

Desoutter & James

Specialists in Spanish wine

REDS:

Abadal Crianza (Abadal)

Cabernet Sauvignon, Merlot | DOP Pla de Bages | 14 % ABV

Manual harvest. The grapes are chilled on arrival at the winery before de-stemming. Fermentation at 25°C and maceration for 10 days in stainless steel tanks with regular cap punching. 10 months ageing in French and American oak barrels.

Aciano (Álvar de Dios)

Tinta de Toro, Garnacha, Mencia, Verdejo, Malvasia | DOP Toro | 14 % ABV

Field blend from ungrafted vines planted in 1919. Organic & biodynamically farmed. Three day pre-fermentative cold maceration followed by temperature-controlled whole bunch fermentation with native yeasts for 30 days. Aged in foudres and large barrels for 12 months. No fining or filtering.

Alaviana (Floris Legere)

Garnacha, Syrah | DOP Calatayud | 14.5 % ABV

Grapes from old vines (60-100 years) on red clay soil at 850-1,000 metres above sea level. Following a manual harvest, the Garnacha and Syrah go into open top concrete fermentation tanks with daily cap punching. After alcoholic fermentation the Garnacha remains in concrete tanks for ageing. The Syrah goes to French oak barrels for malolactic fermentation and 6-8 months ageing. No fining or filtration.

Atractylis (Floris Legere)

Syrah | DOP Calatayud | 13.5 % ABV

Grapes from old vines (60-100 years) on red clay soil at 850-1,000 metres above sea level. Manual harvest, careful pre-selection and de-stemming, followed by fermentation in open-topped concrete before racking off directly into French oak for malolactic fermentation and 12-15 months ageing before bottling. No fining or filtering.

Avaviento (Bodega Nietos de Señora Maria)

Garnacha | DOP Cebreros | 14.5 % ABV

A natural Garnacha from 50 – 90 year old vines grown on sandy granite soil. Manually harvested, the grapes are de-stemmed, pressed and macerated with their skins in stainless steel tanks before a 15 day fermentation at 27°C. Following malolactic fermentation, the wine sits on its lees in the tanks for 9 months before bottling.

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Baltasar Gracián El Héroe (Bodegas San Alejandro)

Garnacha | DOP Calatayud | 15 % ABV

Vines planted more than 60 years ago on slate and siltstone soil at 800 – 1,000 metres above sea level. Grapes harvested in the first half of October. Fermentation in stainless steel tanks for 15 - 25 days at a temperature of 29°C. 10 months ageing in American and French oak barrels.

Baltasar Gracián El Político (Bodegas San Alejandro)

Garnacha | DOP Calatayud | 14 % ABV

Vines planted 35 years ago on slate and siltstone soil at 800 – 1,000 metres above sea level. Grapes harvested in the second week of October. Fermentation in stainless steel tanks for 20-25 days at 25°C. No barrel ageing.

Camino de los Arrieros (Álvar de Dios)

Juan García, Rufete, Puesta en Cruz, Verdejo Negro, Bastardillo Chico, Mandón

| DOP Arribes | 13 % ABV

A field blend from very old vines (100-120 years). 3-4 day pre-fermentative cold maceration followed by temperature-controlled, whole bunch fermentation with native yeasts for 10 days. 5 months ageing in large barrels. A natural wine with no fining or filtering.

Casar de Burbia Mencía (Casar de Burbia)

Mencía | DOP Bierzo | 13.5 % ABV

Made with grapes from forty year old vines grown in clay soil in plots in the Valtuille de Arriba valley. After a cold maceration, the must is fermented in temperature-controlled stainless steel tanks. The wine remains in contact with its fine lees for two months and aged in French oak for twelve months before bottling.

Castillo de Belarfonso (Bodegas Canopy)

Garnacha | DOP Mérida | 14 % ABV

Fruit from vineyards planted more than 60 years ago on siliceous granite at 750 metres above sea level. Cold, pre-fermentative maceration. Barrel fermented, followed by 5 months ageing in French oak.

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Cerrogallina (Cerrogallina)

Bobal | DOP Utiel Requena | 14.5 % ABV

From eight hectares of head-pruned Bobal vines, some of which are over 90 years old. Cultivation by hand using traditional methods, with very low yields of less than 0.5kg per vine. Maceration and fermentation is in 5,000 litre, conical stainless steel tanks. Eighteen months ageing in new, fine-grain and extra fine-grain French oak barrels and seven months of bottle ageing before release.

Cielos y Besos (Almaroja)

Juan García, Tempranillo, Rufete, Bruñal, Bastardillo Chico | DOP Arribes | 14 % ABV

Grapes from 65-110 year old vines planted on nine different sandy granite plots. Grapes are hand-picked and de-stemmed before undergoing a 5-day maceration prior to fermentation in stainless steel tanks with native yeasts. A further month of maceration post-fermentation with daily pumping over. Six months on lees prior to bottling. No clarification or filtration.

Dehesa del Carrizal Cabernet Sauvignon (Dehesa del Carrizal)

Cabernet Sauvignon | Vino de Pago Dehesa del Carrizal | 15 % ABV

The estate's first wine produced since the 1990s. The 30 year old vines are harvested late to lock in aromas. Fermentation in oak barrels, coupled with 15 months ageing in French oak and generous bottle time at the winery before release.

Don Juan del Águila Fincas (Bodega Don Juan del Águila)

Garnacha | DOP Cebreros | 14.5 % ABV

Manual selection. Temperature controlled fermentation in stainless steel tanks.

El Cosmonauta y el Viaje en el Tiempo (El Mozo Wines)

Tempranillo, Garnacha, Macabeo, Malvasía & Turruntés

DOCa Rioja | 14.5 % ABV

A field blend from the Monte Viñaspre vineyard planted in the 1940s. Minimum intervention in the vineyard. Whole bunch fermentation of red and white varieties together to achieve a semi-carbonic maceration. No added sulphites; certified organic.

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Fatum (EA! Wines)

Tempranillo, Bobal | DOP La Mancha | 13.5 % ABV

Top quality fruit from selected vineyards in different areas of La Mancha such as La Roda near Albacete or Pozoamargo near Cuenca. Each vineyard is worked in a traditional way, with minimal intervention and low yields of around 15HL/Ha. Manual selection. 4 day cold maceration at 12°C, followed by fermentation in stainless steel tanks at 25°C with native yeasts. Spontaneous malolactic fermentation in tanks.

Finca la Rana (Terra d'Uro)

Tinta de Toro | DOP Toro | 14.5 % ABV

A modern Toro. Following careful fruit selection from goblet-trained vines on the Finca la Rana estate, the grapes are crushed before alcoholic fermentation in 8,000 litre oak vats. The wine then undergoes malolactic fermentation before undergoing at least 10 months ageing in French oak barrels.

Fusco (Bodegas Albamar)

Mencía | DOP Ribeira Sacra | 12.5 % ABV

From granite and slate plots on the steeply-sloping banks of the Miño river. Hand selection of grapes from the oldest vines in the region. De-stemming and 30 day maceration with 4 remontages per day. The wine is then racked and pressed prior to malolactic fermentation. Fined and filtered before bottling.

Ganadero (Bodegas Canopy)

Garnacha | DOP Méntrida | 14.5 % ABV

Old vines planted more than 45 years ago in sandy soil in DO Mentrída, south-west of Madrid. The grapes undergo a cold maceration, followed by alcoholic fermentation and malolactic fermentation in barrel. The wine is then aged for 3 months in French oak before bottling.

Herrigoia (El Mozo Wines)

Tempranillo, Viura, Malvasía | DOCa Rioja | 14.5% ABV

Grapes from 60-70 year old vines on 10 small plots at 560 metres above sea level. Soil is chalky, iron-rich clay & marl. The wine is made in the traditional Rioja Alavesa way: carbonic maceration in open-topped concrete tanks (known as lagares) with 7-8 days fermentation followed by a short time in deposit before bottling. Organic.

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iTant Garnatxa Tinta (iTant Vins)

Garnacha | DOP Montsant | 14.5% ABV

Strict grape selection in the vineyard. Manual harvesting in 15 kg boxes, with grapes kept at 10°C. Soft de-stemming and pressing in inert atmosphere. Static racking of must for 24 hours prior to fermentation in 100 hl stainless steel tanks at 15°C to avoid loss of aroma. Fined with isinglass and filtered before bottling.

La del Terreno (La del Terreno)

Bobal, local white varieties | DOP Bullas | 14 % ABV

Julia Casado is a small-scale producer in the south-east of Spain focused on natural wines made from the local Monastrell grape using traditional viticultural methods, including a manual approach in the vineyard and winery and no use of agrochemicals. Grapes are crushed by foot before undergoing a 6-day maceration, fermentation with native yeasts in concrete and open-topped wooden vats.

La Enfermera (Terra d'Uro)

Tinta de Toro | DOP Toro | 14.5 % ABV

Organically farmed vineyard on clay and limestone soil at 800 metres above sea level. Manual harvest. Pre-fermentative cold maceration followed by fermentation in stainless steel tanks at 22-24°C. The wine is aged in French and American oak barrels for three months before bottling.

La Legua Joven (La Legua)

Tempranillo | DOP Cigales | 12.5 % ABV

Grapes from 30-35 year old vines planted on alluvial and gravel soil at 750 metres above sea level. Following a manual selection in the vineyard, the grapes are de-stemmed and fermented in temperature-controlled stainless steel tanks.

La Loba (La Loba)

Tinta del País (Tempranillo) | DOP Ribera del Duero | 14 % ABV

Grapes from 85 – 200 year old vines planted in clay, limestone and sandy soil at 960 metres above sea level in the far eastern edge of the DO. Manual harvest, de-stemming, pre-fermentative cold maceration and spontaneous, temperature-controlled fermentation at 26-28 °C in 5,000 litre stainless steel tanks with pumping over. The wine then undergoes malolactic fermentation in 4-5 year old, 225 litre French oak barrels, with light batonnage for 2-3 months before racking and one month in stainless steel tanks. 10 - 14 months ageing in French oak barrels before bottling.

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La Lobita (La Loba)

Tempranillo, Albillo | DOP Ribera del Duero | 13.5 % ABV

Manual harvest. Fermented in 500 litre, lightly toasted French oak barrels.

La Viña de la Merce (El Vino Prodigio)

Tempranillo | DOCa Rioja | 13.5 % ABV

Vines planted more than 40 years ago on chalky limestone soil at 500 metres above sea level in Rioja Alta. Grapes are de-stemmed and crushed, then fermented for 16 days in temperature-controlled stainless steel tanks at 24-26°C, followed by a 2 day maceration. Malolactic fermentation in the tanks before 14 months ageing in French oak barrels before bottling.

Lagariza (Finca Millara)

Mencía | DOP Ribeira Sacra | 13 % ABV

Raul Perez, one of Spain's most talented winemakers, oversees production on the Finca Millara estate. Grapes are grown on steep, south-facing plots of decomposing red slate on the Banks of the River Miño. The wine spends 6 months on fine lees before bottling.

Las Cabañuelas (Viñedos el Jorco)

Garnacha | Non-DO | 13.5 % ABV

Old vines planted on granitic soils round the village of Cebreros. Destemmed and fermented in concrete before 6 months ageing in French oak barrels.

Las Enebradas (Viñedos el Jorco)

Garnacha | Non-DO | 12.5 % ABV

Old vines planted on granitic soils at 1,000 metres above sea level near the village of Cebreros. Manual harvest. Fermented with 40% of the stems in earthenware pots and used barrique with indigenous yeasts. This wine is aged for 18 months in 500-litre French oak barrels.

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Las Norias (Bodegas y Viñedos La Mejorada)

Tempranillo | VdT Castilla y León | 14.5 % ABV

Manual harvest in 15kg boxes. Four day pre-fermentative maceration at low temperature. Fermentation with pumping over every 6 hours in stainless steel always full tanks, followed by post-fermentative maceration. The wine then goes into medium toasted, French oak barrels where it undergoes malolactic fermentation and 12 months ageing. Natural stabilization, no filtering.

Les Sorts Vinyes Velles (Celler Masroig)

Carignan, Garnacha | DOP Montsant | 14.5 % ABV

Fruit from 60 year old vines planted in a mixture of limestone, red clay and slate soils. Manual harvest in 15 kg boxes. Fermentation in stainless steel tanks followed by malolactic fermentation in barrel. No clarification and light filtering. 17 months ageing in French oak followed by 24 months bottle time before release.

Leza Garcia Reserva (Bodegas Leza Garcia)

Tempranillo, Garnacha | DOCa Rioja | 13.5 % ABV

Made from a careful selection of the best fruit from different plots, the wine spends a minimum of twenty four months ageing in French and American oak followed by 12 months in bottle before release.

Malaspiedras (El Mozo Wines)

Tempranillo, Viura, Garnacha | DOCa Rioja | 14.5 % ABV

Vines planted 60-70 years ago on chalky, iron-rich clay and marl around the village of Lanciego. Grapes from four separate plots are vinified separately in open topped concrete tanks. Spontaneous fermentation with native yeasts, followed by ageing on fine lees with regular battonage in 500 litre French, American and Hungarian oak barrels. Certified organic.

Malpaso (Bodegas Canopy)

Syrah | DOP Méntrida | 14 % ABV

Pre-fermentative cold maceration followed by temperature-controlled alcoholic fermentation in stainless steel deposits, then malolactic fermentation in the barrel. The wine is then aged for 12 months in 400 and 500 litre French oak barrels. No stabilisation or filtering before bottling.

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Paraje del Marín (Bruma del Estrecho)

Monastrell | DOP Jumilla | 14.5 % ABV

An estate wine from one of the most southerly areas of DOP Jumilla in south-east Spain, designed to profile the potential of the Monastrell variety. Manual harvest at beginning of September. Temperature-controlled fermentation in stainless steel tanks at 25°C followed by 8 months in concrete with native yeasts.

Pirita Crianza (Almaroja)

Juan García, Tempranillo, Rufete, Bruñal, Bastardillo Chico | DOP Arribes | 14 % ABV

Field blend of local Arribes varieties planted 70 – 110 years ago. Manual harvest in first two weeks of October with grape selection in the vineyard. Pre-fermentative maceration for 4-5 days followed by fermentation in stainless steel and concrete with daily pumping over. Aged for 11-18 months in 300 litre French oak barrels. Clarified with egg white but no stabilisation or filtering.

Que Sí (iTan Vins)

Garnacha, Carignan | DOCa Priorat | 14.5 % ABV

Vines grown in the llicorella slate soil Priorat is famous for. Careful selection of grapes in the vineyard. Manual harvest in 10 kg boxes with grapes kept at 10°C during the process. Manual table selection. Soft de-stemming and pressing in inert atmosphere. Fermentation at 23°C and 14 days of maceration, followed by malolactic fermentation in stainless steel tanks, then aged for 3 months in French oak before bottling.

Raro (La Zorra)

Rufete | DOP Sierra de Salamanca | 12.5 % ABV

Pre-fermentative maceration. Spontaneous fermentation in stainless steel tanks followed by racking and light pressing. Short time in second use French oak barrels before bottling. No clarification or filtering.

Tinto Atlántico (Viña Mein)

Brancellao, Sousón, Caíño Tinto | DOP Ribeiro | 12.5 % ABV

Limited production Atlantic red made with grapes from a single parcel. The juice is fermented with the stems and native yeasts in French oak vats before ageing for 18 months in 500 litre oak barrels.

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Tinto Clásico (Viña Mein)

Caiño Longo, Brancellao, Tintilla | DOP Ribeiro | 12.5 % ABV

A blend from different parcels in the Avia river valley. Pre-fermentative maceration for four days followed by 2-3 week fermentation and 20 days malolactic fermentation at 20°C. The wine is then aged in 500 and 600 litre oak barrels for 12 months before light filtering and bottling.

Tío Uco (Álvar de Dios)

Tinto de Toro, Garnacha | DOP Toro | 14 % ABV

Temperature controlled, whole bunch fermentation with native yeasts for 10 days. Aged in foudres & large barrels for 5 months. No fining or filtering.

Tres Patas (Bodegas Canopy)

Garnacha, Syrah | DOP Mentrída | 14.5% ABV

Grapes from 60 year old vines planted at 750 metres above sea level on siliceous granite soil. Each variety is vinified separately, with pre-fermentative cold maceration, 15 day, temperature-controlled fermentation, then malolactic fermentation in the barrel. Separate ageing for 12 months in 400 and 500 litre French oak barrels and 1,500 litre foudres prior to blending. No stabilization or filtration.

Valdepalacios (Bodegas Leza Garcia)

Tempranillo, Garnacha, Mazuelo (Carignan) | DOCa Rioja | 13.5 % ABV

A young, unoaked fruit-driven wine from the Rioja Alta. Fermented in temperature-controlled, stainless steel tanks.

Valdepalacios Crianza (Bodegas Leza Garcia)

Tempranillo, Garnacha, Mazuelo (Carignan) | DOCa Rioja | 13.5 % ABV

Made with estate-owned grapes from the Leza Garcia family vineyard in the Najerilla valley in Rioja Alta. Temperature controlled fermentation in stainless steel tanks. Aged for twelve months in American and French oak and six months in bottle before release.

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Villa San Lorenzo (Akilia Wines)

Mencía | DOP Bierzo | 12.5 % ABV

Grapes from 80 year old vines planted on schist, clay and quartz in three separate plots. Hand picked and fermented separately in concrete vats. Grapes from two of the plots then age for 9 months in the same concrete vats, while the remainder spends 12 months in French oak before blending and bottling.

Villalar (Bodegas y Viñedos La Mejorada)

Tempranillo, Cabernet Sauvignon | VdT Castilla León | 14 % ABV

Manual harvest. 12 months in French oak.

Viña Gormaz (Hispanobodegas)

Tempranillo | DOP Ribera del Duero | 14.5 % ABV

Manual fruit selection. 85% of the must undergoes a 10-12 day maceration pre-ferment. The remainder gets 2-3 days skin contact at the end of fermentation to boost the aromatic potential of the wine.

Viña Gormaz Roble (Hispanobodegas)

Tempranillo | DOP Ribera del Duero | 14.5 % ABV

Manual selection of grapes in the vineyard. Pre-fermentative maceration at 4°-6°C followed by temperature controlled fermentation for one week at 25–26 °C and 10 day post-fermentative maceration. Following malolactic fermentation the wine ages in new, first and second use American barrels for 5 months and 4 months in bottle before release.

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WHITES:

Abadal Picapoll (Abadal)

Picapoll | DOP Pla de Bages | 13 % ABV

Forty year old vines planted on red clay and stone at 400 - 600 metres above sea level. The grapes are harvested manually in the third week of September and undergo a short maceration before alcoholic fermentation at 16°C. Aged on lees for 3 months prior to bottling.

Albamar (Bodegas Albamar)

Albariño | DOP Rías Baixas | 12.5% ABV

A blend from various plots spread over four hectares very close to the sea on sandy soil with some clay. Careful hand selection of grapes. Following light pressing, the must is left to settle before temperature-controlled, spontaneous fermentation with native yeasts, 10% in wooden foudres, the rest in stainless steel. The wine then sits on its lees for 5 months to help bring out the true character of the Albariño grape.

Amarre Cepas Viejas (Bodegas Vidal Soblechero)

Verdejo, Viura | DOP Rueda | 12 % ABV

Made from 60 year old bush vines grown on alluvial and chalky subsoil at 730 metres above sea level. The grapes are manually harvested, then macerated for ten hours at 4°C before a light pressing and fermentation at 16°C. No malolactic fermentation helps preserve acidity.

Autor (Bodegas Antonio Montero)

Treixadura, Loureira, Torrontes, Albarino | DOP Ribeiro | 12.5 % ABV

Vines 25 – 40 years old planted on granite and loam. Manual grape selection at the winery. Temperature controlled fermentation in stainless steel tanks. Cold stabilization before bottling.

Brau de Bot (Agrícola Sant Josep)

White Garnacha, Viura | DOP Catalunya | 13 % ABV

Manual harvest. Free-run must and temperature-controlled fermentation in stainless steel tanks at 17°C. The Garnacha and Macabeo are vinified separately, and the wine is usually bottled in December.

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Cap de Dansa (Agrícola Sant Josep)

White Garnacha | DOP Terra Alta | 13 % ABV

Early harvest to preserve aromas. During vinification, part of the juice is elaborated with skin contact in pre-fermentative maceration and the fermentation temperature does not exceed 17° C. Post fermentation the wine is aged on fine lees for 2 months before bottling.

Casar de Burbia (Casar de Burbia)

Godello | DOP Bierzo | 13.5 % ABV

Fruit from the middle plots on the slopes around Valtuille de Arriba make for a fresh, aromatic Godello with volume and roundness. After a cold pre-fermentative maceration, the juice ferments in temperature controlled stainless steel tanks before spending 7-9 months on its lees before bottling.

Eiras Altas (Viña Mein)

Treixadura, Godello | DOP Ribeiro | 12.5 % ABV

Grapes from a three hectare plot with granite and schist soils. Partial destemming and cold pre-fermentative maceration before a barrel ferment in 600 litre French oak. The wine then spends nine months on lees in barrel before bottling.

El Cosmonauta en el Barranco de Agua (El Mozo Wines)

Malvasia Riojana, Viura | DOCa Rioja | 13.5 % ABV

Limited production, organic white wine from the Vasconegro plot outside Lanciego which was planted in 1965. Manual harvest, light pressing, barrel fermented with native yeasts.

Els Amelers (Lafou)

White Garnacha | DOP Terra Alta | 13 % ABV

Fermented and aged for 6 months on the lees in concrete eggs and stainless steel tanks. 10% of the wine is then aged in 300 litre oak barrels prior to bottling.

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Fatum (EA! Wines)

Macabeo, Airén, Sauvignon Blanc | DOP La Mancha | 13 % ABV

Manuel Manzaneque is focused on producing affordable, quality wines for everyday drinking made from traditional La Mancha varieties. He selects top quality fruit from selected vineyards in different areas of La Mancha, and each vineyard is worked in a traditional way with minimal intervention and low yields of around 25Hl/Ha for his white wines. Manual selection. 12 hour cold maceration followed by fermentation in stainless steel tanks at 16°C with native yeasts. Aged on fine lees for 4 months.

Filitas y Lutitas (Viñedos Verticales)

Muscat of Alexandria, Pedro Ximénez | DOP Sierras de Málaga | 14 % ABV

Minimum intervention in the vineyard plus traditional varieties and winemaking methods is the key at Viñedos Verticales. The Muscat from the Bernardo vineyard is manually harvested in the first week of September, and the Muscat from the Piton vineyard and the Pedro Ximénez in the third week. The grapes then undergo spontaneous fermentation in 100 year old, 3,300 litre foudres previously used for ageing brandy.

Herrigoia Zuri (El Mozo Wines)

Viura | DOCa Rioja | 12.5 % ABV | Certified Organic

Manual selection. Temperature controlled fermentation in stainless steel tanks.

Inazio Urruzola Txakolina (Inazio Urruzola)

Hondarribi Zuri, Chardonnay, Petit Corvou | DOP Getariako Txakolina | 11 % ABV

Manual harvest from a selection of vineyards on the Cantabrian coast. Varieties are separated and undergo a pre-fermentative cold maceration before low temperature fermentation in stainless steel tanks. The wine remains on the lees for 3-4 weeks before undergoing cold stabilisation and a light filtering. The bottled wine remains in the winery for four weeks before release.

iTant Garnatxa Blanca (iTant Vins)

White Garnacha | DOP Terra Alta | 13 % ABV

Careful selection of grapes in the vineyard. Manual harvesting in 15 kg boxes, with fruit kept at 10°C during the process. Soft de-stemming and pressing in inert atmosphere. Static racking of must for 24 hours prior to fermentation in 100 hectolitre stainless steel tanks at 15°C to avoid loss of aroma. Fined with isinglass and filtered before bottling.

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La Encina del Inglés (La Melonera)

Moscatel Morisco, Pedro Ximénez, Doradilla | DOP Sierras de Málaga | 13% ABV

Manual selection. Temperature controlled fermentation in stainless steel tanks.

La Raspa (Viñedos Verticales)

Moscatel de Alejandría (80%), Doradilla | DOP Sierras de Málaga | 13 % ABV

Shale and black schist soils. Manual harvest; Moscatel at the beginning of August and Doradilla during the first week of September. Each variety is fermented separately and spontaneously in steel tanks, then aged in concrete tanks (trujales) on fine lees for 5 months before bottling.

Pirita (Almaroja)

Malvasía, Puesta en Cruz, Godello, Albillo, Moscatel, Palomino | DOP Arribes | 13.5 % ABV

Field blend from 65 – 110 year old vines planted on nine plots with granitic soil at 650 metres above sea level. Grapes are hand-picked and de-stemmed before undergoing a 48-hour pellicular maceration. The must then undergoes a light, manual press before draining off and addition of natural yeasts before 6 week fermentation at 14-18°C. Six months on lees in stainless steel tanks, clarification with bentonite and light filtration prior to bottling.

Señora Vale (Esteban Celemín)

Albillo Real | VdT Castilla y León | 14 % ABV

Very limited production, natural wine from Castronuño in Castilla León, where Esteban Celemín's focus is on recovering old parcels planted with the traditional Albillo Real grape. Minimum intervention in the vineyard and winery, with just a touch of sulphur added at bottling.

Señorío de Lazoira (Pazo As Barreiras)

Albariño | DOP Rias Baixas | 12 % ABV

Manual selection. Temperature controlled fermentation in stainless steel tanks.

Tega do Sal (Viña Mein)

Treixadura, Albariño | DOP Ribeiro | 12 % ABV

From a single plot with granite and clay soil, the grapes are fermented in 500 litre oak barrels and rounded off in 800 litre concrete eggs.

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Vagüera (Álvar de Dios)

Verdejo, Godello, Palomino, Albillo, Moscatel | VdT Castilla y León | 13.5 % ABV

Field blend of fifteen local varieties from half a hectare of vines grafted in 1921. Organically farmed since 2009 & now biodynamic. Gentle cold pressing followed by racking & whole bunch fermentation in used barrels with native yeasts. Aged on the lees in same barrels for 12 months. A natural wine with no fining or filtering.

Valdepalacios (Bodegas Leza Garcia)

Viura | DOCa Rioja | 12.5 % ABV

Made with estate-owned grapes from the Leza Garcia family vineyard in the Najerilla valley in Rioja Alta. Temperature controlled fermentation in stainless steel tanks.

Villa San Lorenzo (Akilia Wines)

Palomino, Doña Blanca | DOP Bierzo | 12 % ABV

Fruit from 70 year old vines planted on loam over quartz and slate sub-soil at 560 metres above sea level. Manually harvested and fermented in 2,000 litre tanks followed by 5 months on the lees. 30% of the blend is then aged for 5 months in one-year old, 225 litre French oak barrels.

Viña Mein Blanco (Viña Mein)

Treixadura (80%), Godello, Loureira, Torrontes, Albarino, Lado, Albilla | DOP Ribeiro | 12.5 % ABV

Fresh, traditional blend from the biodynamic in conversion Viña Mein winery in the Avia river valley. Bunches are destemmed before a pre-fermentative cold maceration. The wine spends two months on fine lees before cold stabilisation and bottling.

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ROSÉ:

7L (La Legua)

Tempranillo, Garnacha, Cabernet Sauvignon | DOP Cigales | 13 % ABV

Manual selection. Temperature controlled fermentation in stainless steel tanks.

iTant Rosé (iTant Vins)

Trepát | DOP Conca de Barbera | 13 % ABV

Manual selection. Temperature controlled fermentation in stainless steel tanks.

Valdepalacios (Bodegas Leza Garcia)

Tempranillo | DOCa Rioja | 12.5 % ABV

Temperature controlled fermentation in stainless steel tanks.

KEG WINES:

Organic Tempranillo (Bodegas Latué)

VdT Castilla | 13 % ABV

Verdejo (Bodegas Garciarévalo)

DOP Rueda | 13 % ABV

La Zorra (Compañía de Vinos La Zorra)

Rufete, Tempranillo | DOP Sierra de Salamanca | 13 % ABV

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OTHER:

Bertsolari (iTant Vins)

Vermouth | Non DO | 15 % ABV

Traditional vermouth made with Garnacha grapes and careful maceration of 40 botanicals from the Mediterranean. These include Elecampane (aka horse heel used in absinthe), Wall Germander, and Galangal, which is similar to ginger. Very pleasant on the palate, this is a slightly sweet but well-balanced vermouth with a pleasingly persistent aftertaste.

Espinapura (Bodegas Sauci)

Palomino Fino | DOP Condado de Huelva | 15 % ABV

Biologically aged under flor (natural yeasts) for four years using the solera system.

Grimau Cava Brut (Grimau)

Xarello, Macabeo, Parellada | DOP Cava | 11.5 % ABV

Made from 10 - 60 year old vines planted in limestone and clay soil. After careful selection, grapes go into stainless steel and ferment for 20 days at 16°C. Following blending and bottling, the cava then goes into the cellar for secondary fermentation in the bottle and a minimum 12 months bottle ageing before release.

La Mundial Natural Rosalea (La Mundial)

Sangría | Non DO | 7 % ABV

A sparkling, low alcohol rosé blend made from Tempranillo and Garnacha grapes, distilled water from the Penedès hills, sugar cane and high quality organic fruit extracts. Crown cap.

La Mundial Clarea (La Mundial)

Sangría | Non DO | 7 % ABV

A sparkling, low alcohol blend of Macabeo and Parellada grapes made with distilled water from the Penedès hills, sugar cane and high quality organic fruit extracts. Crown cap.
