



• LA GOYOSA •

WINE MENU



Appetizers

(🍷)

Somontano

Vermú rojo Valdovinos (4,00€)

Traditional and very balanced wine.

Vermú blanco Valdovinos (4,00€)

Hints of basil, mint, fresh and perfumed.

Rioja

Vermú rojo Mondieu (4,00€)

It is reminiscent of an Italian spiced wine, very special.

Montilla Moriles

Vermú rojo Alvear (4,00€)

Grape Px 100% gourmand.

Poley Oloroso (4,00€)

Oxidative Crianza of Px.

Poley Palo Cortado (7,00€)

Biological and oxidative Crianza of Px.

Espumosos



Somontano

🍷 Alodia Brut Reserva 28,00€

40 months of ageing with hints of pastry and nuts.

Conca del Riu Anoia

Raventos la Finca 32,00€

Ripe with very fresh citrus notes.

Champagne

André Clouet Grande Réserve..... 42,00€

Traditional method and blend of Pinot Noir,

Pinot Meunier and Chardonnay.

Louis Roederer Brut Reserve..... 68,00€

One of the pioneering houses in the prestigious Champagne area.

Charles Heidsieck Blanc de Blancs..... 60,00€

Aged for at least 3 years, with complexity and volume.

White wines



Somontano y Vignerons

Alodia Alcañón 18,00€

Autochthonous variety recovered.

12 Lunas Gewürztraminer (3,00€) 19,00€

White flowers on the nose and stone fruit on the palate, dry and pleasant.

Enate Chardonnay 234 (3,00€) 19,00€

Tropical and fresh.

La Sangonera Chardonnay barrica 38,00€

Unfiltered, mature and complex wine. Hints of quince and syrup.

Vispius (Riesling/Macabeo) 21,00€

Floral, gentle and tense at the same time.

Duna (Garnacha blanca/Alcañón) 26,50€

Wine of small production, from a dry area and with great length.

Cariñena

Libre y Salvaje Garnacha Blanca 23,00€

Aged in wood and vats, oily and long.

Bierzo

Sangarida Godello (3,50€) 22,00€

Fresh and fruity.

Rías Baixas

Alba Martín (Albariño) (3,00€) 18,50€

Dry, saline, fresh and direct.

La Ola (Albariño) 32,00€

Acidity, white fruit and saltiness.

Ribera Sacra

La Pola (Godello/Albariño/Doña blanca) 35,00€

Creamy, long, complex and flavoursome.

Ribeiro

O Gran Mein 40,00€

A subtle and elegant wine for ageing, very versatile.

Castilla y León

Quintaluna (Verdejo) (3,50€) 22,00€

Aged on lees and foudres, the greatest expression of Castilian Verdejo.

Arrocal Reserva (Albillo Mayor) 28,00€
Native variety with French oak that adds length and complexity.

Rioja

Remírez de Ganuza Reserva..... 36,00€
*Traditional wine with French oak barrels,
one of the great wines of Rioja.*

Lanzarote

Malvasía volcánica 28,00€
Saline, ripe, direct, complex. It shows very well its area of origin.

Txakoli de Bizkaia

Ondarea (Hondarrabi zuri) 28,00€
Creamy, smooth but direct.

Rosés



Somontano

Alquézar (2,60€) 15,00€
12 Lunas Syrah (3,00€) 20,00€

Bleeding of the Syrah of Grillo wine.

Red wines



Somontano y Vignerons

12 Lunas Garnacha (3,20€) 20,00€

Young and fruity.

La Miranda de Secastilla (3,20€) 20,00€

Fresh, fruity and slightly toasted.

 Sers Singular Parraleta..... 23,00€

Autochthonous variety recovered from Somontano.

Smooth and subtle.

 Alodia Moristel 21,00€

Native variety recovered with acidity and fruit.

 Edra Sol (Merlot/Syrah) 22,00€

Powerful and tasty.

 Sed Blend (Garnacha/Mazuelo/Syrah) 27,50€

Greedy, powerful, great wine.

Berdá Syrah 28,50€


Balsamic and fresh.

El Grillo y la Luna 39,50€

A mature and powerful wine for cellaring and ageing in Somontano.

 Diaples (Garnacha/Mosristel/Parraleta) 29,50€
Fresh, smooth, very versatile for all kinds of starters.

Cariñena

 Camino del Bosque Garnacha 18,50€
Mature and at the same time direct and tasty.

Campo de Borja

Veratón Garnacha 34,00€

Ripe fruit, toasty, long and powerful.

Ribera Sacra

Lalama 29,00€

A heroic wine in its production, very fresh and complex at the same time.

Rioja

Paco García Crianza (3,00€) 19,00€

Fresh and serious at the same time.

Viña Cubillo 27,50€

Tradition and culture for this great producer of Rioja wines.

La Villa 33,00€

Traditional and modern, wood and fruit well assembled.

La Nieta 165,00€

Parcelario de los Eguren, the maximum expression of Tempranillo from Rioja Alavesa.

Ribera del Duero

Figuro Asomo (3,00€) 19,50€

Fruity wine with medium toast. Versatile.

Arrocal Crianza (3,50€) 22,50€

Fruity and direct wine from the Calvo brothers, great exponents of the emerging Ribera.

Viña Sastre Crianza 34,00€

Serious, mature wine with well-integrated wood.

Bosque de Matasnos Syrah 36,00€

Vivid colour, vibrant nose and palate. Powerful and balsamic.

Milsetentayseis 65,00€

Highest elevation of the riverbank, made from the production of 96 different plots. One of the great new riberas.

Pago de Carraovejas Cuesta de las Liebres 175,00€
*Plot of 100% Tempranillo grapes for the most
singular wine of this of this already legendary winery.*

Utiel-Requena

Bobos (Bobal) 35,00€
Elegant wine with ripe fruit and well-integrated French oak.

Sweet wines

Victoria N° 2 (Moscatel de Alejandría) (4,50€)

A very fresh wine with marked acidity from the Malaga mountains.

Alvear Pedro Ximénez 1927 (Montilla-Moriles) (4,50€)

Traditional Px made from raisined grapes.

Harsányi Szamorodni Tokaji (Hungary) (4,50€)

*Vinified with botrytised grapes,
which gives it very particular nuances.*



Uncorking wine list.

*In parentheses, the wines that can be ordered by glass.
(VAT included)*



Ask our staff for suggested wines

