



# • 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.*

# Sparkling wines



## Somontano

🍷 Alodia Brut Reserva ..... 28,00€  
*40 meses de crianza con toques de pastelería y frutos secos.*

## Conca del Riu Anoia

Raventós la Finca ..... 32,00€  
*40 months of ageing with hints of pastry and nuts.*

## Txakoli

Apardune ..... 40,00€  
*Smooth, direct and very versatile wine. An all-rounder.*

## 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

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.*

 Duna (Garnacha blanca/Alcañón) ..... 26,50€  
*Wine of small production, from a dry area and with great length.*

 Diaples blanco (Macabeo/Alcañón) ..... 29,50€  
*Full-bodied, aromatic and persistent wine.*

## 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.*

## Ribeira Sacra

La Pola (Godello/Albariño/Doña blanca) ..... 35,00€  
*Creamy, long, complex and flavoursome.*

## Ribeiro

Manuel Rojo (Treixadura/Godello/Albariño) ..... 32,00€  
*Aromatic and fruity, very versatile.*

## Rioja

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

## Castilla y León

Quintaluna (Verdejo) ..... (3,50€) 22,00€  
*Aged on lees and foudres, the greatest expression of Castilian Verdejo.*

## 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.*

## Manchuela

Con Altura Pet Nat (moscatel de grano menudo) .. 26,00€

*Wine made with the ancestral method, fresh, sweet and fruity.*

## Alsace

Leon Beyer (Riesling) ..... 30,00€

*Typical variety from Alsace (North of France) with a cold climate, which gives it a high but very balanced acidity.*

## Rosés, claret and orange



## Somontano

Alquézar ..... (2,60€) 15,00€

*Fruity aromas of cherries, violets, mint and stone fruits.  
stone fruits, with a smooth and fruity flavour.*

## Manchuela

Altolandon (Garnacha gris) ..... 20,00€

*Wine macerated for a few days with its skins with hints of  
citrus (grapefruit and blood orange) fresh and direct.*

4 Pisos Clarete (Garnacha/petit manseng) ..... (3,50€)

*A blend of white and red grapes for a wine that is full-bodied.*

# Red wines



## Somontano and Vignerons

- 12 Lunas Garnacha ..... (3,20€) 20,00€  
*Young and fruity wine.*
- Sers Singular Parraleta ..... 23,00€  
*Autochthonous variety recovered from Somontano.  
Smooth and subtle.*
- 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.*

## Cariñena

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

## Calatayud

- Lajas (Garnacha) ..... 31,50€  
*The maximum expression of the garnacha grape from Calatayud.*

## Campo de Borja

- Veratón Garnacha ..... 34,00€  
*Ripe fruit, toasty, long and powerful.*
- Prados Fusión (Garnacha/syrah) ..... (3,20€) 20,50€  
*Fresh, sweet and lightly toasted.*

- 32 Cañas (Garnacha/Perrel/Parraleta/Moristel) ... 25,00€  
*Fresh, rustic and sweet. Made in Leciñena.  
Aged for 8 months in Hungarian oak barrels. 1031 bottles.*

## Utiel-Requena

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

## 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.*

## Ribeira Sacra

Lalama ..... 29,00€

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

## Almansa

Cerro del Buey (Garnacha tintorera) ..... 25,00€

*Powerful but with freshness due to the altitude of the vineyards at 1100 metres.*

## Mendoza

El Enemigo (Malbec) ..... 29,00€

*Sweet, powerful and elegant.*

## Côte de Nuits-Villages

Louis Latour (Pinot Noir) ..... 33,00€

*Fine, tannic, elegant and fresh wine.*

## *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.*



*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.*

