

bar Rioja

TASTING

MENU

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.

Choose from two options, here or over the page:

£30 TASTING MENU (4 x 75ml)

Plus 4 matching pinchos

White

RIOJA BLANCO, BODEGAS TARÓN

ALTA | VIURA, TEMPRANILLO BLANCO

White fruit, green apples with floral hints and citrus notes

GÓMEZ CRUZADO BLANCO 2 AÑO

ALTA | VIURA, TEMPRANILLO BLANCO

Poised and beautifully concentrated honeysuckle, stone fruit and gentle toasty oak. Complex, almost exotic yet easy to drink

Tim Atkin MW 92/100

Luis Gutiérrez – The Wine Advocate 92/100

Red

MURIEL CRIANZA

ALAVESA | TEMPRANILLO

Vibrant, ripe red fruit with a smooth vanilla undertone. Classic traditional style

James Suckling 91/100

VILLA CARDIEL, BODEGAS ALTÚN

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, aged in barrels and concrete tanks

Or why not explore our £40 Tasting Menu featured on the other side?

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T A S T I N G

M E N U

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White

KHA ME AMPHORA AGED GARNACHA

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)

GÓMEZ CRUZADO MONTES OBARENES SELECCIÓN

ALTA | VIURA, TEMPRANILLO BLANCO

Immerse yourself in pure indulgence savouring 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+

Red

LUIS CAÑAS, SELECCIÓN DE LA FAMILIA

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 long lasting finish (OV: 35+ years)

2019 Tim Atkin MW 92/100

BERONIA GRAN RESERVA 2016

ALTA | TEMPRANILLO, MAZUELO, GRACIANO

Expressive red fruits from 630 metre vineyards with notes of blackberries, Medium intensity, plums and sweet spices. Elegant, sophisticated and concentrated, a wine to appreciate slowly (OV: 36 years)

Tim Atkin MW 93/100

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