



• LA GOYOSA •

WINE MENU



Appetizers

(🍷)

Somontano

Vermú Rojo Valdovinos (4,50€)
Traditional and very balanced wine.

Vermú Blanco Valdovinos (4,50€)
Hints of basil, mint, fresh and perfumed.

Rioja

Vermú Rojo Mondieu (4,50€)
It is reminiscent of an Italian spiced wine, very special.

Montilla Moriles

Vermú Rojo Alvear (4,50€)
Grape PX 100% gourmand.

Poley Oloroso (5,00€)
Oxidative Crianza of PX.

Poley Palo Cortado (7,00€)
Biological and oxidative Crianza of PX.

Sparkling wines



Somontano

🍷 Alodia Brut Nature 26,00€
Fine bubbles, with fruity and floral aromas.

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

12 Lunas (Gewürztraminer)..... (3,20€) 20,50€
Floral, dry and direct.

 Sers Blanqué (Chardonnay)..... (3,20€) 20,50€
Toques tropicales y un punto de mantequilla y bizcocho.

La Sangonera Chardonnay barrica 38,00€
Unfiltered, mature and complex wine. Hints of quince and syrup.

GB (White Garnacha) Vinos Errantes 23,50€
A single-varietal white Grenache wine that is very faithful to the variety and the Somontano region. Fresh, fragrant and creamy.

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

Viña Mein (Treixadura/Godello/Lado/Albariño).... 35,00€
Typical wine from the Ribeiro area made from local grape varieties.

Rioja

Villota Blanco 2019 (Viura) 33,00€
Voluminous, long and elegant.

Tondonia Blanco Reserva 2006 195,00€
Made with indigenous varieties and long oxidative ageing. Simply iconic.

Costers del Segre

Castell d'Encús Ekam (Riesling/Albariño) 35,00€
Spectacular blend of two great varieties that, as a result, a very particular and special wine.

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) 30,00€

Creamy, smooth but direct.

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.

Piamonte

Meralice Moscato d'Asti (Moscato) 19,00€

Fruity, friendly and with a touch of carbon dioxide that makes it a lot of fun.

Tierra de Castilla

Antonio Serrano Las Marianas (Marisancho) 28,00€

Only 6000 vines in Spain give this wine a really special aroma and aftertaste.

Manchuela

Biodiverso (Petit Maseng) 34,00€

Its ageing with veil of flor in clay amphorae makes it deep and creamy. Its variety makes it elegant and powerful.

Enfoque (Godello/Garnacha blanca) (3,50€) 21,00€

Very fruity on the nose but taut and direct on the palate.

Rosés, claret and orange



Somontano

Alodia Clarete Único

(Parraleta/Moristel/Alcañón/White Garnacha) 19,00€

Aragonese claret made as this type of wine was made in the olden days wines used to be made.

Manchuela

Mil Historias Rosé (Bobal) 20,50€

Pure fruit and sweetness on the nose and a pleasant, fresh finish on the palate.

Red wines

(12)



Somontano and Vignerons

-  **Vispius Tinto**
(Moristel/Tempranillo/Garnacha) (3,10€) 19,50€
Fresh and fruity wine made mainly from local grape varieties.
-  **Sers Singular Parraleta** 23,00€
*Autochthonous variety recovered from Somontano.
Smooth and subtle.*
-  **Sed Blend (Garnacha/Mazuelo/Syrah)** 27,50€
Greedy, powerful, great wine.
- Monte Odina Selección (Garnacha)** 22,00€
*Spicy and with undergrowth, which represents very well
the vineyard where it is located.*
- 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.
- Entremón (Syrah)** 45,00€
Minimal intervention wine that respects and enhances the Syrah variety.
-  **Montesnegros (Mazuelo)** 50,00€
Powerful, direct and deep.

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.

Tierra de Castilla

- Antonio Serrano Etiqueta Negra**
(Tempranillo/Garnacha tintorera/Monastrell) 30,00€
Spicy, long and honest.

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 Nieta 165,00€

Parcelario de los Eguren, the maximum expression of

Tempranillo from Rioja Alavesa.

Ribera del Duero

Arrocal Los Colmenares (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 38,50€

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.

Priorat

Ferrer Bobet Viñas Viejas (Cariñena/Garnacha) .. 53,00€

Wine with silky and elegant tannin with a very mineral

character conferred by the slate of the Priorat.

Bierzo

Parajes César Márquez (Mencia) 24,00€

Fresh and direct wine with marked red fruit. Very versatile.

Ribeira Sacra

Lalama 29,00€

A heroic wine in its production, very fresh and complex

at the same time.

Mendoza

El Enemigo (Malbec) 29,00€

Sweet, powerful and elegant.

Côte de Nuits-Villages

Louis Latour (Pinot Noir) 45,00€

Fine, tannic, elegant and fresh wine.

Sweet wines

Victoria N° 2 (Moscatel de Alejandría) (5,00€)

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

Alvear Pedro Ximénez 1927 (Montilla-Moriles) (5,00€)

Traditional PX made from raisined grapes.

Harsányi Szamorodni Tokaji (Hungary) (5,00€)

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.*

