



• 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



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.*
-  Sed Blend (Garnacha/Mazuelo/Syrah) 27,50€
Greedy, powerful, great wine.
- Berdá Syrah 28,50€
Balsamic and fresh.
- Enate Merlot Merlot 28,50€
*A very elegant and deep wine. Sweet, powerful and fine.
A great exponent of Somontano.*
- El Grillo y la Luna 40,00€
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.*

Rioja

- Paco García Crianza (3,20€) 20,00€
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

Arrocal Crianza (3,50€) 22,50€

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

Viña Sastre Crianza 32,50€

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.

Bierzo

Pétalos 28,00€

An elegant and expressive wine with a fresh, balanced and persistent palate

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.



Wine list per corkage.

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



*Ask our staff
for wine suggestions.*

