



# • 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

Raventós 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.*
- Sommos Colección 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 ..... 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

- Figuero 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 (Hungria) ..... (4,50€)

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



*Carta de vinos por descorche.*

*Entre paréntesis, los vinos que pueden ser solicitados por copa.  
(IVA incluido)*



*Pregunta a nuestro personal  
por vinos en sugerencia.*

