

A TASTE OF SPAIN



PECORINO AND HERBED PANKO STUFFED MUSHROOMS \$98

COMPLEX AROMAS OF CHOCOLATE, WALNUT, AND BLACKBERRY FOLLOW THROUGH TO A MEDIUM BODY, FIRM AND SILKY TANNINS. SUGGESTED TO BE SERVED WITH WITH A PECORINO CHEESE AND WILD MUSHROOM FLAVOUR \$65GLS \$265BTL



CHORIZO AL VINO TINTO \$128

JUICY BLACK CHERRY AND RED PLUM FLAVOURS MINGLE WITH NOTES OF LICORICE AND BLACK PEPPER. GOES HAND IN HAND WITH A SPICY CHORIZO SAUSAGE \$85GLS \$350BTL



PECORINO AND HERBED PANKO STUFFED MUSHROOMS \$108

A FRAGRANT NOSE IN WHICH RED-BERRY FRUIT, ESPECIALLY RASPBERRIES AND STRAWBERRIES COME TO THE FORE. ON THE PALATE, THE WINE IS ROUND AND FULL OF FLAVOUR, WITH A FRESH, FRUITY FINISH. PERFECTLY PAIRED WITH FRESH FIGS, GOATS CHEESE AND HONEY \$60GLS \$250BTL

