

**BL
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WINE



FINE BUBBLES

GRAMONA IMPERIAL GRAND RESERVA 2018

Producer: Gramona (biodynamic Corpinnat house)

Region: Penedès, Catalonia, Spain

Grape Variety: Blend — 56% Xarel·lo, 30% Macabeo, 10% Parellada, 4% Chardonnay (2018)

Style: Organic biodynamic Corpinnat sparkling wine; long lees aging (50 months); traditional method brut nature; vegan-friendly

Winemaking Notes: Separate variety fermentation; traditional method; disgorged with minimal dosage; bottled for extended lees contact (49–50 months)

Ratings:

91 Parker (Wine Advocate, 2018 vintage)

Up to 92–93 by other critics (2019–2021)

TASTING NOTES

Aroma: Ripe white fruit (apple, peach), lemon peel, brioche, toasted nuts, aniseed and fennel; backdrop of mineral and ripe citrus

Palate: Creamy mousse, lively acidity with fine bubbles; broad, vivacious and well-balanced; notes of custard, citrus zest, toasted bread, dried nuts and delicate herbal/mineral finish; long, elegant finish



38€

TINC SET ANCESTRAL 2023

Producer: Mas Candí (Ramon Jané)

Region: Penedès, Catalonia, Spain

Volume: Approx. 8,000–12,000 bottles

Grape Variety: 60% Xarel·lo, 40% Parellada (ancestral blend)

Style: Organic, low-intervention pét-nat (ancestral-method sparkling), unfiltered, no added sulfites

Winemaking Notes: Force carbonic fermentation in bottle; 8 months lees aging; bottled during primary fermentation; indigenous yeasts; no dosage

Ratings:

Enterwine: 91 pts

Wine-Searcher average: ~90–91 pts

TASTING NOTES

Aroma: Pear, green apple, hints of hay and lees, light anise/fennel notes, delicate minerality

Palate: Crisp, bright acidity; fine, integrated bubbles; fresh white fruit; gently bitter finish; clean and lively with moderate body



25€



6€



L'ENCLÒS DE PERALBA PÉT-NAT 2023

Producer: L'Enclòs de Peralba
(Gramona family project)

Region: Penedès, Catalonia, Spain

Volume: Approx. 8,000 bottles

Grape Variety: 100% Malvasía de Sitges

Style: Organic, ancestral-method sparkling wine (pét-nat); fermented with native yeasts, bottled during fermentation, no dosage or filtration

Winemaking Notes: Manual harvest, gentle pressing, bottle-fermented; hand-disgorged; no added sulfites; vegan

Ratings:

Vivino: 4.0 / 5

Wine-Searcher: 87 pts (editorial average)

TASTING NOTES

Aroma: White peach, green apple, lemon zest, wildflowers, subtle pastry notes, herbal hints (fennel, thyme)

Palate: Lively and crisp with fine bubbles, light body, creamy mousse, refreshing citrus-driven finish with light salinity and floral lift



37€

LAS FIERAS PET-NAT

“GIRO”

Producer: Bodega Aida i Luis
(Las Fieras project)

Region: Alicante, Spain

Volume: Very limited production
(under 3,000 bottles estimated)

Grape Variety: 100% Muscat of
Alexandria (Moscatel)

Style: Natural pét-nat fizzy rose;
ancestral-method sparkling,
spontaneous fermentation, unfined
and unfiltered, minimal added
sulfites

Winemaking Notes: Whole-berry
pressing, bottle-fermented on lees,
aged 6–8 months under crown cap;
no disgorgement or dosage

TASTING NOTES

Aroma: Red berries (raspberry,
redcurrant), citrus zest, rose petal,
subtle honeyed floral tones

Palate: Crisp and fresh with gentle
mousse, lively acidity, bright berry
flavors, dry mineral finish, elegantly
balanced and thirst-quenching



39€



CAN SUMOI ANCESTRAL MONTÒNEGA 2024

Producer: Can Sumoi (Pepe Raventós / Raventós i Blanc biodynamic project)

Region: Penedès, Catalonia, Spain

Volume: Approx. 8,000–12,000 bottles per vintage (small boutique production)

Grape Variety: 100% Montònega (a local pink-skinned clone of Parellada)

Style: Organic, highly expressive pét-nat; single fermentation starts in tank and finishes in bottle with natural lees aging; no additives or filtration; minimal sulfur (<20 mg/L)

Winemaking Notes: Hand-harvested from 40–60 year-old vines at 600 m elevation; spontaneous fermentation using indigenous yeasts; aged ~4 months in bottle; dry, low-alcohol (~10.5%)

Ratings:

93 points by Decanter (2024)
Avg ~91 on Enterwine / Wine-Searcher; 89–92 by critics (Wine & Spirits, Jancis Robinson)

TASTING NOTES

Aroma: Fresh lemon, white flowers, pear/apple fruit, floral hints, rosemary / herbaceous lift

Palate: Crisp and invigorating; fine, elegant mousse; clean texture with green apple, jasmine, freesia; slight salinity; subtle chestnut/green almond finish; refreshing and persistent



33€



PINK TO GOLD

ALTÚN ROSÉ 2024

Producer: Bodegas Altún

Region: Rioja DOCa, Spain

Volume: Limited—village-scale production (~9,800 bottles in previous vintages)

Grape Variety: 100% Tempranillo

Style: Hand-crafted, light-bodied rosé; gentle maceration; 3 months lees ageing in stainless steel

Winemaking Notes: Manual harvest from high-altitude plots (550–650 m), cold fermentation in oak at 16 °C, aged on lees for complexity and texture

TASTING NOTES

Aroma: Grapefruit citrus, white flowers, subtle spice (gentian-like herbal tones), delicate red berry hints

Palate: Medium body with fine lees texture, balanced acidity, juicy red fruit, lingering citrus freshness, dry finish with herbal-mineral undertones



29€



7€





ARROSSA ROSADO

2023

Producer: Aeginolaza & Leunda

Region: Navarra, Spain (arid soils heavy in gypsum and pebbles)

Volume: 1,387 numbered bottles (very limited)

Grape Variety: 100% Garnacha Tinta

Style: Young, fresh rosé; minimal intervention; self-described as “sin aditivos,” organically managed

Winemaking Notes: Manual harvest, direct pressing, low-temp racking, fermentation in stainless steel with indigenous yeasts; unfined, gently filtered; minimal SO₂

Ratings: Not widely scored by global critics — largely boutique/niche; Vivino user-rating exists but limited entries

TASTING NOTES

Aroma: Pale pink hue; crisp red-fruit (strawberry, red cherry), citrus zest, saline and mineral undertones

Palate: Lively and energetic — fresh red fruit drive, bright vibrancy, clean mineral finish, zesty acidity; very fresh and salinity-enhanced mid-palate texture



32€



5€

OU YEA ROSADO

“GIRO” 2023

Producer: Aida i Luis (Las Fieras project)

Region: Alicante, Spain

Volume: Very limited; artisanal pét-nat style, roughly under 3 000 bottles

Grape Variety: 100% Moscatel de Alejandría (Muscat)

Style: Natural pét-nat rosé; spontaneous fermentation, bottled while still fermenting; unfinned, unfiltered, no dosage

Winemaking Notes: Whole-berry pressing; indigenous yeast fermentation; lees ageing ~6–8 months under crown cap; minimal intervention; no disgorgement

Ratings: Unrated by major critics; niche small-production natural wine — limited Vivino reviews

Tasting Notes

Aroma: Bright red berries (raspberry, redcurrant), rose petal, citrus zest, subtle honeyed floral tones

Palate: Crisp and fresh with gentle mousse; lively acidity; bright red fruit; dry mineral finish; elegantly balanced and thirst-quenching



29€



7€



EL ROSADO DE PADILLA 2023

Producer: Bodegas Casa Balaguer

Region: Jumilla, Murcia, Spain
*(Mediterranean-continental climate
with limestone soils)*

Volume: Limited production (~5,000–
7,000 bottles)

Grape Variety: 100% Monastrell
(classic rosé of the region)

Style: Fresh, dry rosé with light
maceration; organic/viticulture-
conscious; fermented and matured in
stainless steel at cool temperatures

Winemaking Notes: Manual harvest;
grapes destemmed and gently
pressed; brief skin contact (~6-8 hrs),
no oak aging; bottled early to retain
aromatics; low-intervention with
minimal sulfites

TASTING NOTES

Aroma: Red berry notes (strawberry,
red cherry), wild rose petals, light
Mediterranean herbs (thyme,
rosemary), fresh citrus zest undertone

Palate: Bright and zesty with crunchy
red fruit, light body, high acidity, clean
dry finish; subtle saline note and
herbaceous lift on the finish



30€

TRAGOLARGO BLANCO 2023

Producer: Casa Balaguer (Vinessens project)

Region: Alicante, Valencia, Spain

Volume: ~5,000–7,000 bottles (small artisan scale)

Grape Variety: Moscatel de Alejandría & Malvasía (70%/30%)

Style: Natural orange wine (skin-contact white); organic, unfinned/unfiltered, low sulfites

Winemaking Notes: 30–40 days skin contact; spontaneous fermentation in stainless and concrete; aged on lees; bottled dry and alive

Ratings:
90+ (Parker on older vintages)

TASTING NOTES

Aroma: Orange blossom, fennel, white stone fruits (peach, apricot), delicate floral notes, saline-mineral breeze

Palate: Medium-bodied with vivid acidity, textural grip from tannins, citrus zest, wild herbs, honeyed undertones; a dry, saline finish with refreshing complexity



25€



6€



The background is a dark, rich red color with a marbled or mottled texture. It features numerous small, irregular white speckles and larger, fainter white patches scattered throughout, giving it a complex, organic appearance. The overall tone is deep and moody.

STONE & CITRUS

MONTÓN DE PIÑAS BLANCO 2022

Producer: Vinos Malaparte

Region: Castilla y León (Cuéllar), Spain — high-altitude (~900 m), granite/pebble soils

Volume: Very limited—approx. 1,500 bottles

Grape Variety: 100% Godello

Style: Natural, minimal intervention white; extended barrel fermentation and élevage on lees

Winemaking Notes: 14-hour skin contact; spontaneous yeast ferment in 500 L French oak; aged 12–14 months on fine lees; bottled unfiltered and unlabeled; vegan-friendly

TASTING NOTES

Aroma: Lemon zest, green apple, white flowers, light leesy autolytic notes, subtle saline-mineral edge

Palate: Crisp-focused, lean acidity; medium body; citrus and white-fruit core; vinous texture from oak lees contact; earthy and mineral finish with lively grip



33€





MAS CANDÍ DESIG BLANCO 2024

Producer: Mas Candí (Penedès, Catalunya, Spain)

Region: Penedès, Catalonia, Spain

Volume: Small-batch (580 cases for some vintages); limited production at mid-sized scale

Grape Variety: 100% Xarel·lo (old vines, biodynamic farming)

Style: Natural white wine with lees ageing; unfiltered, minimal SO₂

Winemaking Notes: Hand-harvest, cold-soak, fermentation and 7 months on gross lees in stainless steel with periodic bâtonnage; unfinned and unfiltered

Ratings:

Enterwine: 91 pts

Vivino (user feedback): generally positive; 4/5 style comments

TASTING NOTES

Aroma: Fennel, pear, pineapple, golden apple, citrus zest, light lees character (autolysis), herbaceous and saline undertones

Palate: Medium-bodied, bright acidity, focused minerality, fruit-driven yet saline texture, gentle lees weight, long fresh finish



25€



6€

CAN SUMOI

XAREL·LO 2024

Producer: Can Sumoi

Region: Penedès, Catalonia, Spain

Grape Variety: 100% Xarel·lo

Style: Organic, low-intervention white wine; fermented with native yeasts, aged 3 months on lees; unfiltered, unfined, minimal sulfites

Winemaking Notes: Stainless steel and concrete fermentation at low temperature; bâtonnage once a week

Ratings:

91 Wine Advocate

92 Vinous

Up to 94 Decanter

4.1 / 5 on Vivino

TASTING NOTES

Aroma: Green apple, pear, citrus peel, white flowers, subtle spice (fennel, bay leaf), light herbal and saline undertones

Palate: Fresh and vibrant with bright acidity, medium body, clean mineral profile, slightly bitter and structured finish with excellent length



24€



5€



SANGARIDA GODELLO 2023

Producer: Attis Bodegas y Viñedos

Region: Bierzo, Castilla y León,
Spain

Volume: Young-vine production;
boutique scale (exact volume
unlisted)

Grape Variety: 100% Godello

Style: Fresh, clean, dry white;
ecological/organic viticulture; chilled
stainless steel fermentation; lees
aging (≈3 months)

Winemaking Notes: Grapes from
Campo, Molinaseca, San Lorenzo —
trellis-trained; direct pneumatic
pressing, indigenous yeasts,
stainless steel tanks at low
temperature; fine lees for textural
stability

TASTING NOTES

Aroma: Green-gold hue; expressive
nose with stone fruit (pear, quince),
citrus (lemon zest), floral lifts, gentle
aromatic herbs, and saline-mineral
tones



27€



ATTIS LÍAS FINAS ALBARIÑO 2023

Producer: Attis Bodegas y Viñedos,
Val do Salnés, Rías Baixas, Galicia,
Spain

Region: Rías Baixas DO, Val do Salnés
sub-zone, Atlantic coastline soil

Volume: Boutique-scale—approx.
20,000 bottles produced annually

Grape Variety: 100% Albariño from
50-year-old vines

Style: Organic, high-acidity white;
fermented with native yeasts; aged 6
months on fine lees (25% in oak) with
regular stirring; low intervention,
minimal filtration

Winemaking Notes: Hand-harvest,
cold settling; fermentation at 12–
15 °C in stainless steel and oak
foudres; extended lees contact
(~6 mo), light fining and filtration for
clarity

Ratings:

Tim Atkin: 92 pts (2023)

Jancis Robinson: ~16.5/20

Wine-Searcher critique aggregate:
~90–92 pts

TASTING NOTES

Aroma: Ripe apricot, white peach,
citrus zest (lemon/grapefruit),
saline/sea-spray minerality, floral
petals, subtle herbs

Palate: Crisp, bright acidity; medium
body; creamy texture from lees aging;
clean minerality with saline, chalky
finish; long, elegant and refreshing



33€



“HORIZONT” GRÜNER VELTLINER 2021

Producer: Herbert Zillinger
(Weinviertel, Lower Austria, Austria)

Region: Weinviertel
(Niederösterreich), Austria —
biodynamic vineyards on loess and
gravel soils

Volume: Estate-scale (producer's
range ~16 ha; this label is one of
entry-level bottlings)

Grape Variety: 100% Grüner Veltliner

Style: Organic/biodynamic dry white;
classic Austrian Grüner — crisp,
vibrant, flinty, unfiltered; minimal
intervention

Winemaking Notes: Spontaneous
fermentation with indigenous yeasts
in stainless steel; lightly filtered;
screw cap closure; no oak contact

TASTING NOTES

Aroma: Green apple, white peach,
lemon and lime zest, hints of white
pepper and fresh herbs; subtle
saline/mineral nuances

Palate: Medium-bodied and crisp;
vibrant acidity with a peppery edge;
flinty minerality underpins orchard
fruit; dry, long finish with a peppery
bite



36€



BITOKU BLANCO

2021

Producer: Adegado Demo

Region: Ribeiro, Galicia, Spain

Volume: Small-batch production, limited availability (sold out; exact volume not disclosed)

Grape Variety: Blend of Treixadura & Loureira

Style: Organic, artisanal white; fermented with native yeasts; crisp, aromatic; no oak mention

Winemaking Notes: Boutique-level production; focus on soil health, small-scale cellar; traditional fermentation techniques; bottled unfined/unfiltered

Ratings:
92 / 100 (Wine-Searcher critic aggregation)

TASTING NOTES

Aroma: Fresh citrus and stone fruit (pear, green apple), light floral notes, crisp minerality with a hint of salinity

Palate: Bright and clean; firm acidity, medium body; citrus-driven with herbal undertones; finishes with a saline, flinty edge



30€





BASHARA BLANCO

2021

Producer: Bodega Aida i Luis

Region: Alicante DOP, Valencia, Spain

Volume: Small-scale, artisan production (total few thousand bottles; specific qty not publicly disclosed)

Grape Variety: 100% Moscatel de Alejandría

Style: Light-bodied, dry white; natural / low-intervention; stainless-steel fermentation; minimal sulfites

Winemaking Notes: Hand-harvested from mountain-slope vineyards; direct press; native-yeast fermentation, bottled unfined and unfiltered; supple texture, fine salinity

TASTING NOTES

Aroma: Fragrant orange blossom, fresh citrus (lemon, mandarin), green apple, subtle floral honey, saline cliff-side nuance

Palate: Crisp and clean; zesty acidity with delicate texture; citrus fruit, saline-mineral drive, light phenolics from skin contact; long, refreshing dry finish



39€

PEPE CARRASCA EDICIÓN ESPECIAL 2022

Producer: Bodegas Casal de Armán

Region: Ribeiro DO, Galicia, Spain

Volume: Limited-edition regional expression (~5,000–7,000 bottles)

Grape Variety: 100% Treixadura (signature white variety of Ribeiro)

Style: Fresh, unoaked white; stainless-steel fermentation; organic/biodynamic vineyard management

Winemaking Notes: Manual harvest; stainless steel fermentation and ageing; minimal intervention; bottled unfined/unfiltered

Ratings:

Avg user rating: ~4.1/5 on Vivino (2,700+ reviews)

TASTING NOTES

Aroma: Yellow stone fruit (pear, quince), subtle white florals, saline breeze, hints of green herbs

Palate: Crisp acidity, medium body, juicy orchard fruit, refreshing mineral backbone, clean and persistent dry finish



37€





AKAET PARAJE 2021

Producer: Titerok-Akaet

Region: Lanzarote DOP, Canary Islands, Spain

Volume: Approx. 2 800 bottles (hand-harvested across multiple historic parcels)

Grape Varieties: Malvasía Volcánica, Listán Blanco, Diego & Listán Negro (field blend)

Style: Natural, minimal-intervention white; spontaneous fermentation; aged ~11 months on lees in concrete, chestnut and oak; some parcels see malolactic; unfinned/unfiltered

Winemaking Notes: Cold pre-fermentation maceration (24 h), gentle pressing, slow fermentation; aged on lees; bottled early after vintage; sea-salt mineral profile highlighted

TASTING NOTES

Aroma: Deep yellow-gold hue; stone fruit (pear, red apple), citrus zest, saline sea-breeze minerality, light lees character

Palate: Medium-bodied, expressive minerality with crisp acidity; savory salinity balanced by orchard fruit; creamy lees weight, long mineral-driven finish with sea-spray and citrus nuances



50€

A GRAÑA ALBARIÑO

2023

Producer: Nanclares y Prieto
Viticultores

Region: Val do Salnés subzone, Rías
Baixas DO, Galicia, Spain

Volume: Single-parcel “A Graña”
bottling; very limited output (organic
old vines)

Grape Variety: 100 % Albariño from
granite & sandy soils

Style: Terroir-driven, low-intervention
white; stainless + chestnut barrel
ferment; lees aging; minimal filtration

Winemaking Notes: Hand-harvest
from a north-east-facing, shallow-
sand vineyard; gentle pressing; 75 %
aged in used chestnut barrels & 25 %
in stainless steel on lees for ~9
months; weekly bâtonnage for first
3 months; bottled with light filtration
and minimal SO₂

TASTING NOTES

Aroma: Lime peel, green apple,
crushed granite, sea-spray minerality

Palate: Bright, mouthwatering acidity;
textured lees weight; fine-chalky
finish; crisp, saline, long-mineral drive



42€



The background is a dark, rich red with a marbled or splattered texture. There are lighter, almost white, irregular shapes and spots scattered throughout, giving it a sense of depth and movement. The overall tone is moody and artistic.

SKIN & SOUL



EL PRIMER PASO

2023

Producer: Dominio del Bendito
(Antony Terryn)

Region: Toro DO, Castilla y León, Spain
(sandy, stony soils; organic viticulture)

Volume: Small-scale; vineyards include
~13 ha own + 15 ha managed, old vines
15–45 years+

Grape Variety: 100% Tinta de Toro (local
clone of Tempranillo from vines 15–
45+ yrs)

Style: Youthful crianza; fresh & vibrant,
aged 6–8 months in French & American
oak barrels with lees; light filtration; low-
intervention

Winemaking Notes: 20-day
fermentation in concrete & stainless
vats; mature on lees in oak barrels;
bottled with 3 months bottle ageing

Ratings:
Parker: **92 pts** (2023 vintage)

TASTING NOTES

Aroma: Intense ripe black fruit
(blackberry, mulberry), juicy red berries;
black fruit complemented by licorice,
coffee-cocoa, vanilla spiciness;
underlying floral-lavender lift

Palate: Rich and structured with firm yet
polished tannins; juicy black fruit core;
bright acidity balances oak spice and
mineral drive; long and savory finish with
hints of tobacco and spice



32€



8€

SP68 Rosso 2023

Producer: Arianna Occhipinti
(biodynamic pioneer)

Region: Sicily IGT “Terre Siciliane”
(Vittoria area, Sicily, Italy) —
organic/biodynamic vines on
chalky-sandy soils

Volume: Estate-scale; limited per
vintage (hand-harvested
biodynamic, small batches)

Grape Variety: 70% Frappato, 30%
Nero d’Avola

Style: Natural red; ~15 days
maceration, spontaneous
fermentation, 6 months ageing in
concrete; unfinned/unfiltered; low
SO₂

TASTING NOTES

Aroma: Wild strawberry, red cherry,
violet/rose petal, subtle spice
(white pepper), Mediterranean
herbs, earthy-mineral accent

Palate: Juicy, bright acidity; soft
tannins; red-fruit core (raspberry,
plum, mulberry), a touch of
pomegranate; mineral-driven finish
with citrus-spice lift



45€





CONASBRANCAS

2022

Producer: Fedellos do Couto (Curro Barreño & Jesús Olivares)

Region: Ribeira Sacra, Galicia, Spain

Volume: Field-blend origin; limited production (~10,000 bottles, vineyard-specific)

Grape Variety: Blend—primarily Godello, Doña Blanca, Albariño, Treixadura, Lado, Torrontés (co-fermented)

Style: Natural white; long skin contact (~40 days), indigenous-yeast co-fermentation, aged 8–12 months in 500 L oak; unfiltered/unfined; vegan/organic

Winemaking Notes: ~70% whole-cluster; gentle pressing; barrel fermentation; extended lees ageing without bâtonnage; spontaneous fermentation

Ratings:
94 Parker for 2022 (Wine Advocate)

TASTING NOTES

Aroma: Fresh citrus (lemon, lime), rain-soaked stone, white flowers, beeswax, saline and mineral lift; a touch of spice and pollen

Palate: Bright and crisp acidity; medium-bodied with fine tannic grip; pronounced mineral salinity; textural depth; citrusy finish with stony verticality and saline persistence



35€



8€

DEUNIDÓ TINTO

2021

Producer: Christian Barbier
(Ca l'Àngel)

Region: Montsant DO, Catalonia,
Spain

Volume: Small-batch (approx.
2,500 bottles per vintage)

Grape Variety: 100% Garnacha
Tinta (Grenache)

Style: Natural red; one-week
maceration including 10% stems;
fermented with native yeasts; no
SO₂ or filtration; aged 5 months in
stainless steel

Winemaking Notes: Hand-harvest
from 600 m elevation, Finca La
Coma (white clay soils);
spontaneous fermentation;
unfiltered bottling

TASTING NOTES

Aroma: Bright red berries
(strawberry, cherry), wild herbs,
light earthy depth and spice

Palate: Juicy and fresh; firm acidity,
soft tannins; red fruit-forward with
spicy herbal undertones; clean,
crisp finish with elegant tension



36€



8€





PHINCA HAPA

TINTO 2019

Producer: Bodegas Bhilar / Struggling Vines

Region: Rioja Alavesa, DOCa Rioja, Spain — single-vineyard at 640 m, chalky limestone soils

Volume: ≈ 6,000 bottles (very limited)

Grape Variety: 92% Tempranillo, 6% Graciano, 2% Viura

Style: Biodynamic, minimal-intervention red; whole-cluster fermentation; aged ~1 year in 500 L French oak + 7–12 months in foudres

Winemaking Notes: Hand-harvested, horse-ploughed vineyard; indigenous-yeast fermentation in concrete vats; unfiltered/unfined; extended lees contact and natural aging

Ratings:

93 pts – Luis Gutiérrez, Wine Advocate (2019)

92 pts – Tim Atkin, Rioja Report 2022

TASTING NOTES

Aroma: Wild red berries, floral violet and rose petal hints, spice (nutmeg, vanilla, cloves), subtle herbal lift

Palate: Medium–full body; chalky fine tannins; juicy forest fruit; fresh acidity; spice and mineral depth; refined structure and long savory finish



43€

EIXE 2019

Producer: Fedellos do Couto (Curro Barreño & Jesús Olivares)

Region: Ribeira Sacra, Galicia, Spain

Volume: Limited small-batch field-blend (~unknown exact bottles)

Grape Variety: Bastarda (Merenzao/Trousseau), Albarello (Brancellao), Mouratón (Juan García) — site-specific co-fermented blend

Style: Natural red; whole-cluster co-fermentation, long gentle maceration; aged in neutral oak foudres; unfined, unfiltered

Winemaking Notes: Indigenous yeasts, hand-harvest, pigeage (punch-down), native-ferments in open tanks and barrels; extended skin contact to extract minerality and structure

Ratings:

Critic consensus ~94 points (2019 vintage)

TASTING NOTES

Aroma: Wild red fruits (cranberry, strawberry), slatey minerality, fresh thyme/herbal lift, subtle iron and spice

Palate: Crisp natural acidity; medium-body; vibrant red-berry core; fine-grain tannins; cool-climate freshness; saline mineral finish with lingering red fruit and herbaceous notes



49€





BASTARDA 2022

Producer: Fedellos do Couto (Curro Barreño & Jesús Olivares)

Region: Ribeira Sacra, Galicia, Spain

Volume: Limited field-blend production; exact quantity unspecified (small-batch)

Grape Variety: 100% Bastarda (Trousseau / Merenzao)

Style: Natural, vibrant red; whole-cluster fermentation; prolonged maceration (~40–60 days); aging ~7 months in neutral French oak; unfined & unfiltered, low sulphites

Winemaking Notes: Hand-harvest, spontaneous fermentation in stainless, pigeage daily; long maceration followed by aging in 300–500 L neutral oak; minimal intervention

Ratings:

95 Parker (2022 vintage, Wine Advocate)

Avg ~93–96 pts by critics, consistent high scores for this cuvée

TASTING NOTES

Aroma: Intense red fruit (raspberry, sour cherry), subtle herb/spice (fennel, clove, curry-like), floral lift

Palate: Bright acidity with ultra-fine tannins; juicy red fruit; pronounced mineral texture; clean, saline-tinged finish; light-body, vibrant and structured



53€

KINKI ROSSO

2022

Producer: Verónica Ortega

Region: Bierzo DO, Castilla y León, Spain

Volume: Limited production (~4,000 bottles)

Grape Varieties: 60% Mencía, 10% Alicante Bouschet, 30% field blend (Palomino, Godello, Doña Blanca)

Style: Organic, natural red; whole-cluster co-fermentation; low extraction; 8–9 months aging in used oak barrels & 800 L amphorae; unfined, unfiltered, low SO₂

Winemaking Notes: Hand-harvested at 750 m altitude; spontaneous ferment; aged in oak and clay; fresh, precise palate with light texture

Ratings:

Parker: 93 pts (2020 vintage profile applies similarly)

TASTING NOTES

Aroma: Crunchy red currant, raspberry, wild strawberry, violet and rose petal; balsamic and black pepper spice; cool herbal-grassy lift

Palate: Juicy and fresh with bright acidity; delicate tannins; red-berry fruit core; subtle mineral grounding; clean and taut finish with herbal spice undercurrent



53€



ACEDIANO TINTO

2021

Producer: Bodegas Naluar & Acediano (Rafa García & Raúl Tamayo Viticultores)

Region: Ribera del Duero DOP, Castilla y León, Spain

Volume: Very limited; single-parcel Tinto Fino (Tempranillo) from old vines (~1 500 bottles)

Grape Variety: 100% Tinto Fino (local clone of Tempranillo)

Style: Rich, intense crianza red; aged 14–16 months in French oak barrels; balanced oak/fruit evolution

Winemaking Notes: Manual harvest by night; fermentation in open 1 000 L vats; traditional pneumatic pressing; natural malolactic in barrel; extended aging (14–16 months) in oak; bottled unfinned/unfiltered

Ratings:

Guía Peñín: 96 pts

Robert Parker: 95 pts

TASTING NOTES

Aroma: Deep cherry-red; aromas of ripe black and red fruits (plum, black cherry), toasted oak, tobacco leaf, black pepper, balsamic spice

Palate: Powerful yet elegant; structured tannins; juicy dark fruit; notes of warm spice, earth, leather; long, savory finish with vibrant acidity and reported depth (“fresco y carnosó”)



73€

LA SANTA DE ÚRSULA 2022

Producer: Envínate (Roberto Santana, José Martínez, Laura Ramos & Alfonso Torrente)

Region: Tenerife, Canary Islands, Spain (DO Tacoronte-Acentejo / Vino de España)

Volume: Small-batch (~8,000 bottles + 100 magnums)

Grape Variety: 50% Listán Negro, 48% Negramoll, 2% Listán Blanco (three parcels 350–650 m on sand, clay & basalt soils)

Style: Natural red; spontaneous fermentation; partial whole-cluster; aged 8 months in French oak & concrete; unfinned/unfiltered; ultra-low SO₂

Ratings:

95 pts – Luis Gutiérrez (Wine Advocate)

95 average – multiple sources (Decántalo, 8Wines)

TASTING NOTES

Aroma: Cranberry, red currant, black cherry, rose petals, talcum/mineral dust; fragrant herbs and gentle spice

Palate: Medium-bodied, bright acidity, fine chalky tannins; juicy red fruit core with saline-mineral undertow; long, lingering, savory finish with spice and tension



45€

