

HIDDEN GEMS & LOCAL FINDS

Delicious wines, interesting grapes, small production finds

CAVA: CASTELL D'AGE 1988 BRUT NATURE RESERVA

26,00 €

100% Xarel·lo from Alt Penedès, Organic and biodynamic. Classic, floral, lemon

BUBBLES: FORESTA MACABEU

25,00 €

100% Macabeo from Massís del Garraf. Natural wine from the ancestral method. Green apple, cider, thyme.

WHITE: CELLER DEL CESC TANCA ELS ULLS 2019

22,00 €

100% Malvasia from Tarragona. Organic in the style of minimal intervention. Light, refreshing, with floral notes.

WHITE: SOTA ELS ÀNGELS FLOW BLANC 2018

25,00 €

100% Cariñena Blanc de Noirs. Vibrant, natural, with stone fruit and salinity.

WHITE: VEGA DE RIBES SASSERRA 2015

24,00 €

100% Malvasia de Sitges from Massís del Garraf. Unique wine with oxidative notes and a touch of sweet. A local favorite!

ROSÉ: ESTEVE I GIBERT ORGANIC ROSÉ

23,00 €

100% Sumoll (white and red) from Penedès. Organic. Notes of cherry blossom and salinity.

RED: FORESTA SUMOLL 2017

30,00 €

100% Sumoll. Organic from Massís del Garraf. Raspberry, minerals, forest floor. Lightbodied but complex.

RED: VINS DE LA MEMÒRIA LA POLVORA 2018

29,00 €

100% Trepat from Conca de Barberà. A wine with a beautiful personal story. Cocoa powder, red fruit, and undergrowth.

RED VINYES DOMENECH BANCAL DEL BOSC 2018

22,00 €

Garnatxa and Carinyena from Montsant. Organic. 6 months in oak. Red fruit, baking spice, chocolate notes.

RED: MAS ALTA ELS PICS 2017

28,00 €

Classic Priorat. Garnatxa, Carinyena, CS, Syrah. Forest fruits, sweet spice, leather, minerality.

RED: VEGA AIXALÀ VIERN 2012

29,00 €

A gorgeous blend of several grapes from Conca de Barbera. Organic. Full bodied and profound.

FUN & NATURAL

Our favorite fun, adventurous, natural wines

NATURAL CAVA : CLOS LENTISCUS GRECO DI SUBUR

25,00 €

Malvasia Blanc de Blancs in the traditional method. 24 months ageing on lees. Brut Nature. Gorgeous and complex. (very rare Natural cava!)

PET NAT: CLOS LENTISCUS GENTLEMANT MALVASIA

28,00 €

Method ancestral with 100% Malvasia. Delicious and surprising. Natural wine.

NATURAL CAVA ROSÉ: CLOS LENTISCUS N. 41

25,00 €

100% Cariñena. Brut Nature. An incredible roller coaster of flavors. 60 months ageing on lees. (A rare natural cava!)

WHITE: JORDI LLORENS BLAN 5.7

27,00 €

Macabeo and Parellada from Conca de Barberà. Natural wine that's perfumed, interesting and refreshing.

ORANGE: ORIOL ARTIGAS LA CANYA

27,00 €

Pansa Blanca, Godello, GB, Picapoll. Natural from Maresme. Inox with 7 months on lees. Expressive and fresh.

ORANGE: VEGA AIXALÀ EMMA

28,00 €

Reisling and Albariño. Natural from Conca de Barberà. 7 days' skin contact, 6 months inox. Fresh, floral, bright acidity.

ORANGE: LA SALADA EL PAGÈS CONTENT ORANGE

23,00 €

Macabeu and Parallada. Natural from Penedès. 2 months skin contact. Aromatic, fruity with body.

ROSÉ: SOTA ELS ÀNGELS PINK FLOW

25,00 €

Merlot, Syrah and Cariñena from Empordà. Natural and complex with strawberries, lavender, ginger, and melon.

CLARET: SOTA ELS ANGELS UBUNTU

25,00 €

Garnatxa, Cariñena and white Cariñena that flirts between red and rosé. Natural from Empordà. Super light, juicy, refreshing with good minerality.

RED: CLOS LENTISCUS PERILL NOIR

27,00 €

100% Sumoll with 30 months in oak. Natural wine, very interesting! With aromas of red fruit, spice, and wildflowers

RED: SOTA ELS ÀNGELS FLOW TINTO

25,00 €

Cariñena, Garnatxa, Merlot. Natural wine from Empordà. Fresh, juicy, fun.

RED: BÀRBARA FORÉS EN MOVIMENT 3

30,00 €

100% Garnatxa. Natural wine from Terra Alta. Plum, blackberry, black pepper. Vibrant and expressive.

RED: VEGA AIXALÀ EMMA

29,00 €

100% Cariñena. Natural from Conca de Barberà. Black fruit, green herbs, leather, licorice.

CATALAN LEGENDS

The Catalan classics that we adore

CORPINNAT: RECAREDO TERRERS BRUT NATURE 2015

32,00 €

Gran Reserva Corpinnat (traditional method). A classic from Penedès. Xarel.lo, Macabeu, Parallada. Biodynamic.

CAVA: ALTA ALELLA MIRGIN OPUS EVOLUTION 2014

44,00 €

Gran Reserva Cava de Paraje. Creamy bubbles, a classic blend with a touch of Chardonnay.

CAVA ROSÉ: RAVENTOS I BLANC DE NIT 2017

31,00 €

Monastrell, Xarel·lo, Macabeo, Parellada with 15 months on lees. Brut Nature. Very elegant and refined.

WHITE: CASTELL D'ENCÚS EKAM 2018

38,00 €

Albariño and Reisling from Costers dels Segre. Citrus, flowers, refreshing with high acidity and a glyceric touch.

WHITE: EDETÀRIA BLANC SELECCIÓ 2016

36,00 €

Old vines of Garnacha Blanca from Terra Alta. 8 months in oak. Complex, full bodied, elegant.

WHITE: TERROIR AL LÍMIT TERRA DE CUQUES 2016

43,00 €

90% PX/10% Moscatell from Priorat. Biodynamic. Structure, minerality, complexity. Bone dry.

RED: JOAN D'ANGUERA ALTAROSSES 2017

27,00 €

100% Garnacha in cement from Montsant. Biodynamic. Light bodied, red fruit, crushed rocks.

RED: VEGA AIXALÀ SYRAH 2015

37,00 €

100% Syrah from Conca de Barberà. High altitude. Blackberry, cured leather, black pepper, green herbs. Expressive.

RED: VINYES DOMÈNECH TEIXAR 2014

62,00 €

100% Garnatxa Peluda from Montsant. Organic. Sensual, fruit-forward, ample in the mouth. Legendary.

RED: VINS DEL TROS TREMENDA 2013

34,00 €

100% old vine Cariñena with time in oak from Terra Alta. Black currant, dark chocolate, leather. Rich and complex.

RED: PARDAS COLLITA ROJA 2015

39,00 €

Sumoll from very old vines and a touch of Marselan. 15 months in oak. Wild red fruits, forest floor, balsamic notes, bright acidity.

RED: DIDO LA UNIVERSAL 2018

29,00 €

Garnacha with Merlot, CS, Syrah from Montsant. 9 months in oak. Fresh, med+ body, expressive fruit, oak spice.

RED: MARTINET BRU 2018

38,00 €

Garnacha and Syrah from Priorat. 18 months of various types of oak. Structure with expressive fruit and minerality.