

OUR WINERY

WHITE WINE

XINO-XANO BLANCO	3.50	17.90
D.O. Penedés. Moscatel, Xarel·lo. Young, fresh, floral, and very fruity.		
JASPI BLANC	4.20	18.90
D.O. Terra Alta. Garnacha Blanca y Macabeo. Fresh, fruity, and with floral notes. A balance between body and acidity. Mediterranean.		
ERMITA D'ESPIELLS	3.80	19.60
D.O. Penedés. Xarel·lo, Macabeo y Parellada. Fresh white fruit over a subtle floral background with a hint of citrus and herbal notes.		
GREGAL D'ESPIELLS		21.20
D.O. Penedés. Moscatel de Alejandria y Gewürztraminer. A fresh, young wine reminiscent of lychee, highly aromatic yet dry.		
PETITES ESTONES		21.60
D.O. Terra Alta. Garnacha blanca. White fruits and fennel. Smooth and elegant with a fleshy, long finish.		
CLOS MONTBLANC UNIC CHARDONNAY		23.20
D.O. Catalunya. Chardonnay. Four months in barrel, with a high-intensity aroma. Notes of fruit and smokiness. Wine from the family estate in Conca de Barberà.		
MAR D'ESTELS		23.80
D.O. Montsant. Garnacha blanca. Floral aromas, with stone and tropical fruits, and slightly citrusy tones.		
VALENTINO		24.10
D.O. Penedés. Vino natural. Xarel·lo. Blanco con alma de tinto, macerado con sus pieles, es un orange wine de mínima intervenció.		
LES CERVERES		26.70
D.O. Penedés. Xarel·lo. Vanilla and toasted notes with a slight bitter finish.		
ROCAFOSCA		29.20
D.O.Q. Priorat. Garnacha blanca, Macabeo, Pedro Ximenez y Moscatel. Unctuous wine with citrus flavors and smoky touches, ending in a lingering sweetness.		
LES BRUGUERES		33.40
D.O.Q. Priorat. Garnacha blanca. Very intense aroma of tropical fruits and apricot. Subtle hints of mint, well-balanced acidity, and a long aftertaste.		
PRIMERA VINYA		44.80
D.O.Q. Priorat. Garnacha Blanca. Fresh and creamy, with notes of stone fruits, subtle floral hints, a touch of honey, and toasted nuances.		
VIÑA SALTÉS	3.80	18.20
D.O. Rueda. Verdejo. Smooth yet full-bodied. Intense, floral aroma with tropical notes.		
LUSCO		25.60
D.O. Rias Baixas. Albariño. Crafted artisanally. Fruity aromas of pear and melon. Fresh and balanced.		

RED WINE

XINO XANO	3.50	17.90
D.O. Penedés. Merlot y Syrah. Slight barrel aging, it's young, fresh, and fruity.		
CISCU	3.80	19.80
D.O. Montsant. Cariñena, Syrah y Garnacha tinta. Complex aromas with hints of red fruits and licorice.		
TOCAT DE L'ALA		22.40
D.O. Emporda. Garnacha y Cariñena. Ripe fruit, fresh, powerful, with spicy notes. A Tramontana wine.		
NONA		26.60
D.O.Q. Priorat. Garnacha, Syrah, Merlot y Cariñena. A fresh and indulgent wine that transports you to the Priorat.		
PISSARRES		27.60
D.O.Q. Priorat. Cariñena y Garnacha tinta. Ripe fruits with Mediterranean and mineral notes, stemming from the extreme minerality of the licorella slate soils.		
INICI 2019		32.90
D.O. Catalunya. Vino de autor. Garnacha y Cabernet Sauvignon. Fermentation in a clay brick winepress. Reddish-purple color, clean and bright. Estate wine vinified in the old family farmhouse of the Carbonell family.		
LES BRUGUERES		35.20
D.O.Q. Priorat. Garnacha tinta. Twelve months in foudres. An elegant and fresh wine with hints of red fruits.		
COCA I FITO NEGRE 2015		39.90
D.O. Montsant. Syrah, Garnacha y Cariñena. Elegant, intense, and enveloping. Red fruit, mineral notes, and sweet spices. Evolution and depth in the glass.		
AZPILICUETA CRIANZA	3.50	17.90
D.O. Rioja. Tempranillo, Graciano y Mazuelo. Perfumed aromas of red fruit with hints of wood. Smooth yet full-bodied.		
OCHO DOS DOS	4.20	19.20
D.O. Ribera del Duero. Tempranillo. A fresh wine with soft tannins, fruity notes, and a long aftertaste with elegant aging touches.		
SALCIS ROBLE		21.60
D.O. Tempranillo. Ribera del Duero. Four months in barrel. Flavorful and fruity.		
TOLO DO XISTO		24.90
D.O. Ribeira Sacra. Mencía. Mineral, elegante y vibrante. Red fruits, spicy notes, and a saline touch. The essence of the Sil.		
PAGOS DE ANGUIX COSTALARA		27.90
D.O. Ribera del Duero. Tinto fino. A fresh and unctuous attack that caresses the palate with velvety tannins.		
YSIOS		38.90
D.O. Rioja. Tempranillo. Sourced from various small plots in villages near the winery. Red and black fruits, silky on the palate with enveloping tannins.		

ROSE WINE

BEACH ROSÉ	3.80	17.90
D.O. Penedés. Garnacha negra y Syrah. Pale rosé, fresh and subtly aromatic.		
AURORA D'ESPINELLS		19.60
D.O. Penedés. Pinot Noir, Sauvignon Blanc i Chardonnay. A light wine that evokes the first rays of sunlight breaking over the horizon.		

CHAMPAGNE AND CAVAS

ORIOI ROSSELL BRUT NATURE RESERVA	4.50	20.60
D.O. Cava. Xarel·lo. Long-aged cava with fine, persistent bubbles. Fresh and aromatic.		
ORIOI ROSSELL BRUT ROSÉ		21.80
D.O. Cava. Garnacha negra y Pinot noir. Smooth, fresh, and fruity with fine, elegant bubbles.		
ORIOI ROSSELL MITIC 1908		25.20
D.O. Cava. Xarel·lo y Macabeo. Classic-style cava, with very long aging, elegant, with fine and persistent bubbles.		
ORIOI ROSSELL GRAN RESERVA DE LA PROPIETAT BRUT NATURE		29.20
D.O. Cava. Xarel·lo. From old vineyards, with intensely complex aromas, well-integrated carbonation, and generous volume.		
JUVE & CAMPS RESERVA FAMILIA		26.80
D.O. Cava. Pinot Noir. With tireless, tiny bubbles and notes of Fuji apple and water pear.		
PERRIER JOUET GRAND BRUT		64,90
D.O. Champagne. Pinot Noir, Pinot Meunier y Chardonnay. Caresses the palate with white flowers and fresh stone fruit.		