

bar Rioja

WELCOME TO RIOJA EXPERIENCE

This immersive tasting experience is designed for wine lovers who are eager to explore the rich diversity of styles that Rioja has to offer.

55.00 WELCOME TO RIOJA EXPERIENCE

(6x 50ml and paired pinchos)

FINCA MANZANOS BLANCO

ORIENTAL | VIURA, CHARDONNAY

Fleshy ripe apricots, rounded and long

GÓMEZ CRUZADO BLANCO 2 AÑO 2023/2024

ALTA | VIURA, TEMPRANILLO BLANCO

Poised and beautifully concentrated honeysuckle, stone fruit and gentle toasty oak. Textured, almost exotic yet very approachable (OV: 40-70 years)

92/100 (2023) *The Wine Advocate*

MUGA ROSADO

ALTA | GARNACHA, VIURA

Intense and complex on the nose – pomegranate with redcurrant acidity. Balanced palate and a long finish

91/100 *James Suckling*

90/100 *Tim Atkin MW*

PHINCA HAPA BLANCO 2022 (vg | o | b)

ALAVESA | VIURA, GARNACHA BLANCA, MALVASIA

The palate is textural with lime, burnt orange, dried pineapple and a touch of sea salt lifted by citrus acidity (OV: 50-60 years)

93/100 *Tim Atkin MW*

CHULATO, BODEGAS ABEICA (o)

ALTA | TEMPRANILLO, GARNACHA, VIURA

Aromas of blackberries, wild currants and raspberries.

Gutsy and intense fresh red fruit character helped by carbonic maceration

LUIS CAÑAS, SELECCIÓN DE LA FAMILIA

2019 (vg | o) ALAVESA | TEMPRANILLO, FIELD BLEND

Intense, sophisticated aromas of ripe berries, smoke, raisins and liquor. Full, rounded and deeply satisfying with a long, lingering finish (OV: 35+ years)

92/100 *Tim Atkin MW*

