

La Salut

WINE LIST

This is the most exciting time in all of history to be drinking wine from Spain. A grand old winemaking country has begun to find itself in old vines, altitude, heroic viticulture and ancient, indigenous grape varieties not found anywhere else in the world. Spain has found itself by embracing exactly what it is – a huge, diverse place full of history, tradition and potential.

Where the previous generation ushered in the introduction of technological winemaking and French grape varieties, the new wave of vignerons is embracing everything that makes Spain unique. Gone is the oak (mostly), the heavy extraction, and the French grapes that were often totally unsuited for the Spanish climate.

These new winemakers have travelled the world to see how things are done elsewhere. Then they've come home and made wine that couldn't possibly be made anywhere else.

The parallels to what we've seen in Australia and its growing natural wine movement over the past decade are undeniable. This new generation are making lighter, more elegant, detailed wines from organic or biodynamic grapes and indigenous yeast, and they're doing it in old oak, in steel, and clay amphorae locally known as tinajas. They are making wines expressive of their place of origin, whether on the cold Atlantic coast, the warm, arid continental interior, or up and down the Mediterranean to the east.



La Salut is located on land belonging to the Gadigal people of the Eora nation.

We acknowledge the Traditional Custodians and pay respect to Elders past, present and emerging, of the lands on which we work and live, and further acknowledge and pay respect to the Traditional Owners of the land.



We've broken down the list into three main Spanish wine regions – Atlantic, Continental, and Mediterranean – and included international wines in each that are similar in style. We've largely done away with official Denominación de Origin designations as they are largely ignored by the kind of winemakers we are representing. These guys care about terroir, not antiquated wine law.

A COMENÇAR

A Començar is Catalan for 'to begin'. In this context, it means a selection of drinks to prepare oneself for a very long and very fun night. It's what the Italians might call Aperitivo, except where the Italians might begin while the sun is yet to set, Catalans would rarely begin before nine pm. Needless to say, the nights run into the early morning with few exceptions. We hope yours does too!

FORTIFIED MARCO DE JEREZ – 60ml

Salty, nutty, umami, appetite-inducing. The dry, fortified wines of Marco de Jerez are the perfect accompaniment for many of the flavours that one could expect from their starting dishes in a Barcelona bar. Think anchovies, shellfish, peppers.

As you move down this page, the wines become more oxidative, darker, more complex and more suitable for richer food. In short, don't feel limited to drinking these as A Començar. They and many others can be found by the bottle in the Andalusía section further on in the list.

Equipo Navazos / Eduardo Ojeda and Jesús Barquín – Sanlúcar de Barrameda	
Manzanilla – I Think	13
Primitivo Collantes – Jerez de la Frontera	
Fino – Arroyuelo Fino de Chiclana	15
Fino – Arroyuelo Fino en Rama	22
Gutiérrez Colosía / Juan Carlos Gutiérrez-Colosía – Puerto de Santa María	
Fino – Fino del Puerto	9
Oloroso	14
Sanchez Romate – Jerez de la Frontera	
Palo Cortado – Cayetano del Pino y Cia Solera	15
El Maestro Sierra / Pilar Pla Pechovierto – Puerto de Santa María	
Fino	10
Amontillado	16
Oloroso	11
Pedro Ximénez	12

VERMUT – 60ml

This the classic starter for Barcelona residents – wine that has been infused with botanicals, served over ice. Typically, Blanco styles are dry and Rojo or Negre styles are sweetened.

Partida Creus / Massimo Marchiori and Antonella Gerosa – Penedès

MUZ 15

Astobiza / Xabier Abando - Txakolí de Alava - Txakoli

Extra Premium Blanco 16

Falset Marça – Rioja

Vermut Falset Blanco des de 1912 14

Vermut Falset Negre des de 1912 14

Cillar de Silos / Oscar Aragon – Ribera del Duero

Golfo Tinto 14

Primitivo Quiles – Alicante

Vermouth Rojo 10

Casa Mariol – Terra Alta

Vermut Negre 12

Barbadillo – Sanlúcar de Barrameda

Atamán Vermut de Manzanilla 17

Saison / Dave Verheul – Rutherglen

Black Walnut 15

Rhubarb 15

Canataria / Borachio – Adelaide Hills

15

Vermut La Salut / Sam Renzaglia – Bathurst

14

TAKE A BOTTLE OF OUR LA SALUT VERMUT AND A TIN OF ACEITUNAS HOME FOR \$69

WINE BY THE GLASS - 125ml

SPARKLING

N.V. Mainegra Cava Brut - Macabeo, Parellada, Chardonnay - Navarra 17

WHITE

2020 Gorrondona Txakoli - Hondarrabi Zuri, Iskirita Zuri - Bizkaia 18

2021 Paco & Lola - Albariño - Rías Baixas 19

2019 Bernabeleva Camino de Navaherreros - Albillo - Vinos de Madrid 16

2021 Alegre y Valgañón - Viura - Rioja 23

2020 Cellar Pardas Rupestris - Xarel.lo, Malvasia - Penedès 17

2021 Mengoba Brezo - Godello, Doña Blanco - Bierzo 18

OXIDATIVE

2020 Corta y Raspa Charanga - Palomino - Sanlúcar de Barrameda 21

MACERATED

2021 MQV Los Conejos Malditos - Malvar, Airén - Castilla-La Mancha 17

2021 La del Terreno Ninja de las Uvas - Macabeo - Murcia 24

WINE BY THE GLASS – 125ml

ROSADO

2021 Astobiza Txakoli Rosado – Hondarrabi Zuri – Txakolí de Alava 17

CHILLED RED

2021 Guímaro Joven – Mencía – Ribeira Sacra 18

2020 Lectores Vini Pomagrana – Trepát – Conca de Barberà 17

RED

2019 Suertes del Marques 7 Fuentes – Listán Negro – Tenerife 21

2018 Camino de los Arrieros – Juan García blend – Arribes del Duero 20

2021 Comando G La Bruja del Rozas – Garnacha – Sierra de Gredos 23

2018 Maisulan El Hondon – Tempranillo – Rioja 23

2019 Gaba do Xil Tinto – Mencía – Valdeorras 17

2016 Ego Bodega Goru Organic – Monastrell – Jumilla 18

COCKTAILS

Kalimotxo – Vino Tinto, Cola	15
Madeira Spritz – H&H Finest Medium Dry, Cava, Tonic	18
Valencian Martini – Xoriguer Gin, I Think Manzanilla	24
Marianito – Santamanía Reserva Gin, Vermut La Salut, Campari	23
Palmetto – Ingenio Manacas Extra Añejo, Primitivo Quiles, Orange Bitters	23
Carlito Cosmo – Ketel One Vodka, Vermut La Salut, Cranberry, Lime	22
Velocidad Verde – Tromba blanco tequila, Licor 43, Lime	23

BEER AND CIDER

Estrella Damm – Barcelona	
Lager (4.6%) – 330ml	11
Moritz – Barcelona	11
Lager (4.7%) – 330ml	
Young Henry – Newtown	
Newtownner (4.8%) – 375ml	12
Cloudy Cider (4.6%) – 375ml	10
Beerfarm – Margaret River	
Asam Boi (4.5%) – 375ml	12
Botanical Citrus Gose (4.0%) – 375ml	12
Pomarina – Asturias	
2019 Sidra Espumosa de Asturias (7.0%) – Apples – 750ml	58
Fuenetes Guijarro – Sierra Nevada	
2019 Sidra Ancestral – Apples (7.0%) – 750ml	86

BAR

NON-ALCOHOLIC		Thames – London	
Strange Love – Byron Bay		Fifty Pounds London Dry	13
Yuzu Soda	7	Siderit – Calabria	
Ginger Beer	7	London Dry	15
Lime + Jalapeno	7		
Grapefruit	7	RON	
		Equipo-Navazos – Antilles / Andalucía	
TINA 01	12	La Bota 65 (Oloroso Cask)	21
NON-ALCOHOLIC BEER		Brix - Australia	
Heaps Normal Quiet XPA	8	Gold	15
Heaps Normal Lager	8	White	15
Moritz Lager 0.0	7		
MOCKTAIL		WHISKY	
Lyre's spritz	13	Macallan – Speyside	
		12 Y.O. Sherry Cask	17
LIQUEUR		BRANDY	
Licor 43 – Cartagena		Gran Duque d'Alba – Andalucía	
Horchata	9	Solera Gran Reserva	12
		Sanchez Romate – Jerez	
VODKA		Cardenal Mendoza Solera Gran Reserva	17
Ketel 1 – Poland			
Premium	12	TEQUILA	
Belvedere – Poland		Tromba - Mexico	
Pure	15	Reposado	16
GIN		MEZCAL	
Ester – Sydney		400 Conejos - Oaxaca	
Dry	12	Joven	18
Xoriguer – Menorca		ORUJO DE GALICIA	
Mahon	11	Zarate – Rías Baixas	
		Aguardiente de Hierbas	15
		Orujo Blanca	15

SPARKLING WINES

Champagne might get most of the attention when it comes to sparkling wine – and for good reason – but prices are entering the stratosphere and the people demand value!

Enter Spain's answer to Champagne – the humble but delicious Cava. Made in the *método tradicional*, meaning secondary fermentation takes place in bottle with the help of a little added yeast and sugar, these wines range from the cheap, sweet and undrinkable (hello, Freixenet!) to the dry, complex and thrilling (see the page below). Cava can technically be made anywhere in Spain as long as the classic grapes are used – Parellada, Macabeo, Xarel.lo – but the most important area for the DO lies in the heart of Catalunya – even though the best producers no longer put the word Cava on their wines, preferring to use the newer, stricter appellations of Corpinnat and Conca del Riu Anoia that require the use of organic fruit and indigenous yeast.

Spain is also beginning to embrace a range of pet nat styles. Fermented in bottle in a single fermentation, with the spent yeast released only afterwards (or not), these often offer a fruitier, less serious style of fizzy drink. Again, the most important region for this style centres around the natural wine hub of Barcelona. Call it the Bar Brutal influence.

CAVA

Pago de Tharsys / Vicente García – Requena

N.V. Dominio de Tharsys Cava Brut Nature – Parellada, Macabeo 69

Mainegra / Hermanos Suberviola – Navarra

N.V. Mainegra Cava Brut – Macabeo, Parellada, Chardonnay 75

Raventós i Blanc / Pepe Raventós – Conca del Riu Anoia

2018 Blanc de Blancs Reserva Brut – Parellada, Macabeo, Xarel.lo 120

2018 De Nit Rosado – Macabeo, Xarel-lo, Parellada, Monastrell 145

Colet-Navazos / Sergi Colet – Penèdes

2011 Extra Brut – Xarel.lo 160

CORPINNAT

Mas Candi / Ramon Jané, Mercè Cuscó, Toni Carbó and Ana Serra – Penedès

2013 Indomable – Sumol, Xarel.lo 123

Recaredo / Ton Mata – Penedès

2018 Relats de Viticultors – Macabeu, Parellada, Xarel.lo 124

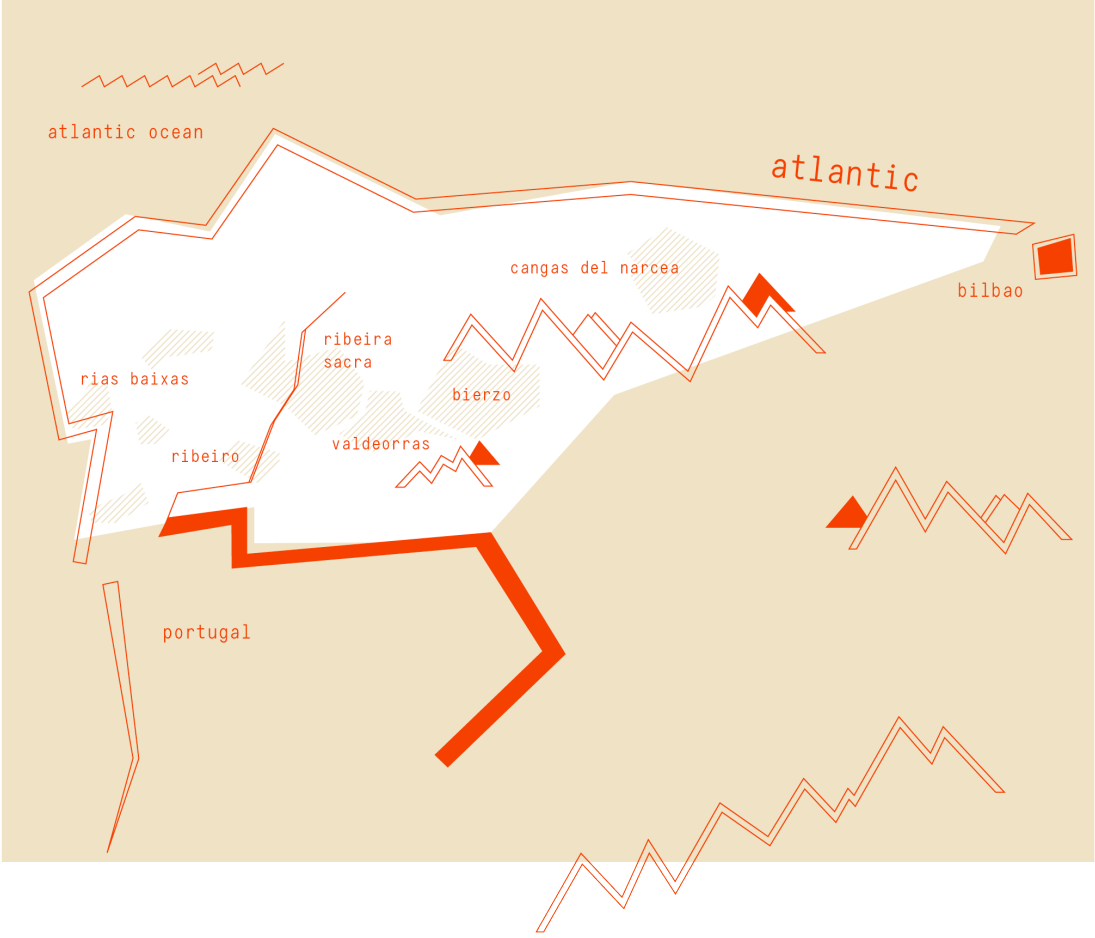
OTHER TRADITIONAL METHOD

Domaine Landron / Jo Landron – Muscadet	
N.V. Atmospheres – Folle Blanche, Pinot Noir	105
Jeaunaux-Robin / Michel and Marie-Claude Jeaunaux – Champagne	
N.V. Eclats De Meulière Extra Brut – Pinot Meunier, Pinot Noir	180
La Closerie / Jérôme Prévost – Champagne	
(2017) N.V. Les Beguines Extra Brut – Pinot Meunier	395

PÉT NAT

Cosmic Vinyaters / Salvador Battle – Empordà	
2020 Vitalitat – Parellada, Moscatel	106
Carriel del Vilars – Empordà	
2014 Pell de Ceba – Parellada Macabeo Xarel.lo, Garnatxa Blana	142
Cal Tiques / Joan Rubio – Penedès	
2018 Ancestral – Xarel.lo	132
Nuria Renom – Penedès	
2019 La Mosca Pét Nat – Moscatel, Frontignan	178

ATLANTIC WHITES



The wines of Spain's west coast strongly reflect the Atlantic Ocean's cooling influence. The whites tend to be tight and restrained with a purity and minerality reminiscent of the wines of France's Loire Valley, or Germany's Rheinhessen.

Albariño from Rías Baixas in particular has been the star export for this part of the world. We've given special emphasis to the coolest and most coastal of the the appellation's five subregions, Val do Salnés, where the ocean's influence is most pronounced and the wines are the most exciting.

The wines further inland, from Ribeiro and Valdeorras, are equally as good but with a slightly riper fruit profile and softer acidity.

Tenerife and Lanzarote in the Canary Islands are two other places that should be on everyone's map. Situated off West Africa, thousands of miles from Spain (and if we're honest, not really in Spain at all), these volcanic rocks feature some of the steepest slopes in the winemaking world and create some of its most exhilarating wines – reductive, smoky, intensely mineral. These are like the Mt Etna wines on that drug from Limitless.

We've included a selection of international wines here that display the trademarks of wines from the Atlantic – light fruit, savoury complexity, and high acidity.

BASQUE COUNTRY

Slightly fizzy dry wines from the north. Pronounced char-ko-lee.
Seriously, just ask for the more or less expensive one.
You're not expected to be able to pronounce Basque.

Artomaña Txakolina – Getariako Txakolin

2020 Xarmant – Hondarrabi Zuri, Izkiriota, Izkiriota Ttipia 69

Gorrondona – Bizkaiko Txakolina

2020 Txakoli – Hondarrabi Zuri, Hondarrabi Zuri Zerratia 73

Bodegas Txomin Etxaniz – Getariako Txakolin

2021 Txomin Etxaniz Txakoli – Hondarrabi Zuri, Iskirita Zuri Hadia 94

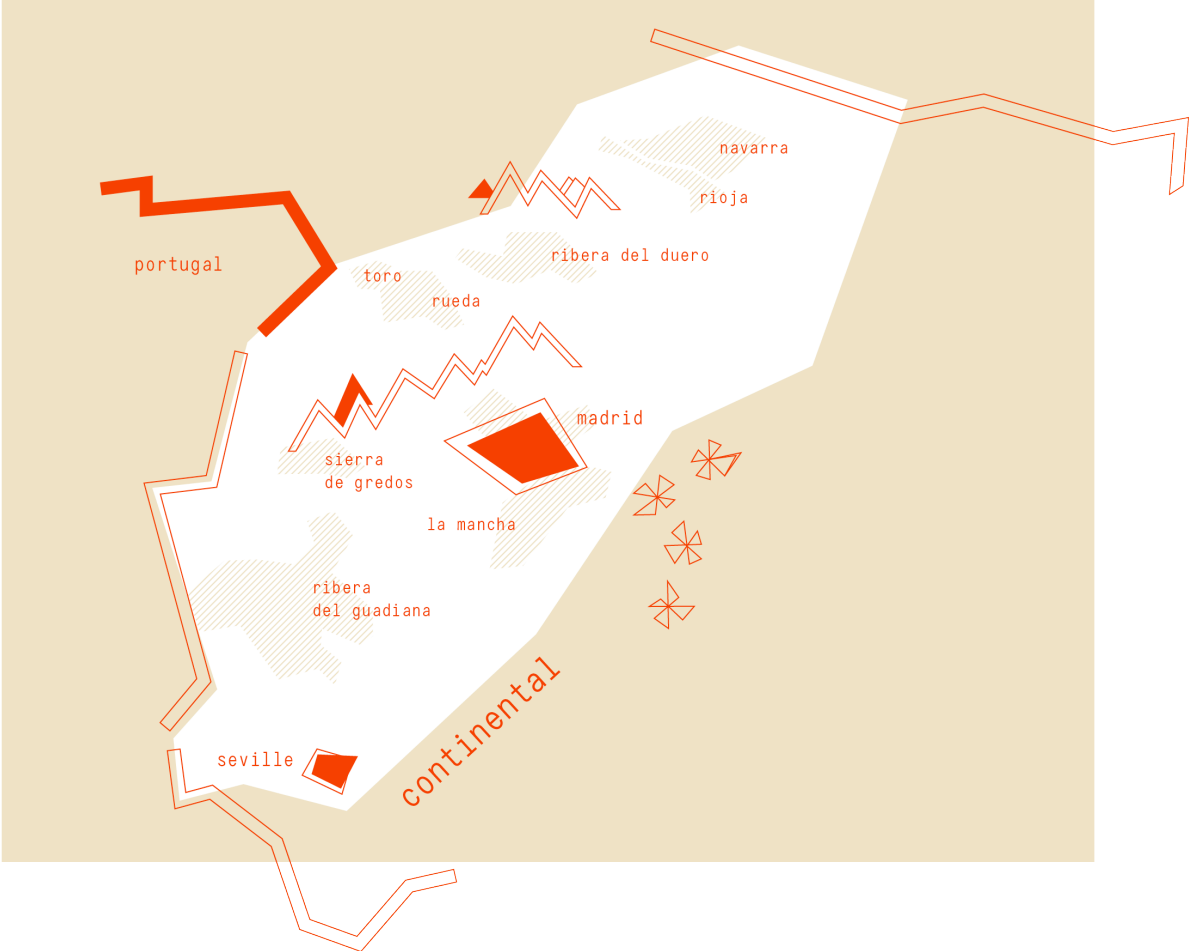
GALICIA (AND BIERZO)

Paco & Lola / Co-Operative – Rías Baixas	
2021 Ophalum – Albariño	73
2021 Paco & Lola – Albariño	87
Nanclares y Prieto / Alberto Nanclares and Silvia Prieto – Rías Baixas	
2021 Tempus Vivendi – Albariño	88
2021 Nanclares – Albariño	150
Forjas del Salnés / Rodrigo Mendez – Rías Baixas	
2018 A Telleira – Albariño	130
2021 Leirana – Albariño	85
Mengoba / Grégory Pérez – Bierzo	
2021 Brezo – Godello, Doña Blanco	74
Rafael Palacios – Valdeorras	
2021 Louro – Godello	89
Quinta da Muradella / José Luis Mateo – Monterrei	
2019 Candeia Blanca – Doña Blanca, Treixadura and Verdelho	81
Pequenos Rebentos / Márcio Lopes – Vinho Verde	
2021 Pequenos Rebentos – Alvarinho, Trajadura	69
Gaba do Xil – Pablo Eguzkiza and Telmo Rodríguez – Valdeorras	
2021 O Barreiro – Godello	95

LIGHTLY FRUITY / SAVOURY WHITES / HIGH ACIDITY
/ HIGH ENJOYMENT

Guy Allion – Touraine	
2019 Sauvignon – Sauvignon Blanc	72
Domaine de la Pépière / Marc Olivier – Muscadet	
2021 Muscadet Sèvre et Maine Sur Lie – Melon de Bourgogne	79
Michel Autran – Vouvray	
2015 Les Enfers Tranquilles – Chenin Blanc	142
Axel Pauly – Mosel	
2021 Generations – Riesling	90
Clemens Busch / Clemens, Rita and Johannes Busch – Mosel	
2017 Von Grauen Schiefer – Riesling	156
Antonio Gismondi – Campania	
2020 Pietre – Falanghina, Malvasia di Candia	105

CONTINENTAL WHITES



Nowhere is the transformation of Spanish wine culture more evident than in the white wines of the continental hills. Make no mistake, this is dry, hot country. It's certainly not the kind of terroir that has a reputation for enabling elegant, vibrant wine. That is, until you add old vines and elevation into the mix. Then things change dramatically. You get wines with acidity!

The best Verdejo vines from Rueda, grown in sandy, phylloxera-resistant soils, are over 100 years old. They result in complex, intensely mineral, citrus-flavoured wines. In clay soil, they become deeper, more powerful and savoury. They are like Sancerre or Chablis.

The Rioja, Ribera del Duero, and Sierra de Gredos wines we have chosen all come from high altitude vineyards, where the heat is less intense and acidity is better able to balance the richness.

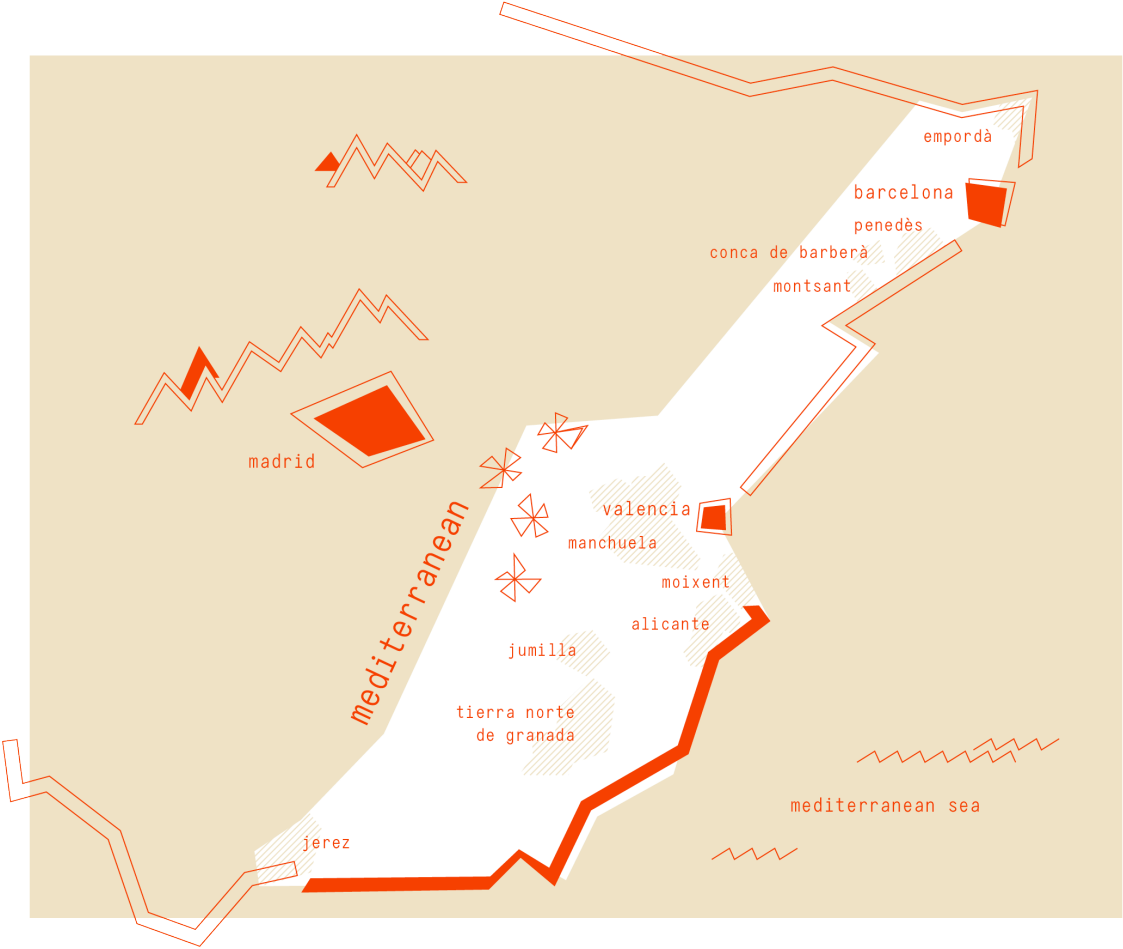
These are rich, savoury wines, often displaying the characteristics of the best very Chardonnays, which is why we have included richer international wines below.

Más Que Vinos / Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodríguez – Castilla-La Mancha	
2018 El Vino de Antes – Malvar, Airén (Oxidative)	218
Barco del Corneta / Beatriz Herranz – Rueda	
2020 Cucú – Verdejo	75
MicroBio / Ismael Gozalo – Rueda	
2019 Resistencia – Verdejo (Macerated)	116
Sierra de Toloño / Sandra Bravo – Rioja	
2019 Sierra de Toloño – Viura, Malvasia Blanco	67
Tentenublo / Roberto Oliváncastil – Rioja	
2019 Blanco – Malvasia, Viura	81
Alegre y Valgañón / Oscar Alegre, Eva Valgañón – Rioja	
2021 Blanco - Viura	120
Vinos en Voz Baja / Carlos Mazo – Rioja	
2021 Costumbres Blanco – Viura, Garnacha Gris, Pasera	145
Olivier Rivière – Rioja	
2018 Mirando al Sur – Viura, Malvasia, Garnacha Blanca	412
Marañones / Fernandez Garcia – Sierra de Gredos	
2018 Quiebro – Albillo Real	74
Bernabeleva / Marc Isart - Vinos de Madrid	
2019 Camino de Navaherreros Blanco - Albillo	75

RICHER-STYLE WHITES
(MOSTLY CHARDONNAY, LET'S BE HONEST)

Entropy Wines / Ryan Ponsford – Gippsland	
2021 Gippsland White – Pinot Gris, Savagnin, Semillon, Sauvignon	83
Patrick Sullivan – Gippsland	
2022 Ada River – Chardonnay	180
Ashleigh Barrowman – Marlborough	
2021 Queen of Cups – Chenin Blanc	135
Clos des Rocs / Olivier Giroux – Fuissé	
2021 Mâcon-Loché Charpoux – Chardonnay	111
Gut Oggau / Stephanie Tscheppe-Eselböck and Eduard Tscheppe – Burgenland	
2019 Timotheus – Grüner Veltliner	231

MEDITERRANEAN WHITES



Largely due to the cosmopolitan influence of Barcelona, the north-east of Spain is home to many of the most exciting and experimental producers in Spain. It helps that many of these vignerons are actively involved in resurrecting the region's forgotten indigenous grape varieties – grapes like Tortosi, Cartoixa Vermell, and Merseguera – undoing much of the work of the previous generation, who sought to create a monoculture of French varieties.

Between the advancement of obscure, indigenous grapes, to still wines made from the Cava varieties of Xarel.lo, Macabeo and Parellada, the lingering French influence of Chenin Blanc and Sauvignon Blanc, and rich, old school Garnatxa Blanc, there is a huge range of styles.

Climate becomes warmer as you move south, which would often mean wines that offer more body and less acidity, but we have only chosen examples that offer freshness and vitality – they are still the exception, but the best are excellent.

This is also the area of Spain where you are most likely to see clay amphorae—known locally as tinajas—poking out of winery floors, as producers use skin contact in the same way their grandfather's fathers might have. For this reason, we've included a selection of international skin contact wines here, whether they're made in tinajas, amphorae, qvevri, concrete eggs or regular old barrels.

Cosmic Vinyaters / Salvador Battle – Empordà and Penedès	
2018 Gràtitud – Sauvignon Blanc	117
Partida Creus / Massimo Marchiori and Antonella Gerona – Penedès	
2020 VN – Garnacha Blanco, Macabeu, Moscatell, Panse, Parellada	99
2019 SK – Moscatel	139
2019 VY – Vinyater	132
Nuria Renom – Penedès	
2019 La Fea També... – Macabeu, Frontignac	112
Celler Pardas / Ramón Parera and Jordi Arnan – Penedès	
2020 Rupestris – Xarel.lo, Malvasia	85
Jordi Llorens – Conca de Barberà	
2021 Parellada – Parellada	135
Cellar Aixalà i Alcàit / Jordi Aixalà, Sussi Alcàit – Priorat	
2019 Les Clivelles Single Vineyard – Garnatxa Blanc, Macabeu	165
Celler del Roure / Pablo Calatayud and Javier Revert – Moixent	
2021 Cullerot – Verdil, Merseguera, Pedro Ximénez	83

TINAJAS / AMPHORAE / QVEVRI
/ EGGS / SKINS / MACERATION

All wines in this section see a level of skin contact

Más Que Vinos / Margarita Madrigal, Alexandra Schmedes and
Gonzalo Rodríguez – Castilla-La Mancha

2021 Los Conejos Malditos – Malvar, Airén 80

La del Terreno / Julia Casado - Murcia

2021 Ninja de las Uvas – Macabeo 112

Amor per la Terra / Jaume Jordà, Salvador Batlle and Xavi Rutia -
Tarragona

2021 L'Oranget del Montmell – Carinyena Negre, Macabeu, Moscatel 109

Sven Joschke – McLaren Vale

2021 L'Ambre – Muscat 75

Little Frances – Beechworth

2021 Ramata – Pinot Gris 80

Momento Mori / Dane and Hannah Johns – Gippsland

2022 Fistful of Flowers – Moscato Giallo, Vermentino 85

Domaine de Sablonettes / Christine and Joel Menard – Coteaux du Layon

2020 Zeste – Chenin Blanc 96

ANDALUCIA

– LAND OF THE WHITE SOILS AND OXIDATION

Ok, so this is still technically on the Mediterranean coast, but the wines here are so unique they need their own explanation.

On white Albariza soil, the subtle Palomino grape becomes electric. Historically, it would be vinified, fortified and laid to rest in large oak bota. From there, a living veil of flor would encase the wine, imparting its own complex, nutty flavour. Depending on the durability of the flor, the wine would stay lighter and more neutral, or become richer, darker, and deeper. This is still the case for much classic sherry, but some producers—like Ramiro Perez Ibañez—are making wines in a style they say pre-dates Sherry as we know it, by not fortifying the wine and instead making it in a style that closely resembles the 'sous voile' wines of the Jura. So we've also thrown in a handful of oxidative Jura wines for fun.

VINO DE PASTO

These unfortified wines made from Palomino are arguably the most interesting 'new' style to come out of Spain in a generation – dry, salty, complex and unique. The wines have an unmistakable freshness brought on by the addition of early-picked, high-acid 'green' wine, and often arrive with deep nutty, umami flavours brought on by oxidation under flor.

Corta y Raspa / Co-operative – Sanlúcar de Barrameda

2020 Viña la Charanga (Oxidative) 104

Primitivo Collantes / Primi Collantes – Jerez and Sanlúcar de Barrameda

2019 Matalian 124

2015 Socaire – Palomino Oxidativo de Chiclana (Oxidative) 330

2018 Tivo – Uva Rey de Chiclana 330

Bodegas Callejuela / Pepe and Paco Blanco – Jerez and Sanlúcar de Barrameda

2019 Blanco de Hornillos 80

2019 La Hacienda de Doña Francisca 99

2020 Sobajanera 198

Muchada-Léclapart / David Léclapart and Alejandro Muchada – Sanlúcar de Barrameda

2019 Lumiere (Oxidative) 185

Manuel Antonio de la Riva / Willy Pérez and Ramiro Ibañez – Jerez

2018 La Riva (Oxidative) 250

Bodegas Luis Pérez / Willy Pérez - Jerez

2020 La Escribana – Pago Macharnudo (Oxidative) 149

Bodega San Francisco Javier / Peter Siseck – Jerez

2020 Viña Corrales Fino 330

Bodega de Forlong / Alejandro Narváez and Rocío Áspera
– Puerto de Santa María

2021 80/20 (Macerated) 110

FORTIFIED MARCO DE JEREZ

These are the 'traditional' wines of Marco de Jerez, the ones the English named Sherry – probably because Jerez (pronounced Hereth) was too hard to get their tongues around. The wines are fortified with grape spirit, literally to toughen them up, before being left in large neutral oak bota to develop. With any luck, a veil will then envelope the top of the wine, protecting it from oxygen and creating the classic nutty, oxidative character that defines their flavour profile. As you move down the page, the wines will become darker, more incredible.

Gutiérrez-Colosía / Juan Carlos Gutiérrez-Colosía – Puerto de Santa María
Fino del Puerto – 375ml 50

Equipo Navazos / Eduardo Ojeda and Jesús Barquín – Sanlúcar de Barrameda
Manzanilla – I Think – 375ml 68

Primitivo Collantes – Jerez
Arroyuelo Fino de Chiclana – 750ml 132

OXIDATIVE STYLES FROM THE JURA

Domaine Rolet Père et Fils / Cédric Ducoté – Arbois
2014 Blanc Tradition – Chardonnay, Savagnin 138

Domaine de la Pinte / Pierre Martin and Samuel Berger – Arbois
N.V. Cuvée d'Automne Arbois – Chardonnay, Savagnin 149

ROSÉ

While French winemakers tend to pursue the lightest colour possible in their rosés by pressing red grapes as softly as they can, the Spanish have another method. Known locally as Clarete, and banned from the labels of their wines by law, it's a style made from blending red and white grapes and macerating them together. It's a winemaking practice that goes back 1000 years but manages to share so much some of the most fashionable wines in the world today. It's basically a blend of light rosé and macerated orange wine all in one.

We like the Clarete style so much that we've given it its own section. There's also a section for other wines made from blending red and white grapes that are designed to drink chilled. Many of these are much darker than traditional rosés or Clarettes, but they are just as refreshing on a hot Sydney summer's day.

ROSADO

Astobiza / Xabier Abando – Txakolí de Alava	
2021 Txakoli Rosado – Hondarrabi Zuri, Iskirita Zuri Hadia, Iskirita	70
Cellar de Capçanes / Anna Rovira – Montsant	
2021 Mas Donís Rosat – Garnatxa, Syrah, Merlot	61
Más Que Vinos / Margarita Madrigal, Alexandra Schmedes and Gonzalo Rodríguez – Castilla-La Mancha	
2021 La Meseta – Tempranillo	80
Bodegas Frontio / Thyge Benned Jensen – Arribes del Duero	
2020 Corneo – Juan Garcia, Rufete	100
Celler del Roure / Pablo Calatayud – Moixent	
2019 Les Prunes – Mando	99
Les Fruits / Tim Stock – McLaren Vale, Barossa	
2022 Voix des Raisins – Syrah, Cinsault	75
Domaine Pinchinat / Alain de Welle – Provence	
2019 Vénus – Grenache, Syrah, Cinsault	69
Coeur Clémentine / Jean Christophe Audéoud – Provence	
2021 Côtes de Provence – Grenache, Cinsault, Tibouren, Syrah	80

CLARETES

Honorio Rubio – Rioja	
2019 Tremendus – Garnacha, Viura	60
Sierra de Toloño / Sandra Bravo – Rioja	
2019 Sierra de Toloño – Tempranillo, Garnacha Blanca	78
Cosmic Vinyaters / Salvador Battle – Empordà	
2018 Encarinyades – Carignan, Carignan Blanc, Carignan Gris	132
2020 Confianca – Garnacha Rojo (Gris)	140
Amor per la Terra / Jaume Jordà, Salvador Batlle and Xavi Rutia – Tarragona	
2021 Lo Far Ouest – Carinyena, Garnatxa Blanca	106
Bodegas Antidoto / Bertrand Sourdais – Ribera del Duero	
2019 Roselito – Tinto Fino, Albillo Real	91
Cellar Aixalà i Alcait / Jordi Aixalà, Sussi Alcait – Priorat	
2019 Cali.ligrama – Carinyena	124

LIGHT / CHILLED REDS (AKA JUICE)

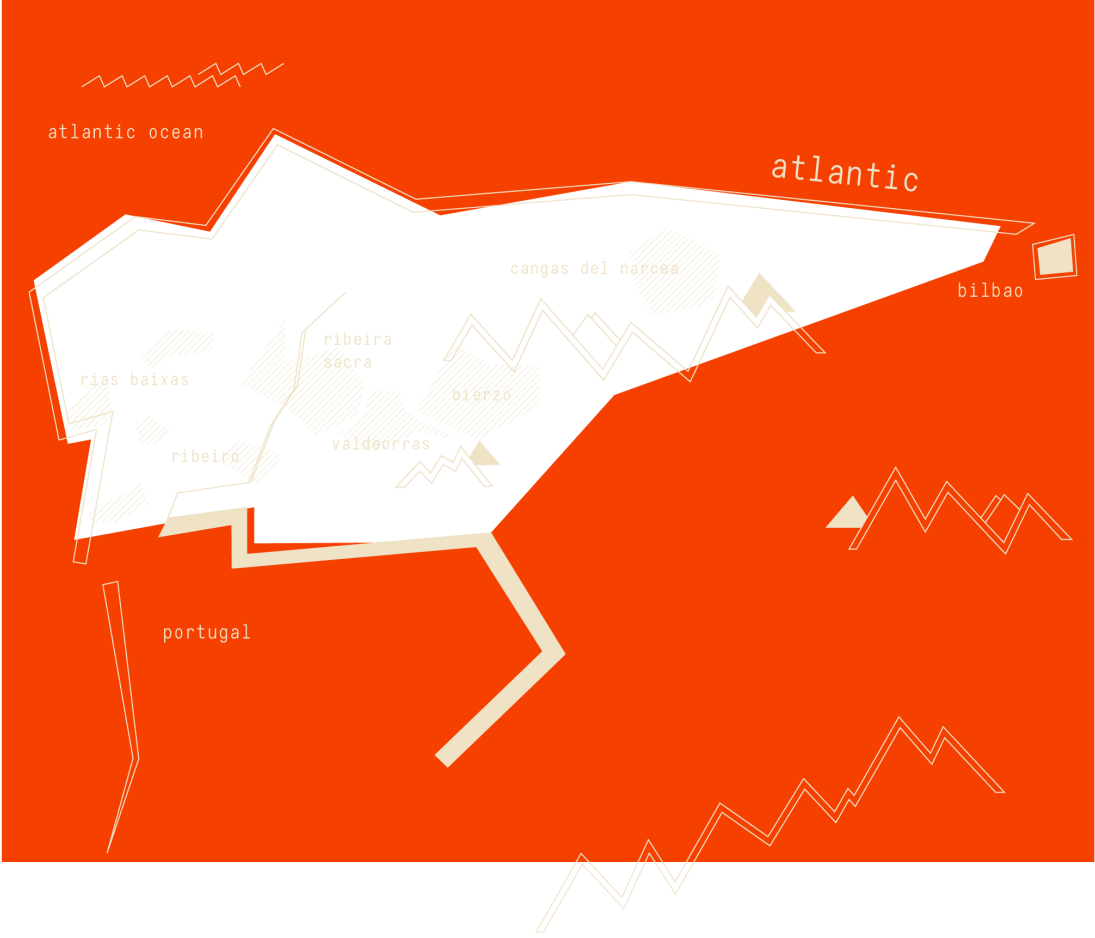
SPAIN

Silice / Juan and Carlos Rodriguez – Ribeira Sacra 2018 Silice – Mencía, Merenzao, Albarello, Garnacha Tintorera	96
Lectores Vini / Fredi Torres – Conca de Barberà 2020 Pomagrana – Trepat	72
Jordi Llorens – Conca de Barberà 2021 Tosut – Syrah, Garnatxa	125
Cal Tiques / Joan Rubio – Penedès 2019 Ull de Llebre – Tempranillo	117
Celler Comunica / Pep Aguilar and Patri Morillo – Montsant 2019 Gris Granit – Garnatxa Gris	85
Guímaro / Adega Guímaro – Ribeira Sacra 2019 Joven – Mencía	83
Suertes del Marqués / Jonatan García Lima – Tenerife 2021 La Floridita – Listán Negro	100
Ve D'Avior / Cati Ribot – Mallorca 2021 Escursac – Callet, Escursac, Gorgollassa, Esperó de Gall	131

NOT SPAIN / CHILLED

Ada Wine Co. / James Ellis – South Australia 2021 Mad Hattie – Grenache, Shiraz	72
Jean-Christophe Garnier – Coteaux du Layon 2020 Les Nouettes – Grolleau, Pineau d'Aunis	99
Julien Pineau – Touraine 2018 L'Ecume des Nuits – Cabernet Franc	112
Romain Le Bars – Southern Rhône 2020 Homme de la Roche – Carignan	105

ATLANTIC REDS



The vineyards of Spain's Atlantic coast are nothing like what people think of when they think of Spanish wine country. No rolling hills, certainly no plains, the sun is pale, it rains a lot. This is the land of Heroic Viticulture – a term used to describe the picking of grapes in vineyards so steep that the act becomes life-threatening.

Whether it be the group of volcanic rocks floating off Africa known as the Canary Islands, or Galicia's Ribeira Sacra, the key ingredient to the terroir here is the seriously steep terrain of up to 80 degrees. Anything less and the grapes would struggle to ripen in such marginal climates as these.

The results show that the extreme work is worth it. Be it wines made from Listán Negro, Castellana Negra, or Negramoll in Tenerife and La Palma, or Mencía and Bastarda (aka Trousseau) in Galicia, these are restrained, elegant, minimalist wines that are somewhere between Burgundy and Mt Etna in style – red-fruited, stoney and lean. They're wines that are so difficult to make, they should be five times the price, but here we are. Welcome to Spain where some of the great wines of the world struggle to find a market.

We've included similarly-styled lighter-bodied wines like Pinot Noir and Beaujolais here. The resemblance is obvious.

GALICIA

Forjas del Salnés / Rodrigo Mendez – Rías Baixas	
2020 Goliardo – Caino, Loureiro Tinto, Espadeiro, Souson	85
Algueira / Fernando and Fabio Algueira – Ribeira Sacra	
2019 Joven – Mencía	86
Piexes / Jesús Olivares, Carlos Bareño, Pablo Soldavini and Luis Taboada – Ribeira Sacra	
2018 Camándula – Garnacha Tintorera, , Mencía, Souson	76
2019 da Estrada – Mencía, Merenzao (Trousseau)	95
Fedellos do Couto / Jesús Olivares, Carlos Bareño, Pablo Soldavini and Luis Taboada – Ribeira Sacra	
2020 Lomba dos Ares - Mencía	115
2018 Bastarda – Merenzao (Trousseau)	158
Envínate / Roberto Santana, Jose Martinez, Laura Ramos and Alfonso Torrente – Ribeira Sacra	
2020 Lousas Viña de Aldea – Mencía	95
2020 Lousas Parcela Seaone – Mencía	200
2020 Lousas Camiño Novo – Mencía	200
Guímaro / Pedro Rodríguez – Ribeira Sacra	
2020 Meixeman – Mencía	215
2020 Capeliños – Mencía	380
Gaba do Xil – Pablo Eguzkiza and Telmo Rodríguez – Valdeorras	
2019 Tinto – Mencía	85
Telmo Rodriguez – Pablo Eguzkiza and Telmo Rodríguez – Valdeorras	
2019 Valbuxán Tinto Lexítimo – Mencía, Merenzao, Sousón	149
La Perdida / Nacho Gonzalez – Valdeorras	
2018 A Mallada – Sumoll, Garnacha Tintorera	139
2016 O Poulo – Sumoll, Garnacha Tintorera	142

JUST INLAND FROM GALICIA

Mengoba / Grégory Pérez – Bierzo	
2021 Brezo – Mencía	74
Veronica Ortega – Bierzo	
2020 ROC – Mencía	225
Raúl Pérez – Bierzo	
2015 Ultreia – El Rapolao – Mencía	276
Descendientes De J. Palacios / Álvaro Palacios and Ricardo Perez Palacios – Bierzo	
2014 Villa Corullon – Mencía	310
2013 Moncerbal – Mencía	495

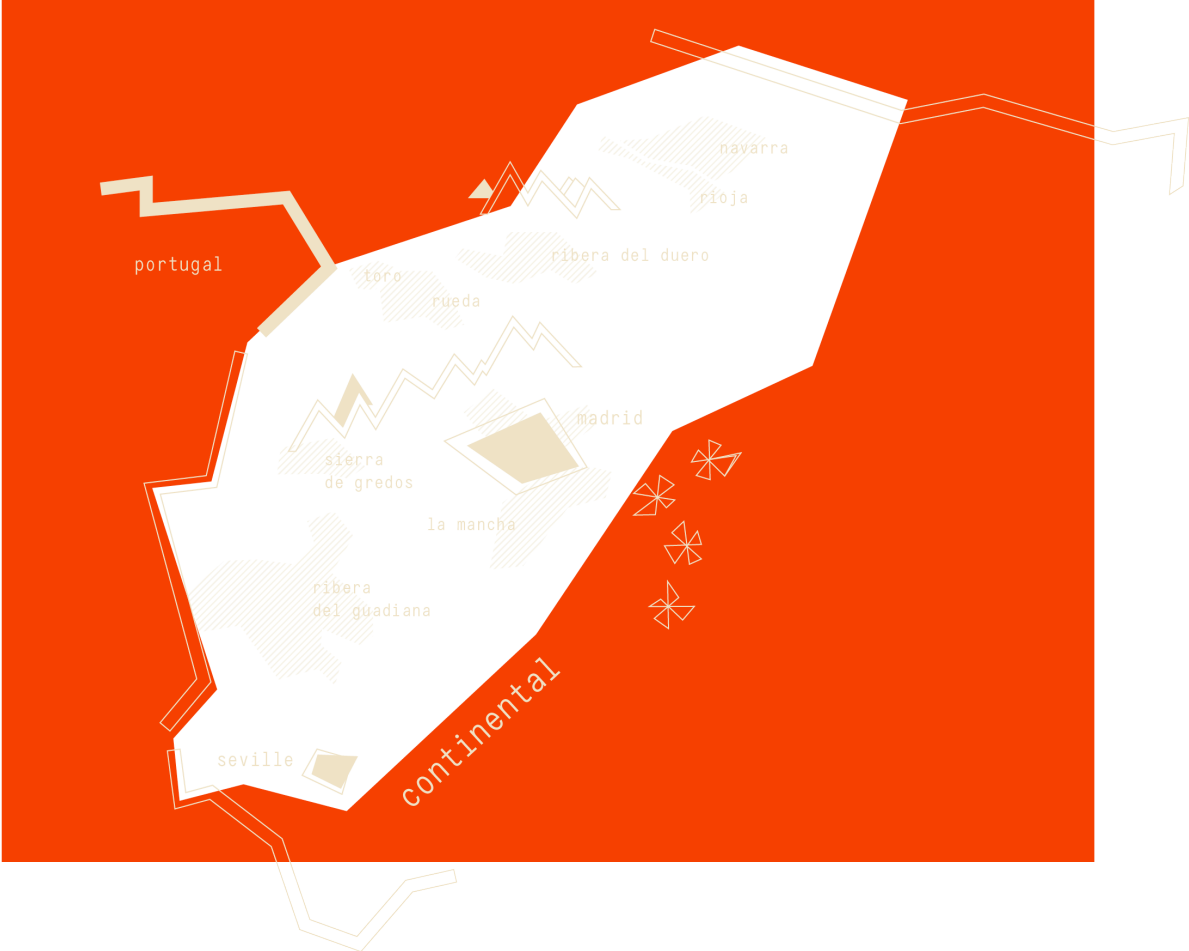
CANARY ISLANDS

Suertes del Marqués / Jonatan García Lima – Tenerife	
2019 7 Fuentes – Listán Negro, Tintina	87
2018 El Esquilón – Listán Negro, Tintilla, Listán Blanco	121
2018 El Ciruelo – Listán Negro	162
Envínate / Roberto Santana, Jose Martinez, Laura Ramos and Alfonso Torrente – Tenerife	
2020 Migan - Listán Negro	148
2019 Táganan Margalagua – Listán Negro	182
Puro Rofe / Rayco Fernández / Carmelo Pena – Lanzarote	
2019 Rofe – Listán Negro	116
Victoria Torres Pecis – La Palma	
2018 Negramoll	124
2018 Las Rosas – Listán Negro	130

VERY FAR FROM GALICIA
BUT STILL IN THE SAME LIGHT / DELICATE STYLE

Mercer / Aaron Mercer – Hilltops 2022 Joven – Tempranillo	58
Bobar / Tom and Sally Belford – Yarra Valley 2022 85% Pinot Noir – Pinot Noir, Syrah	92
Sinapius / Linda Dell – Tasmania 2022 Esmé – Gamay	90
Dr Edge / Peter Dredge – Tasmania 2021 Pinot Noir	122
Les Errances / Warren and Maité – Rablay-sur-Layon 2020 Cartouche – Grolleau Blend	73
Justin Dutraive – Fleurie 2019 Beaujolais Les Bulands – Gamay	131
Lucien Aviet / Vincent Aviet – Arbois 2018 Cuvée des Docteurs – Poulsard	143

CONTINENTAL REDS



This used to be the land of Dad Wine, but the same trends that are reinvigorating Spanish wine are evident here, too.

It's still true that this is a warm, dry part of the world. Bush vines need to be spaced out sparsely and only the oldest vines are able to thrive without irrigation.

To make high quality, elegant wines here, elevation is key as longer ripening times lead to greater complexity and retention of acidity. The best are made from vineyards as high as 1,100 metres, where harvest sometimes takes place in the snow.

Oak has traditionally been part of the terroir in places like Rioja and Ribera del Duero but the new generation has dialled it right back, and when it is used, it is judicious and typically of the more restrained French variety,

If you're looking for Tempranillo, you'll find more cherry and plum flavours in the Rioja wines, and more blueberry and blackcurrant in those from Ribera del Duero. If you're adventurous, the wines made from Rufete are the next amazing thing to come from central Spain, and if you're looking for Garnacha, the wines from winemaking duo Comando G and their many side projects are among the most exciting in all of Spain.

Medium weight international reds follow below – think Cabernet Franc, Barolo, and cooler-climate Syrah.

TORO

Alvar de Dios

2020 Tio Uco – Tinto del Toro (Tempranillo), Garnacha 65

RIBERA DEL DUERO

Dominio del Águila / Jorge Monzon and Isabel Rodero

2020 Pícaro – Tinto Fino (Tempranillo) 115

2016 Reserva – Tinto Fino (Tempranillo) 281

RIOJA

Quinta Milú / Germán Blanco	
2021 Bicicleta Voladora – Tempranillo	68
Tentenublo / Roberto Oliván	
2018 Xérico – Tempranillo	76
2019 Escondite del Ardacho El Abundillano – Tempranillo, Garnacha	175
Artuke / Arturo and Kike Miguel Blanco	
2021 Artuke – Tempranillo	68
2020 Pies Negros – Tempranillo, Graciano	94
Maisulan / Luis and Eva Maisulan	
2018 El Hondon – Tempranillo	118
Vinos en Voz Baja / Carlos Mazo	
2020 Costumbres Tinto – Garnacha	145
Remelluri / Telmo Rodriguez	
2014 Reserva – Tempranillo	215
2009 Reserva – Tempranillo 1500ml	440
Palacios Remondo – Álvaro Palacios	
2010 Propiedad – Garnacha	230
Castillo de Cuzcurrita / Ana Martín	
2005 Señorío de Cuzcurrita – Tempranillo	395
Olivier Rivière	
2018 Ganko – Tempranillo, Mazuelo, Graciano, Garnacha	228
2018 Las Viñas de Eusebio – Tempranillo, Graciano	294
2016 Losares – Tempranillo, Graciano, Mazuelo	550
2016 Pozo Alto – Graciano, Tempranillo, Garnacha	550

SIERRA DE GREDOS

Bernabeleva / Marc Isart

2019 Camino de Navaherreros - Garnacha 105

Comando G / Daniel Gómez Jiménez-Landi and Fernando García

2021 La Bruja de Rozas - Garnacha 105

2020 La Bruja de Rozas - Garnacha - Magnum 198

CASTILLA Y LEON AND ARAGON

Viñas Serranas / César Ruiz - Sierra de Salamanca

2018 El Ciclòn - Rufete, Calabrès, Rufete Blanco 62

Bodegas Frontio / Thyge Benned Jensen - Arribes del Duero

2020 Follaco - Juan Garcia, Rufete 78

Alvar de Dios - Arribes del Duero

2018 Arrieros - Rufete, Juan García, Trincadeira Preta, Merenzao 92

Daterra Viticultores / Laura Lorenzo - Arribes del Duero

2018 Camino de la Fronterra - Rufete, Juan Garcia, Tinto de Madrid 94

Bodegas Pirineos / Co-operative - Somontano

2021 Principio - Moristel 65

MEDIUM-WEIGHT / SAVOURY / BALANCED REDS

Trutta / Jake Winther – Bendigo 2021 Shiraz	80
Alkina / Amilia Nolan – Barossa Valley 2021 Kin – Grenache	75
Dirty Rascal Wine Co. / Rebecca Tanner and Paul Nichols – Margaret River 2020 King of the Castle – Cabernet Sauvignon	92
Si Vintners / Iwo Jakimowicz and Sarah Morris – Margaret River 2018 Halcyon – Cabernet Sauvignon	158
Domaine Bobinet / Sébastien Bobinet – Saumur-Champigny 2020 Hanami – Cabernet Franc	83
Julien Pineau – Touraine 2018 Coup d’Jus – Cabernet Franc	127
Julien Mingot – Bordeaux 2020 Le Petit Comptoir – Cabernet Franc, Merlot, Cabernet Sauvignon	70
Elodie Jaume – Côtes du Rhône 2019 À en Perdre le Soufre – Grenache, Mourvèdre	83
Domaine Gonon / Jean and Pierre Gonon – Saint Joseph 2019 Saint Joseph – Syrah	280
Pedro Parra - Itata Valley 2019 Vinista – Pais	85

MEDITERRANEAN REDS



The outlying areas—from Empordà near the French border, to Penedès and Conca de Barberà, and Terra Alta, just south of Barcelona—all produce incredible reds from indigenous varieties that are far lighter and fresher than those in Priorat. The natural wine hub of Barcelona has at least some influence on this. Bar Brutal in particular, with its infamous series of zero zero wines, looms large.

A SHORT DRIVE FROM BARCELONA

Escoda-Sanahuja / Joan Ramon Escoda and Carmen Sanahuja – Conca de Barberà
2019 Nas de Gegant – Sumoll, Merlot 96

Jordi Llorens – Conca de Barberà
2021 Blankaforti – Cabernet, Garnatxa, Syrah 125
2020 Atikete – Garnatxa, Cabernet, Macabeu 135

Cosmic Vinyaters / Salvador Batile – Empordà
2017 Gratitude – Cabernet Franc 117

Celler Pardas / Ramón Parera and Jordi Arnan – Penedès
2019 Sus Scrofa – Sumoll 75

Partida Creus / Massimo Marchiori and Antonella Gerosa – Penedès
2019 UL – Tempranillo 138
2019 BB – Bobal 149

Mendall / Laureano Serres – Terre Alta
2019 Roig Espartel BP – Garnacha 122

A SHORT FERRY RIDE FROM BARCELONA

Ve D'Avior / Cati Ribot – Mallorca
2021 Escursac – Callet, Escursac, Gorgollassa, Esperó de Gall 131

4 Kilos Vinícola / Xesc Grimalt and Sergio Caballero – Mallorca
2019 12 Volts – Callet Blend 125
2019 4 Kilos – Callet Blend 215

PRIORAT – STEEP SLOPES, POWER, AND LIQUORICE

Celler Comunica / Pep Aguilar and Patri Morillo – Montsant 2019 Vi del Mas – Garnatxa, Syrah	69
Scala Dei / Ricard Rofes – Priorat 2021 El Tribut de Scala Die – Garnatxa	99
Sara i René Viticultors / Sara Perez and Rene Barbier – Montsant 2020 Dido – Garnatxa	149
Marco Abella – Priorat 2019 Mas Mallola – Garnatxa, Cariñena	166
Álvaro Palacios – Priorat 2011 Vi de Vila Gratallops – Garnatxa, Cariñena	295
Mas Martinet – Sara Perez – Priorat 2014 Clos Martinet – Garnatxa, Syrah, Cariñena, Cabernet Sauvignon	525
Terroir al Límit / Dominik Huber – Priorat 2014 Vi de Coster Dits del Terra – Cariñena	335

VALENCIA AND THE HOT, HOT SOUTH

The area to the south of Spain's east coast, known as the Levante, includes the wine regions of Jumilla, Alicante, and Manchuela. Make no mistake – this is a hot place to make wine. It's easily the warmest quality grape growing region in Europe.

Monastrell is king in this part of the world, making unmistakably rich wines in a style that fans of Australia's Barossa Valley and McLaren Vale will appreciate. This is the grape we call Mataro and the French call Mourvèdre (it likely originated in Spain, in case you're wondering).

To combat the heat, young vignerons are picking earlier and seeking out limestone soils, which give the wines a vibrancy and minerality they might otherwise lack. They're also incorporating carbonic maceration and lighter extraction to further reduce the natural intensity of the fruit.

For those seeking bigger, bolder reds from outside of Spain, we have those, too, Just look below and then ask for the biggest wine glasses we've got.

Envínate / Roberto Santana, Jose Martinez, Laura Ramos
and Alfonso Torrente – Almansa

2020 Albahra – Garnacha Tintorera 75

Celler Tomas Torres / Vicent Tomas and Carmen Torres – Valencia

2019 Terricola Tinto – Tempranillo, Syrah 83

2019 Samaretta – Cabernet Sauvignon 83

Bodega Cueva / Mariano Taberner – Valencia

2017 Tinto – Syrah, Bobal, Garnacha 106

Casa Castillo / Jose Maria Vicente – Jumilla

2018 Casa Castillo – Monastrell, Garnacha, Syrah 65

2021 Valtosca – Syrah 150

Ego Bodegas / Santos Ortiz and Ioana Paunescu – Jumilla

2016 Goru Organic – Monastrell 77

Ponce / Juan Antonio Ponce – Manchuela

2019 P.F. – Bobal 89

Micrita Caliza / Jose Maria Vicente and Envínate – Jumilla

2018 Micrit – Monastrell 140

POWER, WEIGHT AND RICHNESS FROM BEYOND IBERIA

Brash Higgins / Brad Hickey – McLaren Vale

2020 SHZ – Shiraz

89

Gramenon / Michèle Aubéry-Laurent and Maxime François Laurent

– Côtes du Rhône

2020 Poignée de Raisins – Grenache

97

Roagna / Luca and Alfredo Roagna – Barolo

2015 Pira – Nebbiolo

462

Frank Cornelissen – Mt Etna

2019 Munjebel Rosso – Nerello Mascalese, Nerello Cappuccio

215

SWEET – 90ml

Telmo Rodriguez – Málaga
2020 (MR) Mountain Wine – Moscatel 22

FORTIFIED – 60ml

El Maestro Sierra / Pilar Pla Pechovierto – Puerto de Santa María
Pedro Ximénez 12

Callejuela / Pepe and Paco Blanco Martinez – Jerez de la Frontera
PX Dulce Natural – Pedro Ximénez 27

MADEIRA – 60ml

Henriques & Henriques
Medium Dry – 5 Y.O. 9

Pereira D'Oliveiras / Anibal and Felipe D'Oliveira
Sercial : Dry - Frasqueira 1988 / bottled 2014 32

Boal: Medium Sweet – Colheita 1987 / bottled 2021 38

PORT

Nierpoort / Dirk Nierpoort
2011 Vintage Port – 375ml 150