BROWNS

WINE LIST

White Wines

Almorquí Sauvignon Blanc & Airén, D.O. Alicante "Organic & Vegan" Ripe fruit & White flowers. Off-dry.	**4,00€**	**14,50€**
Sweet Caroline Semi-Dulce Cayetana, D.O. Ribera del Guadiana Apple & Pineapple aromas with honey & citrus flavours.	**4,00€**	**14,50€**
Valdelavaca Verdejo, D.O. Rueda. . . . . . . Tropical fruits with an anaseed aftertaste.	**4,00€**	**14,50€**
El Goru Blanco Chardonnay & Moscatel, D.O. Jumilla . . Ample. Stone fruits, citrus & flowers.	**4,75€**	**18,00€**
La Granadilla Sauvignon Blanc, D.O. Rueda . . . . . . Tropical, broad & acid.	**4,75€**	**18,00€**
Quinta de Gomariz Loureiro, D.O. Vinho Verde, Portugal . Fresh & dry. Pleasant acidity.	**5,50€**	**19,50€**
Da Vinci i Capolavori, Pinot Grigio, Italy . . . . . Citrus and jasmine nuances. Fresh.	**6,00€**	**22,00€**
Segrel Albariño, D.O. Rias Baixas . . . . . . Hints of Grapefruit. Mineral & fresh.	**6,00€**	**22,00€**

White Wines

Cabra Loca Verdejo, D.O. Rueda . . . . . 24,00€
Intense, tropical & unctuous.

Atlantis Godello, D.O. Valdeorras . . . . . 28,00€
Exotic & freash. Apple & peach.

False Bay Slow Old Vines Chenin Blanc, South Africa . . . . . 28,00€
Rich and dry. White flowers and honeysuckle flavours.

The Olive Grove Chardonnay, Mc Laren Vale, D.E. Australia . . . 29,00€
Complex and powerful. Stone fruits, white peach, apricot and spice notes. 7 months agein in oak.

Cinco Islas Albariño, D.O. Rias Baixas . . . . . 30,00€
High aromas of citrus fruits with floral notes.
Tasty and delicate palate.

Amador Medrano Tempranillo (Blanco), D.O.Ca Rioja. . . . . 33,00€
White fruits with floral touches. 6 months ageing.

El Pacto Viura, D.O.Ca Rioja “Vegan” . . . . . 36,00€
Complex. Citrus & almond notes. 6 months oak ageing.

White Wines

Julius Treis Riesling Trocken, Mosel, Germany . . . . . 39,00€
Very fruity notes of ripe peaches and melon. Pleasant finish.

Matua Sauvignon Blanc, Marlborough, New Zealand . . . . . 40,00€
Aromas of tropical fruits and citrus with herbaceous notes.

Gran Bazán Ámbar Albariño, D.O. Rias Baixas. . . . . 43,00€
Tropical notes with a saline finish. 8 months ageing on its lees.

Domaine du Colombier Chablis, France . . . . . 45,00€
Apple & grapefruit with mineral notes.

Serge Dagueneau & Filles, Pouilly-Fumé, France. . . . . 49,00€
Dry, crisp and fruity. Mineral.

Three Finger Jack Chardonnay, Gold Mine Hills, Lodi, California . 50,00€
Golden colour. Charming and charismatic. Short ageing.

Domaine Fouassier Bio Sancerre, France . . . . . 55,00€
Intense with mineral notes and rich in exotic fruits.

Sons de Prades Chardonnay, D.O. Conca de Barberá . . . . . 59,00€
Deep, creamy and mature. Stone fruit with light toasted notes.

Red Wines

Almorquí Monastrell, Alicante Bouschet & Merlot, D.O. Alicante "Organic & Vegan".	**4,00€**	**14,50€**
Juicy. Warm velvety texture. Long finish.		
Hacienda López de Haro Crianza, Tempranillo, D.O.Ca Rioja	**4,50€**	**17,00€**
Black fruit, pepper and violets. Persistent. 12 months oak ageing.		
Pinna Fidelis Roble Tinta del País, D.O. Ribera del Duero	**5,50€**	**19,50€**
Balsamic hints. Good tannins. 4 months oak ageing.		
Matsu "El Pícaro" Tinta de Toro, D.O. Toro "Vegan" . .	**5,75€**	**21,00€**
Intense and powerful. hints of liquorice. 3 months oak ageing.		
Feudo Bannera Nero D'Avola, Sicily, Italy	**6,50€**	**24,00€**
Cherries & currants with notes of wood. 6 months oak ageing.		
False Bay Bush Vine Pinotage, Coastal Region, South Africa	**6,95€**	**26,00€**
Chocolate notes with spicy touches. Short oak ageing.		
Viu Manent Gran Reserva Cabernet Sauvignon, Valle de Colchagua, Chile.		**28,50€**
Ripe figs with a caramel aftertaste. 12 months oak ageing.		

Red Wines

Ardent by David Fanailou Old Vines Monastrell, D.O. Jumilla . . 31,00€
Red fruit, mineral and balsamic tones. Single parcel
Old Monastrell. Amost one year oak ageing.

Melini Granaio Chianti Classico, DOCG Italy. . . . . 32,00€
Intense and complex aromas with notes of almonds.

Astoria Ripasso Della Valpolicella, Italy . . . . . 36,00€
Aromas of ripe cherry & spices. One year oak ageing.

Catalpa Malbec Old Vines, Mendoza, Argentina . . . . . 38,00€
Violets and blackberries with notes of coffee and tobacco.
12 months oak ageing.

Saint Clair "Origin" Pinot Noir, Belheim Marlborough, New Zealand 45,00€
Rich with flavours of black cherry and cranberry with a
hint of spice.

Three Finger Jack Old Vine Zinfandel, Lodi, California . . . . 50,00€
Intense Garnet. Black fruits, spices and vanilla.
12 months oak ageing.

Red Wines

Château du Cauze Saint-Émilion Grand Cru, Bordeaux, France. . . 50,00€
Wide with hints of pepper, liquorice & chocolate.
12 months oak ageing.

Infinito Monastrell, D.O.P Jumilla "Vegan" . . . . . 52,00€
Powerful, intense & very fresh. Balsamic. 18 months oak ageing.

Hisenda Miret Garnacha, D.O. Penedés "Organic & Vegan" . . . . 54,00€
Aromatic complexity with floral & creamy fragrances.
5 months oak ageing.

Bardos Suprema Tinta del País, D.O. Ribera del Duero. . . . . 55,00€
Powerful with fine and elegant tannins. 30 months oak ageing.

Bosque de Matasnos Tempranillo, D.O. Ribera del Duero . . . . 57,00€
Fruity and balanced. Good acidity, long & voluminous.
12 months oak ageing.

Chateau Saint-Jacques Pomerol, Bordeaux, France . . . . . 59,00€
Persistent and velvety with tones of fruits and vanilla.
12 months oak ageing.

Red Wines

Quatro Pagos Vintage Tempranillo, D.O.Ca Rioja. . . . . 60,00€
Elegant, harmonious and pleasant. Ripe fruit.
18 months oak ageing.

Astoria Amarone della Valpolicella, Italy . . . . . 62,00€
Full-bodied wine with spicy notes of leather and cinnamon.
24 months oak ageing.

Alain Jaume Grand Veneur Châteauneuf du Pape, France. . . . . 64,00€
Very intense and charged with oak spices. Grainy tannin.
16 months oak ageing.

López de Haro Classica Gran Reserva, D.O.Ca Rioja. . . . . 75,00€
Subtle with elegant tannins. 42 months oak ageing.

The Dead Arm Shiraz, McLaren Vale, S.E. Australia. . . . . 79,00€
Plum, blackberry, liquorice and spice with earthy notes.
18 months oak ageing.

Paolo Conterno "Riva del Bric" Barolo, DOC Italy . . . . . 85,00€
Soft and elegant. Hints of cherries and wild berries. 30 months oak ageing.

Red Wines

Domaine Nudant Pinot Noir Nuit-Saint-Georges, Bordeaux, France . 95,00€
Fine and fragrant. Red fruits & spices. 24 months oak ageing.

Charles Melton Nine Popes Garnacha & Syrah,
Barossa Valley, Australia. . . . . 105,00€
Ripe red fruits, spices and salted caramel.
24 months oak ageing.

Mauro VS Tempranillo, D.O. Ribera del Duero. . . . . 125,00€
Robust and tasty. Herbaceous. 32 months oak ageing.

Finca el Bosque Tempranillo, D.O.Ca Rioja . . . . . 175,00€
Mineral and spicy notes. Balsamic. 18 months oak ageing.

Vega Sicilia Valbuena 5, D.O. Ribera del Duero. . . . . 200,00€
Blackberries, violets and sandalwood with vanilla undertones.
60 months oak ageing.

Opus One Mondavi-Rothschild, Napa Valley, California . . . . 650,00€
Iconic California wine. Long and elegant. 18 months oak ageing.

Rosé Wines

Almorquí Monastrell, D.O. Alicante
“Organic & Vegan” . . . . . **4,00€** **14,50€**
Pale salmon colour. Elegant and fresh.

Collezione Beatrice Pinot Grigio Blush, Venice, Italy . **5,00€** **19,00€**
Saline, fresh and well-rounded. Mineral aftertaste.

Cuvée des Lices, Provence, France . . . . . **6,00€** **22,00€**
Crisp and bright. Strawberry and peach.

Quelías, Albillo, Tempranillo, Verdejo & Garnacha D.O. Cigalés . **28,00€**
Aromatic, modern and easy to drink. 5 months aging on its lees.

Minuty Prestige, Cotes-du-Provence, France . . . . . **47,00€**
Elegant and fine. White flowers.

Dessert Wines

Enesencia Dulce Monastrell, D.O. Yecla	**5,50€**	**21,00€**
Sweet with aromas of raisins, quince and apricot.		
Enrique Mendoza Moscatel de Alejandría, D.O. Alicante .	**4,00€**	**22,00€**
Aromatic with notes of honey and orange blossom.		
Garonnelles Semillon, Sauternes, France	**8,00€**	**30,00€**
Grapefruit, pineapple, banana and honey. Balanced.		

Sparkling Wines

Nodus Plata Brut Nature, Cava	5,00€	21,90€
Raventós i Blanc De Nit Rosé Brut, Cava	7,00€	35,00€
Raventós i Blanc de la Finca Brut Nature "Organic & Biodynamic", Cava.		45,00€
Moët & Chandon Imperial Brut, Champagne	14,00€	80,00€
Moët & Chandon Imperial Rosé Brut, Champagne		90,00€
Veuve Clicquot Brut, Champagne		90,00€
Moët & Chandon Ice Imperial, Champagne		95,00€
Veuve Clicquot Rosé Brut, Champagne		95,00€

Sparkling Wines

Louis Roederer Blanc de Blancs Brut, Champagne.	150,00€
Moët & Chandon Imperial Brut (Gold Edition) MAGNUM, Champagne	225,00€
Dom Perignon Vintage, Champagne.	250,00€
Louis Roederer Cristal, Champagne	350,00€
Dom Perignon Rosé Vintage, Champagne	500,00€
Armand de Brignac Ace of Spades Brut Gold, Champagne.	750,00€
Louis Roederer Rosé Brut, Champagne	995,00€