianza*, *Reserva* and *Gran Reserva* headings. Winemakers in Rioja are known to be master blenders, optimising the end result through judicious selection of grapes from vineyards across entire region. That has always worked very well and continues to do so. However, alongside these there are now increasingly a myriad of more innovative styles, which may either be aged in varying sizes of barrels, whether the most traditional North American, or French or eastern Europe oak, or in amphorae, cement tanks or stainless steel for the purest expression for a young fruit forward wine. These often astonishingly good and hugely complex wines are every bit as much Rioja, just the more dynamic face of it and here to stay, very luckily for us.

TERMINOLOGY

GENÉRICO / COSECHA

Unoaked, fresh and fruity and designed to be drunk young.

This category also includes wines that do not conform to any regulated ageing system and made entirely in the way the wine maker feels is best. These wines are often world-class and up there with the very best from the region.

The next 3 styles must use 225 litre oak barrels:

CRianza

Whites: a minimum of 6 months in oak and 1 year in bottle.

Reds: a minimum of 1 year in oak and 1 year in bottle.

RESERVA

Whites and rosés: a minimum of 2 years ageing of which 6 months must be in barrel.

Reds: a minimum of 3 years ageing of which 1 year must be in oak and 2 years in bottle.

GRAN RESERVA

Whites and rosés: the ageing period is 4 years of which a minimum of 6 months must be in the barrel.

Reds: a total minimum of 5 years ageing of which 2 years must be in barrel.

VINO DE ZONA

Wines made from grapes that come from one of the three specific zones (Rioja Alta in the north-west, Rioja Alavesa in the northern Álava province, and Rioja Oriental in the east) to emphasise its own unique personality and terroir. Up to 15% of the wine is permitted from outside that region which must be stated on the label.

VINO DE PUEBLO

The winery and grapes for these wines must come from a distinct area around the village which must be named on the bottle.

VIÑEDO SINGULAR

The vineyard must be a single plot of land with vines a minimum of 35 years old that must be hand-harvested and under the same ownership for at least 10 years. They also need to achieve 93 points or more. Yields are restricted and must be managed in an environmentally friendly manner.

BIG GUNS

Our own made-up term for wines we regard as fabulous and deeply rewarding that are officially given Genérico status, as although they may be aged for some time in various vessels, they are outside of the traditional ageing system and may not necessarily fall into any of the three categories immediately above. We feel they hugely deserve strong recognition.

THE LIST

Whilst the task was somewhat daunting this really has been a labour of love. Where do you begin with a huge wine region offering such a diverse range to choose from, and of course tens of thousands of individual wines produced from hundreds of bodegas. Not an easy task, challenging for sure but enormously fun.

First of all we started with a decent range of outstanding suppliers importing a terrific selection of Rioja wines, and a few months later after loads of research delving ever deeper we made our selection for the tastings. We've tried to discipline ourselves into having a relatively short list.

“Wine is 75 centilitres of fun!” *Tim Atkin MW*

The bar itself is diminutive so we physically can't store too many, but more importantly the pleasure of wine is as much about enjoying it in the company of friends as actually tasting it, so why slow things down by making our guests spend ages poring over a self-indulgent mighty tome? The selection is made through a series of blind tastings of initially hundreds of wines (and more each year) carried out by Richard Bigg, Camino co-founder, along with Head of Drinks (and People!) and hugely experienced and passionate wine lover Hannah Duffy Russo, and Nacho del Campo our Executive Chef, who hailing from Vitoria in the Basque Country knows a thing or two about Rioja. And besides he's a chef, so clearly has finely tuned tastebuds.



Hard at 'work'.

Whilst the region is chiefly famed for its red wines, which account for 90% of overall production, we proudly showcase a disproportionate number of whites, many of which these days are truly exceptional.

The astonishing range of wines and styles from the 14 permitted grape varieties, and many more indigenous historic ones too that feature in many wines in small quantities, not only field blends, makes the region right now one of the most exciting anywhere on earth. And each year it just gets better.

Try various different styles, ask our staff and have fun!

ALL WINES BY THE GLASS

The wonders of Coravin



We use the ingenious Coravin system that allows us to have the entire list available by the glass and keep 'opened' bottles in perfect condition. This way you can affordably try the most special wines simply by having a 75ml taster size and compare different styles. For Richard, the founder, this is like being a kid in a candy shop. So. Much. Fun. Regular glass sizes are 125ml or 175ml and all wines are also available in 250ml.

OLD VINES – Many wines are described as having been produced from 'old vines'. But what is the significance and the benefit of this, and how old is old?



THE OLD VINE CONFERENCE

In Rioja vines are officially regarded as 'old' at 35 years, and many are way beyond that. With old vines you are getting some real history; they are also stronger and more resilient, and invariably result in wines of greater richness, depth and complexity. Rioja has a large number of ancient vines, some of the oldest not just in Spain but anywhere at all.

At the end of the description any of our wines made from old vines will have a note to give a bit more of an understanding and appreciation for the wine and its growers: This is shown at the end of the description as for example: (OV: 60 years)

VINTAGES - We don't list the vintages of the younger wines as due to frequent changes we'd be reprinting the list far too often, so please just ask to see what vintage we currently have on.

VINO TO GO - Like it so much you want to keep enjoying at home?
Or know someone who'd love this as a present?

GET 30% OFF ANY BOTTLE TO TAKE HOME

ACKNOWLEDGEMENTS AND THANKS

Apart from tasting and enjoying countless bottles over many years there is no way we could have acquired the knowledge to open a Rioja bar without reading dozens of articles and reports from absolute experts on the subject, and getting the encouragement from these and other people in the wine trade. So, along with all our wonderful suppliers, Phipps PR who represent Rioja in the UK and the Consejo Regulador Denominación Origen Calificada de Rioja (the Regulatory Board for Rioja) we'd like to thank the following experts in particular:

Tim Atkin MW

Pedro Ballesteros Torres MW

Amaya Cervera

Andrew Catchpole

Sarah Jane Evans MW

Simon Field MW

Pierre Mansour

Yolanda Ortiz de Arri Izarra

Álvaro Ribalta MW

Beth Willard

David Williams

Thanks and see you soon!

Richard Bigg



**RIOJA WINE
ACADEMY DIPLOMA**
- RICHARD BIGG 2023

**RESTAURANTS FROM SPAIN
CERTIFIED SEAL OF QUALITY**
CAMINO - ICEX 2021 - 2024

RICHARD BIGG
ORDAINED AS A
**MEMBER OF THE GRAN
ORDEN DE CABALLEROS
DEL VINO 2020**

**'RIOJA RECOGNISES'
RIOJA UK AMBASSADOR
OF THE YEAR ON TRADE**
2019 - RICHARD BIGG

**BEST SPANISH WINE
LIST UK 2014**
- CAMINO

WINNER SPANISH
WINE AWARDS
**BEST RESTAURANT
GROUP 2013**
- CAMINO

**HARPER'S BAZAAR
RESTAURANT PERSONALITY
OF THE YEAR 2012**
- RICHARD BIGG

**ON TRADE BUSINESS
PERSON OF THE YEAR,
DRINKS BUSINESS AWARDS**
- RICHARD BIGG 2011

**BEST BAR IN BRITAIN
OBSERVER FOOD
MONTHLY 2008**
- CAMINO KING'S CROSS

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

SPARKLING WINE

Made in the traditional method, the same as champagne

125ml bottle

MÉTODO TRADICIONAL RIOJA, AZABACHE (vg)

11 55

RIOJA ORIENTAL | TEMPRANILLO BLANCO

Aromas of white fruits and citrus and a delicate floral background.
Elegant and silky on the palate, the perfect aperitif

CONDE DE HARO BRUT RESERVA, BODEGAS MUGA

9.5 42

ALTA | VIURA, MALVASÍA DE RIOJA

Crisp and honeyed with tangy fruit and green apples, complex and persistent mouthfeel from 24 months ageing

🍷 92/100 James Suckling

CONDE DE HARO ROSADO, BODEGAS MUGA

9.8 44

ALTA | GARNACHA

Elegant and complex citrus aromas, with ripe peaches and quince. Bottle-aged for 36 months. Notes of red cherry and a crunchy, palate-cleansing finish

🍷 92/100 ABC Guía de Vinos.

JOVEN (YOUNG) 'GENÉRICO' WHITES

Young, fresh and modern, with or without oak

75ml 125ml 175ml bottle

FINCA MANZANOS BLANCO

4.9 7.6 9.8 37.5

ORIENTAL | VIURA, CHARDONNAY

Fleshy ripe apricots, rounded and long

TEMPRANILLO BLANCO,

5.6 8.9 10.9 45

FINCAS AZABACHE (vg)

ORIENTAL | TEMPRANILLO BLANCO

Citrus aromas, mouthwatering orchard fruits

🍷 Highly recommended by Decanter Magazine

RIOJA BLANCO, BODEGAS TARÓN (vg)

4.5 6.2 7.9 31

ALTA | VIURA, TEMPRANILLO BLANCO

Peachy and fresh with floral hints and citrus notes

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

DOMINIO DEL CARABO BLANCO 2022 5.7 8.7 11.8 46

ALAVESA | VIURA

Supple, fresh and deep, tangerine blossom and white peach, great purity and a honeysuckle lick on the deliciously long finish

JARRATE BLANCO, ABEL MENDOZA 2024 6.4 9.6 11.9 48
(vg | o)

ALAVESA | VIURA, MALVASÍA DE RIOJA, TORRONTÉS, TEMPRANILLO BLANCO, GARNACHA BLANCA

Luscious, vibrant, almost tropical palate with hints of fennel and lychees, complex and exciting (OV: 35+ years)

🍷 *Decanter 93/100*

SIERRA DE TOLOÑO BLANCO 2023 (vg | o) 6.4 9.6 11.9 48

ALAVESA | VIURA

Perfumed nose, elegant notes of melon, camomile and apple blossom. Delicious high altitude (700m) white with salinity on the palate, and a mineral backbone. Fennel, grapefruit zest and pear peel on the finish

🍷 *Decanter 92/100*

LAS ORCAS SOLAR DE RANDEZ 5.7 8.7 11.8 46
BARREL AGED BLANCO 2024

ALAVESA | VIURA

Complex and textured with lovely pineapple tropical fruit, citrus peel and a touch of creamy, toasty oak from 4-5 months in French barrels that adds breadth and texture

GÓMEZ CRUZADO BLANCO 2 AÑO 2023/2024 6.4 9.6 11.9 48

ALTA | VIURA, TEMPRANILLO BLANCO

Poised and beautifully concentrated honeysuckle, stone fruit and gentle toasty oak. Textured, almost exotic yet easy to drink (OV: 40-70 years)

🍷 *The Wine Advocate 92/100 (2023)*

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

WHITE RESERVAS

A minimum of 2 years ageing of which 6 months must be in barrel

75ml 125ml bottle

HACIENDA EL TERNERO FERMENTADO
EN BARRICA 2021/2023 (vg)

6.5 10.8 55

ALTA | VIURA

Full, fresh and rounded. Honeysuckle, ripe apple and almonds with a creamy finish following 6 months in lightly charred French oak

FLOR DE MUGA RESERVA 2023

8.9 14.8 78

ALTA | VIURA, MATURANA BLANCA, GARNACHA BLANCA

Fermented in new French oak before further ageing on lees in concrete. Aromas of vanilla pod and chamomile tea and a palate of quince, pear, grapefruit. Intense, fresh, dry, complex and creamy (OV: 70-90 years)

🏆 *Tim Atkin MW 95/100*

REMÍREZ DE GANUZA BLANCO RESERVA 2020

8.8 13.75 69

ALAVESA | VIURA

Super stylish and modern, cutting edge white. Single vineyard planted in 1978 at 600 metres altitude aged for 12 months. Fresh and mineral, citrus and apples, integrated perfectly with new French oak (OV: 60 years)

🏆 *Decanter 96/100*

Tim Atkin MW 95/100

VIÑA MURIEL BLANCO RESERVA 2015

7.3 11.25 58

ALAVESA | VIURA

Complex, elderflower, linseed oil, super-smooth. Luscious, baked apples and nutty with remarkable finesse, huge length, depth and vibrant energy

🏆 *Drinks Business Rioja Masters – Gold*

James Suckling 92/100

BIG GUN WHITES

Hugely impressive wines, usually aged for some time in various vessels, designated ‘genérico’ as outside of the traditional ageing system

75ml 125ml bottle

KHA ME AMPHORA AGED GARNACHA 6.9 11.25 58

BLANCA 2023 (vg | o | b)

ALAVESA | GARNACHA BLANCA

Garnacha Blanca pressed and placed in amphora and on fine lees. The nose presents a strong floral intensity interspersed with notes of honey followed by a full palate, piercingly fresh yet a hint of sweetness (OV: 60 years)

VIURA, ABEL MENDOZA 2022/2023 9.5 16.4 82

ALAVESA | VIURA

Intense floral aromas, delicious focus and concentration. Fermented and aged in new French oak, this textbook example is powerful and weighty yet restrained with lemon and lime fruit, spicy and full of complexity with a bright, smooth, silky finish. Delicious!

🏆 *Decanter 95/100 (2022)*

VALENCISO BLANCO 2023 (vg) 7.9 12.8 65

ALTA | VIURA, GARNACHA BLANCA

Intense and impressive white from 80-year-old vines, preserved lemon and gently smoky notes. Creamy texture, complex and elegant (OV: 80 years)

🏆 *Tim Atkin MW 95/100 - one of his wines of the year*

GÓMEZ CRUZADO MONTES OBARENES 9.9 17.2 86
SELECCIÓN 2021

ALTA | VIURA, TEMPRANILLO BLANCO

Immerse yourself in pure indulgence: baked apple, citrus fruits, ripe melon and a touch of tropical notes. The wine is rich and creamy but beautifully balanced by refreshing acidity and minerality typical from old vine Viura (OV: 50-80 years)

🏆 *Tim Atkin MW 96/100 - one of his 'wines of the year'*
Wine Advocate 95+

COLECCIÓN HISTORICA 2010, CONDE DE LOS 11.5 19.6 98
ANDES

ALTA | VIURA

Breathtakingly good from an exceptional vintage from one of Rioja's oldest cellars. Concentrated stone fruit, baked apple and almond character. Astonishing depth and texture, very long finish (OV: 35+ years)

🏆 *IWC - Gold Medal 94/100*
Concurso Internacional - Bacchus de Oro

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

SKIN CONTACT / ORANGE / PINK

	75ml	125ml	175ml	bottle
MUGA ROSADO	4.9	7.7	9.8	38.5
ALTA GARNACHA, VIURA				
Intense and complex on the nose – pomegranate with redcurrant acidity. Balanced palate and a long finish				
 <i>Tim Atkin MW 90/100</i>				
MURIEL ROSADO	4.5	6.6	8.5	33
ALAVESA TEMPRANILLO, GARNACHA				
Pale, elegant and dry with delicate aromas of strawberries and cherries				
CUNA DE LA POESIA ROSADO	5.6	8.9	10.9	45
ALTA GARNACHA				
An appealing bouquet of wild strawberries, with hints of spice and flora followed by a fresh and delicate mouthfeel				
RIPA VINO ROSADO, JOSÉ LUIS RIPA SÁENZ DE NAVARRETE 2019	8.25	12.9	16.25	65
ALTA GARNACHA, TEMPRANILLO				
Wild wine, distinctive and we love it! This is a deliciously textural and rich barrel fermented rosé like a baby Tondonia at a fraction of the price. Stunning orange/pink colour, oxidative notes, complex, fine and spicy with marmalade and red apple. A wonderful savoury quality on the long, elegant finish				
 <i>Jamie Goode, The Sourcing Table 94/100</i>				
PHINCA HAPA BLANCO 2021 (vg o b)	7.25	11.8	14.9	59
ALAVESA VIURA, GARNACHA BLANCA, MALVASIA				
An original and characterful nose mixing notes of balsam, quince, peach and honey. A textural palate with lime, burnt orange and dried pineapple with a smack of sea salt and citrus acidity to round things off nicely (OV: 50-60 years)				
 <i>Decanter 93/100</i>				
<i>Tim Atkin MW 93/100</i>				
<i>Wine Advocate 92/100</i>				

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

JOVEN (YOUNG) 'GENÉRICO' REDS

Young, fresh and modern. With and without oak, these are labelled 'cosecha' and made to be enjoyed young

75ml 125ml 175ml bottle

TUNANTE, FINCAS DE AZABACHE (vg) 4.5 6.2 7.9 31

ORIENTAL | TEMPRANILLO

Cherries, raspberries and plums with a touch of liquorice

🏆 Drinks Business Rioja Masters – Silver

CHULATO, BODEGAS ABEICA (o) 5 8.4 10.75 42

RIOJA ALTA | TEMPRANILLO, GARNACHA, VIURA

Aromas of blackberries, wild currants and raspberries.

Gutsy and intense fresh red fruit character helped by carbonic maceration

PIES NEGROS, ARTUKE 2021 5.7 9.6 12.3 48

ALAVESA | TEMPRANILLO, GRACIANO

From vineyards between 600 and 650 metres in Ábalos.

Aromas of laurel and violet, a spine of racy acidity and redcurrant, plum and summer berry flavours

🏆 93/100 Tim Atkin MW

93/100 Decanter

COLECCIÓN DE VIÑEDOS, BODEGAS 6 9.9 13.5 52

ABEICA 2022 (o)

RIOJA ALTA | TEMPRANILLO, GARNACHA, VIURA

Vibrant and characterful with an enticing bouquet of fresh red fruit. An approachable freshness, smooth polished tannins and moderate intensity with a long and juicy aftertaste (OV: 60–100 years)

VILLA CARDIEL, BODEGAS ALTÚN 2022 6 9.9 13.5 52

ALAVESA | TEMPRANILLO

Expressive red fruits from 630 metre vineyards with notes of blackberries, blackcurrants. Hint of smoke, elegant with polished tannins. Fermentation in French oak and aged in barrels and concrete tanks

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

CRIANZA REDS

A minimum of 1 year in oak and 1 year in bottle

75ml 125ml 175ml bottle

ARTESA CRIANZA (vg)

5.4 8.8 10.9 44

ORIENTAL | TEMPRANILLO

Attractive, modern style of Crianza showcasing bramble fruit with toasty notes and sweet spice overtones.

Charming and easy to drink

MURIEL CRIANZA

4.9 7.6 9.8 38.5

ALAVESA | TEMPRANILLO

Vibrant, ripe red fruit, graphite notes. A classic traditional style with a smooth vanilla undertone

🏆 James Suckling 91/100

CERRO AÑON TINTO CRIANZA 2021

5.4 8.8 10.9 44

ALTA | TEMPRANILLO, MAZUELO, GRACIANO

Raspberry aromas followed by layers of spiciness, a touch of smoke. With a firm but velvety mouthfeel and a long clean finish

🏆 Decanter 93/100

James Suckling 92/100

HACIENDA EL TERNERO SELECCIÓN

6.5 10.5 14.1 55

ESPECIAL 2018

ALTA | TEMPRANILLO

This is a seriously good Crianza, full, smooth and rewarding. Silky smooth damsons and blackberries, excellent purity and balance from this high-altitude 650 metre site. Beautifully smooth, deep and structured

🏆 91/100 Tim Atkin MW

RESERVA REDS

A minimum of 3 years ageing of which 1 year must be in oak and 2 years in bottle

75ml 125ml bottle

MAZUELO BERONIA RESERVA 2017/2018 (vg)

7.3 12.4 62

ALTA | MAZUELO

A truly unique wine - the only 100% Mazuelo Reserva in the land of Rioja. A flavour bomb of cherries and chocolate, incredible purity and intensity (OV: 36 years)

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

LUIS CAÑAS, SELECCIÓN DE LA FAMILIA 2019 8.25 12.9 65

(vg | o)

ALAVESA | TEMPRANILLO, FIELD BLEND

Complex aromas which combine to give an intense, sophisticated wine. Ripe berry fruits, smoke, raisins and liquor. Full and rounded and satisfying on the longlasting finish (OV: 35+ years)

🏆 2019 Tim Atkin MW 92/100

REMELLURI RESERVA 2016 (o | b) 8.9 14.4 72

ALAVESA | TEMPRANILLO, GARNACHA, GRACIANO, VIURA, MALVASÍA

Perfumed and sophisticated wine from legendary winemaker Telmo Rodriguez. Toasty, nutty oak and generous black plum and dark cherry fruit. Beautifully integrated

🏆 Wine Advocate 93+/100

MARQUÉS DE RISCAL XR SPECIAL RELEASE 9.25 14.8 75
2020/2021

ALAVESA | TEMPRANILLO, GRACIANO

Very expressive aromas of liquorice, cinnamon and black pepper. Ripe, concentrated blueberries and blackcurrants with balsamic notes. Good backbone and lovely, polished tannins leading to a long, persistent finish (OV: 40 years)

🏆 Decanter 94/100 (2021)

VALENCISCO 10 AÑOS DESPUÉS 2014 (vg) 7.6 13.9 70

ALTA | TEMPRANILLO

A wine of great maturity that has been ageing for 10 years and it's now ready to be enjoyed. Supremely elegant and complex with beautiful black fruit, leathery and balsamic notes, and velvety texture (OV: 75 years)

🏆 Tim Atkin MW 94/100

Wine Advocate 94/100

RESERVA SELECCIÓN, BODEGAS MUGA 2020 (o) 8.25 13.9 70

ALTA | TEMPRANILLO, GARNACHA, MAZUELO, GRACIANO

A highly intense nose of blackberries and savoury notes. The silky and elegant fruit is extremely well-integrated with French oak. Complex, firm texture, rewarding and delicious (OV: 40 years)

🏆 Tim Atkin MW 96/100 (2019)

Guía Peñín 94/100 (2019)

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

GRAN RESERVA REDS

A total minimum of 5 years ageing of which 2 years must be in barrel

75ml 125ml bottle

BERONIA GRAN RESERVA 2016/2017

8.25 12.9 65

ALTA | TEMPRANILLO, MAZUELO, GRACIANO

Medium intensity, plums and sweet spices. Elegant, sophisticated and concentrated, a wine to appreciate slowly (OV: 36 years)

🏆 Tim Atkin MW 93/100 (2016)

1890 FINCA MANZANOS GRAN RESERVA 2015

6.9 12 60

ORIENTAL | TEMPRANILLO, MAZUELO

Elegant aroma and intense flavours of dried fruit, liquorice, spices, cocoa and coffee scents. Full bodied with delicate and silky tannins

ONTAÑON GRAN RESERVA 2011 (vg)

8.9 13.9 70

ORIENTAL | TEMPRANILLO, GRACIANO

Aromas of dark fruit, red cherry, spice, tobacco and mocha. Complex and structured with layers of black fruit, spice and toasty oak to give a long and elegant finish (OV: 40 years)

PRADO ENEA GRAN RESERVA, BODEGAS

14.7 24.5 125

MUGA 2016

ALTA | TEMPRANILLO, GARNACHA, MAZUELO, GRACIANO

A textbook and highly expressive gran reserva, extremely elegant and full of forest fruits, with hints of chocolate, cloves and cinnamon. Perfectly integrated with velvety tannins, creamy and vanilla notes mingling with fresh fruit

🏆 97+/100 Luis Gutierrez, Wine Advocate
97/100 Wine Enthusiast

“Exceptional list” Tim Atkin - MW (Master of Wine)

v-vegetarian vg-vegan o-organic b-biodynamic ov-old vine

Wines listed in order of weight within each section

BIG GUN REDS

Hugely impressive wines, usually aged for some time in either oak barrels of varying sizes, concrete tanks, concrete eggs, stainless steel or a combination of these and designated 'genérico' as outside of the traditional ageing system

75ml 125ml bottle

LA DULA, SIERRA DE TOLOÑO 2023

8.25 12.9 65

ALAVESA | GARNACHA

Alluring, refined with soft tannins almost Burgundian in style. From old vines planted at 700 metres, aged in 300-litre clay amphorae, wonderfully perfumed and intense, with engaging bramble and red cherry fruit. Organic, with elegance and poise from winemaker Sandra Bravo who like Artuke is a member of the Rioja'n'Roll group (OV: 40-100 years)

🍷 Tim Atkin MW 96/100

LINDES DE REMELLURI RIVAS DE TERESO
2020 (o)

8.4 13.6 68

ALAVESA | TEMPRANILLO, GARNACHA

An elegant, floral-scented wine that speaks of the land, with lots of red cherry, strawberry and plum fruit, balanced with a touch of star anise spice

🍷 Tim Atkin MW 93/100

MONTE GATÚN, ARIZCUREN 2022 (o)

8.4 13.6 68

ORIENTAL | TEMPRANILLO, GARNACHA, MAZUELO

Intense, with a nose of forest fruits, ripe figs, thyme and lavender. On the palate it is smooth and textured, with silky tannins with extra elegance from ageing in Slavonian oak barrels and in concrete tanks

🍷 James Suckling 92/100

GRANO A GRANO, ABEL MENDOZA 2020
(o | b)

10.8 18.4 92

ALAVESA | GRACIANO, GARNACHA

Matured in new French oak, a dense, layered red with impressive grip, concentration and palate depth, all coffee bean, damson, dried herbs and black olives. Highly expressive with fabulous character and strong identity, typical of Abel Mendoza (OV: 35+ years)

🍷 Tim Atkin MW 94/100

EL CRISTO DE SAMANIEGO, BODEGAS

AMAREN 2020 (vg | o)

ALAVESA | TEMPRANILLO, GARNACHA, VIURA, MALVASÍA

Full bodied, fleshy and elegant with concentration of black fruit and subtle touches of creamy oak, hints of roasted coffee and minerals. Complex and powerful finish (OV: 35+ years)

🏆 Tim Atkin MW 93/100 2020

9.515.880

BARÓN DE CHIREL, MARQUÉS DE RISCAL

2019 (vg)

ALAVESA | TEMPRANILLO

From the oldest bodega in Rioja, this is a modern classic. Very attractive, complex restrained aromas of dark fruits and spices. Beautifully integrated, full and effortlessly elegant with soft tannins leading to toasty notes on the endless finish

🏆 100/100 Guía Proensa
97/100 Wine Enthusiast

1830150

SOLO MAZUELO ARIZCUREN 2021/2022

ORIENTAL | MAZUELO

Brilliant example of the thrilling modern face of Rioja high up in the Sierra de Yerga. Intense blueberry and dark fruit aromas from 100% Mazuelo (a.k.a. Carignan). Fresh and silky mouth feel with cloves, cocoa, tobacco, and balsamic herbs. Fabulous character aided by fermentation and ageing in 500 litre French oak barrels

🏆 Tim Atkin MW 94/100 (2021)

9.2514.875

BERONIA III AC 2019/2020 (vg)

ALTA | TEMPRANILLO

Superb expression of old vine Tempranillo. Made from ancient, ungrafted vines from sandy soils by the River Ebro. Deep dark concentrated blueberries and blackcurrants. Elegant and impressive, long finish (OV 50+ years)

🏆 Tim Atkin MW 94/100 (2021)

10.917.990

DESSERT WINE

MARCO FABIO (vg)

ORIENTAL | MOSCATEL

Aromas of pears, peaches, nectar and white flowers. The palate is ripe, supple and deliciously balanced. The perfect finish to your Rioja journey (OV: 40 years)

75ml125mlbottle

5.58.530

WELCOME TO BAR RIOJA'S TASTING MENU

We invite you to experience a snapshot of delicious Rioja wine and pinchos. Each menu includes four carefully selected wines, paired with delicious pinchos to complement and enhance every sip.

35.00 WHITE TASTING MENU

(4x 75ml and 4 paired pinchos)

RIOJA BLANCO, BODEGAS TARÓN (vg)

ALTA | VIURA, TEMPRANILLO BLANCO

Peachy and fresh with floral hints and citrus notes

GÓMEZ CRUZADO BLANCO 2 AÑO 2023/2024

ALTA | VIURA, TEMPRANILLO BLANCO

Poised and beautifully concentrated honeysuckle, stone fruit and gentle toasty oak. Textured, almost exotic yet easy to drink (OV: 40-70 years)

🍷 *The Wine Advocate 92/100 (2023)*

HACIENDA EL TERNERO FERMENTADO EN BARRICA 2021/2023
(vg)

ALTA | VIURA

Full, fresh and rounded. Honeysuckle, ripe apple and almonds with a creamy finish following 6 months in lightly charred French oak

VIÑA MURIEL BLANCO RESERVA 2015

ALAVESA | VIURA

Complex, elderflower, linseed oil, super-smooth. Luscious, baked apples and nutty with remarkable finesse, huge length, depth and vibrant energy

🍷 *Drinks Business Rioja Masters – Gold*
James Suckling 92/100



WELCOME TO BAR RIOJA'S TASTING MENU

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45.00 WHITE TASTING MENU

(4x 75ml and 4 paired pinchos)

KHA ME AMPHORA AGED GARNACHA BLANCA 2023 (vg | o | b)

ALAVESA | GARNACHA BLANCA

Garnacha Blanca pressed and placed in amphora and on fine lees. The nose presents a strong floral intensity interspersed with notes of honey followed by a full palate, piercingly fresh yet a hint of sweetness (OV: 60 years)

FLOR DE MUGA RESERVA 2023

ALTA | VIURA, MATURANA BLANCA, GARNACHA BLANCA

Fermented in new French oak before further ageing on lees in concrete. Aromas of vanilla pod and chamomile tea and a palate of quince, pear, grapefruit. Intense, fresh, dry, complex and creamy (OV: 70-90 years)

🍷 *Tim Atkin MW 95/100*

REMÍREZ DE GANUZA BLANCO RESERVA 2020

ALAVESA | VIURA

Super stylish and modern, cutting edge white. Single vineyard planted in 1978 at 600 metres altitude aged for 12 months. Fresh and mineral, citrus and apples, integrated perfectly with new French oak (OV: 60 years)

🍷 *Decanter 96/100*

Tim Atkin MW 95/100

VALENCISO BLANCO 2023 (vg)

ALTA | VIURA, GARNACHA BLANCA

Intense and impressive white from 80-year-old vines, preserved lemon and gently smoky notes. Creamy texture, complex and elegant (OV: 80 years)

🍷 *Tim Atkin MW 95/100 - one of his wines of the year*



WELCOME TO BAR RIOJA'S TASTING MENU

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35.00 RED TASTING MENU

(4x 75ml and 4 paired pinchos)

TUNANTE, FINCAS DE AZABACHE (vg)

ORIENTAL | TEMPRANILLO

Cherries, raspberries and plums with a touch of liquorice

🍷 *Drinks Business Rioja Masters – Silver*

CHULATO, BODEGAS ABEICA (o)

RIOJA ALTA | TEMPRANILLO, GARNACHA, VIURA

Aromas of blackberries, wild currants and raspberries. Gutsy and intense fresh red fruit character helped by carbonic maceration

VILLA CARDIEL, BODEGAS ALTÚN 2022

ALAVESA | TEMPRANILLO

Expressive red fruits from 630 metre vineyards with notes of blackberries, blackcurrants. Hint of smoke, elegant with polished tannins. Fermentation in French oak and aged in barrels and concrete tanks

HACIENDA EL TERNERO SELECCIÓN ESPECIAL 2018

ALTA | TEMPRANILLO

This is a seriously good Crianza, full, smooth and rewarding. Silky smooth damsons and blackberries, excellent purity and balance from this high-altitude 650 metre site. Beautifully smooth, deep and structured

🍷 *91/100 Tim Atkin MW*



WELCOME TO BAR RIOJA'S TASTING MENU

We invite you to experience a snapshot of delicious Rioja wine and pinchos. Each menu includes four carefully selected wines, paired with delicious pinchos to complement and enhance every sip.

45.00 RED TASTING MENU

(4x 75ml and 4 paired pinchos)

MONTE GATÚN, ARIZCUREN 2022 (o)

ORIENTAL | TEMPRANILLO, GARNACHA, MAZUELO

Intense, with a nose of forest fruits, ripe figs, thyme and lavender. On the palate it is smooth and textured, with silky tannins with extra elegance from ageing in Slavonian oak barrels and in concrete tanks

🍷 *James Suckling 92/100*

REMELLURI RESERVA 2016 (o | b)

ALAVESA | TEMPRANILLO, GARNACHA, GRACIANO, VIURA, MALVASÍA

Perfumed and sophisticated wine from legendary winemaker Telmo Rodriguez. Toasty, nutty oak and generous black plum and dark cherry fruit. Beautifully integrated

🍷 *Wine Advocate 93+/100*

ONTAÑON GRAN RESERVA 2011 (vg)

ORIENTAL | TEMPRANILLO, GRACIANO

Aromas of dark fruit, red cherry, spice, tobacco and mocha. Complex and structured with layers of black fruit, spice and toasty oak to give a long and elegant finish (OV: 40 years)

BERONIA III AC 2019/2020 (vg)

ALTA | TEMPRANILLO

Superb expression of old vine Tempranillo. Made from ancient, ungrafted vines from sandy soils by the River Ebro. Deep dark concentrated blueberries and blackcurrants. Elegant and impressive, long finish (OV 50+ years)

🍷 *Tim Atkin MW 94/100 (2021)*



—Menu— 'Laurel'

Pincho culture from Logroño

Calle Laurel is the most famous food street in the Rioja wine region, with dozens of bars on the street itself and loads more nearby. Many of the bars specialise in just one dish served pincho style (just a couple of bites), and the idea is you go to lots of different bars and have a bite in each, along with a copita of vino of course.

At Bar Rioja we serve a variety of pinchos, which you can see on display – just ask our staff for whichever ones take your fancy. The dishes vary according to the season, and all are priced from £2.75 each.

In addition, we have a selection of charcuterie and cheese – always a classic choice with your vino.

Enjoy!

Nacho del Campo, Executive Chef

**“So many wonderful wines, and
the tapas... well, I really thought I
was in Calle Laurel”**

María José Sevilla

Writer and broadcaster / Food and Wine consultant

Bookings

**To book a table or for more
information please contact our
team at info@barrioja.uk.com**

“We only went for a glass of wine, but the food was so good we ended up not going to our other dinner reservation and staying here instead.”

“What a hidden gem! Quaint, lovely, tranquil little place with outstanding food and amazing wine.”

“Loved this place - away from the hustle and bustle of London Town. If you love tapas and Rioja this is the place for you!”

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