

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

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 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

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 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)*

