

Our Cellar

White

Viña Saltes. D.O. Rueda. Verdejo. 3.70 / 17.80
Smooth yet full-bodied. Intense, floral aroma with tropical notes.

Xino Xano. D.O. Penedés. Moscatell, Xarel·lo. 3.50 / 16.90
Young, fresh, floral and very fruity.

Mar d'Estels. D.O. Montsant. Garnacha blanca. 20.80
Floral aromas, of stone fruits and tropical fruits with slightly citrusy hints.

Lusco. D.O. Rias Baixas. Albariño. 25.60
Crafted artisanally. Fruity aromas of pear and melon.
Fresh and well-balanced.

Red

Azpilicueta Crianza. D.O. Rioja. Tempranillo, Graciano y 3.70 / 17.90
Mazuelo. Fragrant aromas of red fruit with woody notes. Soft but with body.

Xino Xano. D.O. Penedés. Merlot y Syrah. 3.50 / 16.90
Lightly aged in barrel. Young, fresh and fruity.

Ciscu. D.O. Montsant. Cariñena, Syrah y Garnacha tinta. 19.80
Complex aromas with hints of red fruits and licorice.

Nona. D.O. Priorat. Garnacha, Syrah, Merlot y Cariñena. 26.80
A fresh and luscious wine that transports you to Priorat.

Rosé

Beach Rosé. D.O. Penedés. Garnacha negra y Syrah. 3.90 / 18.90
Pale rosé, fresh and subtly aromatic.

Sparkling

Oriol Rossell Brut Nature Reserva. Xarel·lo. 4.50 / 19.90
Long-aged cava with fine, persistent bubbles. Fresh and aromatic.

Oriol Rossell Brut Rosado. Garnacha negra y Pinot Noir. 20.80
Smooth, fresh and fruity with fine and elegant bubbles.

XALOQUELL