

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 champagne125ml175mlbottle

MÉTODO TRADICIONAL RIOJA, AZABACHE (vg)1113.955

RIOJA ORIENTAL | TEMPRANILLO BLANCO (11.5% abv)
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 MUGA9.7510.942.5

ALTA | VIURA, MALVASÍA DE RIOJA (12% abv)
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 MUGA9.911.545

ALTA | GARNACHA (12% abv)
Delicately elegant, with slight pinkish hue. 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 oak75ml125ml175mlbottle

FINCA MANZANOS BLANCO4.97.69.837.5

ORIENTAL | VIURA, CHARDONNAY (12% abv)
Fleshy ripe apricots, rounded and long

TEMPRANILLO BLANCO,5.69.212.546

FINCAS AZABACHE (vg)
ORIENTAL | TEMPRANILLO BLANCO (12% abv)
Citrus aromas, mouthwatering orchard fruits

Highly recommended by Decanter Magazine

MAÑOSO BLANCO (vg | o)4.56.58.532

ALAVESA | VIURA (12.5% abv)
Stone fruit and slightly creamy texture

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

Wines listed in order of weight within each section

75ml 125ml 175ml bottle

SIERRA DE TOLOÑO BLANCO 2023 (vg | o)

6.4 9.6 11.9 48

ALAVESA | VIURA (11.5% abv)

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

🍷 92/100 Decanter

JARRATE BLANCO, ABEL MENDOZA 2024

6.4 10.4 12.9 52

(vg | o)

ALAVESA | VIURA, MALVASÍA DE RIOJA, TORRONTÉS, TEMPRANILLO BLANCO, GARNACHA BLANCA (13.5% abv)

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

🍷 93/100 Decanter

DOMINIO DEL CARABO BLANCO 2022/2023

5.7 8.7 11.8 46

ALAVESA | VIURA (12.5% abv)

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

GÓMEZ CRUZADO BLANCO 2 AÑO 2023/2024

6.4 10.4 12.9 52

ALTA | VIURA, TEMPRANILLO BLANCO (13% abv)

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

🍷 92/100 (2023) The Wine Advocate

LAS ORCAS SOLAR DE RANDEZ

5.7 8.7 11.8 46

BARREL AGED BLANCO 2024

ALAVESA | VIURA (12.5% abv)

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

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**

RIOJA BLANCO, SELECCION ESPECIAL,
HACIENDA EL TERNERO 2024 (vg) **6.5 10.8 55**

ALTA | VIURA (13.5% abv)

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 (13.5% abv)

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)

🏆 95/100 Tim Atkin MW

REMÍREZ DE GANUZA BLANCO RESERVA 2020 **8.8 13.75 69**

ALAVESA | VIURA (14% abv)

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

🏆 96/100 Decanter
95/100 Tim Atkin MW

VIÑA MURIEL BLANCO RESERVA 2015 **7.3 11.9 60**

ALAVESA | VIURA (12.5% abv)

Luscious and complex, rich flavours of baked apples and nuts. Remarkable finesse, huge length, depth and vibrant energy

🏆 Gold - Drinks Business Rioja Masters
92/100 James Suckling

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 7.3 11.25 58

BLANCA 2023 (vg | o | b)

ALAVESA | GARNACHA BLANCA (12.5% abv)

Garnacha Blanca pressed and placed in amphora and on fine lees. A strong floral intensity with notes of honey followed by a full palate, piercingly fresh and focussed (OV: 60 years)

VALENCISO BLANCO 2023 (vg) 7.9 13.5 67.5

ALTA | VIURA, GARNACHA BLANCA (13% abv)

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

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

VIURA, ABEL MENDOZA 2022/2023 8.90 14.4 72

ALAVESA | VIURA (14.5% abv)

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!

🏆 95/100 Decanter (2022)

GÓMEZ CRUZADO MONTES OBARENES 9.9 17.2 86
SELECCIÓN 2021/2022

ALTA | VIURA, TEMPRANILLO BLANCO (14.5% abv)

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)

🏆 95+ Wine Advocate

COLECCIÓN HISTORICA 2010, 11.5 19.6 98
CONDE DE LOS ANDES

ALTA | VIURA (13% abv)

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)

🏆 Gold Medal - IWC

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

PINK / ORANGE / SKIN CONTACT

	75ml	125ml	175ml	bottle
MUGA ROSADO	4.9	7.9	10.5	39.5
ALTA GARNACHA, VIURA (13% abv)				
Intense and complex on the nose – pomegranate with redcurrant acidity. Balanced palate and a long finish				
🍷 91/100 James Suckling				
90/100 Tim Atkin MW				
MURIEL ROSADO	4.5	7.2	9.2	36
ALAVESA TEMPRANILLO, GARNACHA (13% abv)				
Pale, elegant and dry with delicate aromas of strawberries and cherries				
CUNA DE LA POESIA ROSADO	5.6	9.2	12.5	46
ALTA GARNACHA (13.5% abv)				
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	8.25	12.9	16.25	65
DE NAVARRETE 2019/2020				
ALTA GARNACHA, TEMPRANILLO (13.5% abv)				
Wild wine, distinctive and we love it! A deliciously textural and rich barrel fermented rosé like a baby Tondonia at a fraction of the price. Stunning copper colour, oxidative notes, complex, fine and spicy with marmalade and red apple. A wonderful savoury quality on the long, elegant finish				
🍷 94/100 Jamie Goode, <i>The Sourcing Table</i>				
PHINCA HAPA BLANCO 2022 (vg o b)	7.5	11.9	15.8	62
ALAVESA VIURA, GARNACHA BLANCA, MALVASIA (14% abv)				
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)				
🍷 93/100 Decanter				
93/100 Tim Atkin MW				

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) ORIENTAL TEMPRANILLO (13.5% abv) Cherries, raspberries and plums, light and charming 🏆 Silver - Drinks Business Rioja Masters	4.5	7.2	9.2	36
MAÑOSO JOVEN TINTO (vg o) ALAVESA TEMPRANILLO (14% abv) Bright aromas of sweet berry fruits	4.5	6.5	8.5	32
CHULATO, BODEGAS ABEICA (o) RIOJA ALTA TEMPRANILLO, GARNACHA, VIURA (13.5% abv) Aromas of blackberries, wild currants and raspberries. Gutsy and intense fresh red fruit character helped by carbonic maceration	5.6	8.9	10.9	45
PIES NEGROS, ARTUKE 2021 ALAVESA TEMPRANILLO, GRACIANO (14% abv) From vineyards between 600 and 650 metres in Álbalos. 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	5.7	9.6	12.3	48
COLECCIÓN DE VIÑEDOS, BODEGAS ABEICA 2022/2023 (o) RIOJA ALTA TEMPRANILLO, GARNACHA, VIURA (14.5% abv) 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)	6	9.9	13.5	52
VILLA CARDIEL, BODEGAS ALTÚN 2022 ALAVESA TEMPRANILLO (14% abv) Expressive red and black fruits with a hint of smoke and polished tannins. Fermented in French oak and aged in barrels and concrete tanks. An elegant gastronomic wine	6	9.9	13.5	52

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) ORIENTAL TEMPRANILLO (13.5% abv) Attractive, modern style of Crianza showcasing bramble fruit with toasty notes and sweet spice overtones. Inviting and easy to drink	5.4	8.8	10.9	44
MURIEL CRIANZA ALAVESA TEMPRANILLO (14% abv) Vibrant, ripe red fruit, graphite notes. A classic traditional style with a smooth vanilla undertone 🏆 91/100 James Suckling	4.9	7.9	9.9	39.5
CERRO AÑON TINTO CRIANZA 2021 ALTA TEMPRANILLO, MAZUELO, GRACIANO (13.5% abv) Raspberry aromas followed by layers of spiciness, a touch of smoke. A velvety mouthfeel and a long clean finish 🏆 93/100 Decanter 92/100 James Suckling	5.6	9.2	12.5	46

“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

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 2018 (vg)

7.6 12.9 65

ALTA | MAZUELO (14.5% abv)

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)

REMELLURI RESERVA 2016/2017 (o | b)

8.9 14.4 72

ALAVESA | TEMPRANILLO, GARNACHA, GRACIANO, VIURA, MALVASÍA (14% abv)

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

🏆 93+/100 *Wine Advocate*

LUIS CAÑAS, SELECCIÓN DE LA FAMILIA 2019 (vg | o)

8.25 12.9 65

ALAVESA | TEMPRANILLO, FIELD BLEND (14% abv)

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)

🏆 92/100 *Tim Atkin MW*

MARQUÉS DE RISCAL XR SPECIAL RELEASE 2020/2021

9.75 16 80

ALAVESA | TEMPRANILLO, GRACIANO (15% abv)

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)

🏆 94/100 *Decanter (2021)*

VALENCISO 10 AÑOS DESPUÉS 2014/2015 (vg)

8.8 14.8 75

ALTA | TEMPRANILLO (15% abv)

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)

🏆 94/100 *Tim Atkin MW*

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

Wines listed in order of weight within each section

	75ml	125ml	bottle
RESERVA SELECCIÓN, BODEGAS MUGA 2020 (o)	8.8	14.8	75
ALTA TEMPRANILLO, GARNACHA, MAZUELO, GRACIANO (14.5% abv)			
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)			
🏆 94/100 Tim Atkin MW			
94/100 Wine Advocate			

GRAN RESERVA REDS

A total minimum of 5 years ageing of which 2 years must be in barrel	75ml	125ml	bottle
1890 FINCA MANZANOS GRAN RESERVA 2015	7.3	12	62
ORIENTAL TEMPRANILLO, MAZUELO (13% abv)			
Elegant aroma and intense flavours of dried fruit, liquorice, spices, cocoa and coffee scents. Full-flavoured with delicate and silky tannins			
BERONIA GRAN RESERVA 2018	8.4	13.6	68
ALTA TEMPRANILLO, MAZUELO, GRACIANO (14% abv)			
Medium intensity, plums and sweet spices. Elegant, sophisticated and concentrated, a wine to appreciate slowly (OV: 36 years)			
🏆 91/100 James Suckling			
ONTAÑON GRAN RESERVA 2015 (vg)	8.9	14.4	72
ORIENTAL TEMPRANILLO, GRACIANO (14% abv)			
Aromas of dark fruit, spice, tobacco and mocha. Complex and structured with layers of black cherry fruit, spice and toasty oak. A long and elegant finish (OV: 40 years)			
PRADO ENEA GRAN RESERVA, BODEGAS MUGA 2016	12.9	22	110
ALTA TEMPRANILLO, GARNACHA, MAZUELO, GRACIANO (14.5% abv)			
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			

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

Wines listed in order of weight within each section

ROGUE 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 (13.5% abv)

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)

🏆 96/100 Tim Atkin MW

MONTE GATÚN, ARIZCUREN 2022 (o)

8.4 13.6 68

ORIENTAL | TEMPRANILLO, GARNACHA, MAZUELO (13.5% abv)

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

🏆 92/100 James Suckling

LINDES DE REMELLURI RIVAS DE TERESO
2020 (o)

8.4 13.6 68

ALAVESA | TEMPRANILLO, GARNACHA (14% abv)

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

🏆 93/100 Tim Atkin MW

93/100 Wine Advocate

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

10.8 18.4 92

ALAVESA | GRACIANO, GARNACHA (14% abv)

Matured in new French oak, a dense, layered red with impressive grip, concentration and palate depth. Individually selected grapes (not bunches) at the sorting table. Highly expressive with fabulous character and strong identity, typical of Abel Mendoza (OV: 35+ years)

🏆 95/100 Wine Advocate

75ml 125ml bottle

EL CRISTO DE SAMANIEGO, BODEGAS

9.5 15.8 80

AMAREN 2020 (vg | o)

ALAVESA | TEMPRANILLO, GARNACHA, VIURA,

MALVASÍA (14.5% abv)

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)

🏆 93/100 Tim Atkin MW

Silver - Sommelier Wine Awards

BARÓN DE CHIREL, MARQUÉS DE RISCAL

18 30 150

2019 (vg)

ALAVESA | TEMPRANILLO (15% abv)

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

SOLO MAZUELO ARIZCUREN 2022

8.8 14.8 75

ORIENTAL | MAZUELO (13.5% abv)

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

🏆 94/100 Tim Atkin MW

BERONIA III AC 2020 (vg)

10.9 17.9 90

ALTA | TEMPRANILLO (14.5% abv)

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)

🏆 95/100 Wine Enthusiast

DESSERT WINE

50ml 125ml bottle
500ml

MARCO FABIO, ONTAÑON (vg)

5.5 8.5 30

ORIENTAL | MOSCATEL (12.5% abv)

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)

—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 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 pinchos... 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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