

The Harbor

Champagne

1. Moët Chandon Imperial Brut, Champagne, France Alc.12% (200ml)

2000.-

Grape: Pinot Noir, Chardonnay, Meunier

Tasting notes: The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers. The elegance of blond notes (brioche, cereal, fresh nuts)

Food pairing: Shellfish, Crab and Lobster

2. Ernest Rapeneau, Rose', Brut, Champagne, France Alc.12%

4200.-

Grape: Pinot Noir, Chardonnay, Meunier

Tasting notes: Light and elegant in colour with fine bubbles and a persistent foam ring. On the nose is a very powerful fruit aroma of cherries and strawberries. This Champagne rose is accompanied by vanilla notes followed by a very fruity finish.

Food pairing: Its medium acidity and fine bubbles make it an ideal choice to pair with a variety of dishes, from seafood to desserts. Brut is a perfect aperitif wine or with pork, rich fish, shellfish and mild and soft cheese

3. Gosset Champagne extra Brut, France Alc 12%

6800.-

Grapes: Pinot Noir, Chardonnay, Meunier.

Tasting notes: A bright, pale gold hue. Fine, persistent mousse. Clean and clear on the nose with white flower aromas, such as acacia and hawthorn, set off by succulent aromas of pear. This wine is of great purity with a fresh and lively acidity. It is pure and forthright on entry to the palate. The aromas detected on the nose come through again on the palate, along with vineyard peaches, mirabelles and greengages. This succulent wine is starting to express some mature aromas, thanks to the 3 years spent on its lees.

Food pairing: Gosset's Extra-Brut is perfect as a crisp and refreshing aperitif and pairs nicely with fresh or raw appetisers such as crudités, fresh shrimps

4. Moët Chandon Imperial Brut, Champagne, France Alc.12%

6500.-

Grape: Pinot Noir, Chardonnay, Meunier

Tasting notes: The vibrant intensity of green apple and citrus fruit. The freshness of mineral nuances and white flowers. The elegance of blond notes (brioche, cereal, fresh nuts)

Food pairing: Shellfish, Crab and Lobster

5. Duval Leroy Blanc de Blanc Grand Cru, Champagne, France Alc 12.5%

8900.-

Grapes: Chardonnay.

Tasting notes: This wine, well-honed by an exquisite freshness, is the affirmation of the Duval-Leroy style in its most beautiful way. It reveals on the nose complex aromas of white flowers, tangerine, hot almonds. On the palate, this great wine is silky with a creaminess and suppleness that gives it a great balance and richness.

Food Pairing: This Champagne is a perfect aperitif wine or with Pork, Salmon and Tuna, Shellfish and mild and soft Cheese

6. Dom Pérignon Champagne, France Alc 12.5%

26000.-

Grapes: Pinot Noir, Chardonnay

Tasting notes: The delicate nose unfolds in swaths of color. The green of eucalyptus, mint and vetiver, the yellow-orange of mirabelle plums, apricot and orange blossom, the brown of pepper, cardamom and licorice sticks, and finally silvery saline and toasty hues. The mouthfeel is elegant, expressing luxuriant simplicity and precision. The refined and silky foundation becomes more pronounced at the heart. The finish is dominated by a salinity that leaves a deep sensation of consistency.

Food pairing: Dom Pérignon intensity calls upon the work of the acids to reveal its character.

Can be paired in a fantastic way with acid-rich fruits or plants such as citrus fruits, green tomatoes, sorrel or rhubarb. Going deeper into food and wine pairing, we can also make the energy and intensity of this wine react with firm meaty textures combination of iodized and acidic elements.



Sparkling wine

7. Piccini Prosecco Piccolo Extra Dry, Italy (200ml) Alc 11%

690.-

Grapes: Glera.

Tasting notes: The Light-footed Prosecco Spumante Extra Dry from Tenute Piccini flows into the glass with a brilliant platinum yellow color. The bubble of this Prosecco are consistent and fine in the glass.

The single-varietal Italian wine shows wonderfully expressive note of acacia, apple, honeysuckle and pomelo in the glass.

Food Pairing: Ideal as an aperitif, it goes perfectly with blackberry and cream dessert.

8. Botter Prosecco Spumante Extra Dry, Italy Alc 11%

1900.-

Grapes: Glera.

Tasting notes: Pale light yellow colour with typical crisp and delicate perlage.

Complex bouquet with fruity notes of peach, green apple with scents of acacia and lilac.

Fresh and light on the palate, with balanced acidity and body; harmonic with a long persistent aftertaste

Food Pairing: Excellent as an aperitif, elegant companion to all sorts of appetizers and first course

9. Botter Prosecco Rose' DOC, Veneto, Italy Alc 11%

2100.-

Grapes: Raboso.

Tasting notes: Light rosé colour with elegant and intense bouquet. Dry, soft and well-balanced on the palate;

round and full bodied structure **Food Pairing:** Perfect as an aperitif but excellent with fish soups, grilled fish and courses based on mushrooms

10. Piccini Prosecco Venetian Dress Extra Dry, Italy Alc 11%

2400.-

Grapes: Glera.

Tasting notes: It's extremely intense bouquet, which is supported by a fine perlage, a balanced cuvée.

Beguilingly fruity with a pronounced scent of apple, lemon and grapefruit. The floral aromas meet a pleasant citrus peel note (typical of Glera varieties). Lively and fresh with a fine, persistent perlage.

Food Pairing: Shellfish, Vegetarian, Appetizers and Snack, Aperitifs, cured meat

Rose' Wine

11. Babich Marlborough Pinot Noir Rose New Zealand (2019) Alc.13%

2300.-

Grape: blend of Pinot Noir clones grown in Marlborough.

Tasting notes: Rose petal and raspberry aromas with watermelon and dried herbs. Strawberry, raspberry and stone fruits are joined on the mid-palate by red forest fruits and guava. This wine has a creamy texture and a lingering rose on the finish.

Food pairing: This wine would be a perfect accompaniment to spicy food, white meat and light fish.

12. Chateau Maris Rose'(Organic) France (2020) Alc.13.5%

2600.-

Grape: Syrah, Grenache

Tasting notes: Elegant and tasty, floral and fruity, fresh and round. A wine to drink chilled with friends. Nice minerality that is in balance with the orange and raspberry notes.

Food pairing: Excellent with cured meat, barbeque, vegetarian food

13. Moonlight and Roses, France (2022) Alc.12.5%

2800.-

Grape: Cinsault, Grenache, Syrah

Tasting notes: Round attack marked by red fruits aromas (strawberry, raspberry and redcurrant) with a fresh end. Good length on the palate and very long lasting fruits aromas.

Food pairing: wine would be a match made in heaven with Pork, Shellfish, Vegetarian, Poultry dishes



White wine

14.Colina, Chardonnay, Central Valley, Chile (2022) Alc:11% 1700.-

Grapes: Chardonnay.

Tasting notes: Creamy in the mouth, and bursting with tropical fruits and a touch of minerality.

Food Pairing: Pork meat, Vegetarian food, Salmon and Tuna, Poultry

15.Castello del Poggio Moscato, Italy Alc.7% 1800.-

Grape: Moscato

Tasting notes: Perfectly ripe grapes highlight the bright fruit expression of this delightful Moscato, beloved for its notes of fresh orange blossom flower, white peach and honey that lead to a crisp, lingering finish.

Food pairing: Enjoy chilled with spicy fare, sushi, cheeses and fruit-forward desserts.

16.Dr. Loosen "L" Riesling Dry, Germany (2022) Alc.12% 1900.-

Grape: Riesling

Tasting notes: Upon tasting, one is immediately greeted by its buoyancy and a crisp acidity that enlivens the palate. Olfactorily, it unfolds delightful aromas of crisp apples and succulent peaches, interwoven with subtle hints of minerality and floral nuances. This German wine is unadulterated and forthright, delivering a vibrant and fruit-laden experience that renders it utterly compelling.

Food pairing: Enjoy with Aperitif, spicy food, Asian-style salads with coriander and lime, Thai fish cakes.

17.Willm Reserve Gewurztraminer, Alsace, France (2020) Alc.12.5% 2100.-

Grape: Gewurztraminer

Tasting notes: Golden yellow hints. Nice aromatic intensity and exotic fruits. Light, round, well-balanced, good persistence, finishing on spicy notes.

Food pairing: Enjoy with Chicken, Fish, Seafood and spicy food

18.Satellite, Sauvignon Blanc, Marlborough, New Zealand (2022) Alc:12.5% 2200.-

Grapes: Sauvignon Blanc.

Tasting notes: Citrus, sweet kaffir lime with hints of fresh herbs. Juicy and crisp, this wine is layered with stone fruit giving generous length of flavour.

Food Pairing: Pairs perfectly with seafood and salads with tomato, lemon and vinaigrette dressings.

19.Escorihuela Gascon Familia, Chardonnay, Mendoza, Argentina (2022) Alc:13% 2200.-

Grapes: Chardonnay. Pale yellow color with delicate golden highlights.

Tasting notes: Tropical fruit aromas of lime, pears, and apricots prevail in combination with hints of honey, very typical of young Chardonnays.

Fruit forward with a fresh mouthfeel. Light-bodied with fruity flavors and a smooth finish.

Food Pairing: Pork meat, Vegetarian food, Salmon and Tuna, Poultry

20.Cembra Muller Thurgau, Italy (2021) Alc.12.5% 2200.-

Grape: Muller Thurgau

Tasting notes: It is a wine that enchants the senses from the first sip. Produced in the high-altitude vineyards of Trentino, this white wine expresses a complex olfactory profile ranging from scents of white flowers to exotic fruits.

Food pairing: Its structure is well-balanced, with a freshness that makes it ideal for summer aperitifs or to accompany fish dishes and salads. Perfect for a romantic sunset dinner

21.Babich, Sauvignon Blanc, Marlborough, New Zealand (2023) Alc:13% 2500.-

Grape: Sauvignon Blanc.

Tasting notes: Sweet citrus, red current and tropical fruits overlay fresh herbs and mineral elements.

On entry fresh tropical/ fruit salad fruits. The mid-palate adds juicy ripe citrus and blackcurrant with spice and lime joining and extending the finish. A wine with flesh and volume - a flavorful mouthful.

Food Pairing: Exceptional partner to seafood - especially oysters, Shellfish, Vegetarian food, goat cheese



White wine

22.F de Fournier, Sauvignon Blanc, France (2022) Alc:12%

2500.-

Grape: Sauvignon Blanc.

Tasting notes: The nose reveals blackcurrant bud aromas, grapefruit and white peaches.

The first sensation is very pleasant, while the palate is intense ending with exotic fruits flavors.

Food Pairing: It is a wonder as aperitif or with Seafood, more precisely with crabs & oysters. It may also accompany fine delicacies or goat cheeses.

23.StoneFish Sauvignon Blanc, Australia (2023) Alc.13.6%

2500.-

Grape: Sauvignon

Tasting notes: This superb Margaret River Sauvignon Blanc displays a vibrant bouquet of white pear, honey suckle, lychee and lemon zest. Beautiful flavours of stone fruits, pear and citrus blossom, guided by a lively palate of sea spray and crunchy mineral tones delight the palate. A focused finish of bristling freshness and fruit purity.

Food pairing: Excellent with shellfish, Vegetarian and goat's milk cheese

24.Mad Fish Sauvignon Blanc Semillon, Margaret river, Australia (2020) Alc.12.5%

2600.-

Grapes: Sauvignon blanc, Semillon

Tasting notes: Candied lemon, apple, passionfruit, rock melon, and sweet grass intermingle on the nose.

Light-bodied and refreshing, the palate boasts notes of kaffir lime, honeydew melon, and wild herbs with a crisp, spearmint acidity that leads to a dry finish. The abundance of enlivened, juicy fruit is the focus of this lithe and bright white wine.

Food pairing: A lively wine, the MadFish SBS pairs beautifully with a wide range of food, from cooked salmon or barbecued prawns, sashimi, or a simple summer salad with avocado

25.Robert Mondavi, Buttery Chardonnay, California, USA (2022) Alc:13.5%

2800.-

Grapes: Chardonnay.

Tasting notes: Aroma ripe pineapples and crème brûlée and lush flavor of apple, graham crackers, and white peach, balanced with bright, mouth-watering acidity.

Food Pairing: enjoy with roast chicken, pasta Carbonara, grilled Salmon and blue cheese, or with green salad and mango

26.Pio Cesare, Gavi DOCG, Italy (2022) Alc.12.5%

2800.-

Grape: Cortese

Tasting notes: Fresh, clean and spicy aromas. Salty, with ripe fruit and rich, complex flavor. Great ageing potential.

Food pairing: Gavi pairs best with Seafood Risotto, Grilled Fish in a lemon sauce, Salad, Spaghetti with Seafood, Shellfish, Spinach Salad with Goat Cheese, Focaccia and light Chicken dishes.

27.Trimbach Pinot Blanc, France (2021) Alc.12.5%

2800.-

Grape: Pinot Blanc

Tasting notes: Pale yellow color with green reflections. Concentrated aromas of white flowers and apricots. Smooth, medium-bodied with crisp acidity.

Food pairing: Lovely as an aperitif and it pairs well appetizers, shellfish, fried calamari, and charcuteries.

28.Podium, Verdicchio Castelli di Jesi, Italy (2019) Alc.14%

3000.-

Grape: Verdicchio

Tasting notes: It has a straw yellow color with intense, elegant and fruity aromas characterized by citron hints. The aroma is seducing, soft, with a great character and a long sapid taste very warm and elegant.

Food pairing: Fish-based main dishes, Fish-based pasta or rice dishes, Vegetarian dishes and white meat flavored with aromatic herbs and spicy.



White wine

29.F de Fournier Pouilly Fume, Les Du Cailloux, Burgundy, France (2020) Alc.13.5% 3800.-

Grape: Sauvignon

Tasting notes: Intense and attractive, the concentrated citrus notes on the nose immediately grab your attention. The ripe fruit flavors continue with the discovery of a sophisticated and well-balanced palate, extended by the final 'smoky' sensation.

Food pairing: It is a delight with fish in sauce and delicate sea food. Our Pouilly Fumé shines with your gourmet appetizers such as tapas and/or gambas 'peri-peri'

30.Domaine de la Cornasse Chablis, France (2022) Alc: 12.5%

3900.-

Grape: Chardonnay

Tasting notes: Brilliant, bright, clear. Powerful with a beautiful mineral imprint highlighting the fruit, and the fine plant. Ample and lively in a strong and racy structure

Food pairing: Food that goes well with this wine Pork, Shellfish, Rich fish (salmon, tuna etc) and mild and soft cheese

31.Georges Duboeuf Pouilly-Fuisse, France (2019) Alc.13%

3900.-

Grape: Chardonnay

Tasting notes: Honeysuckle, lemon balm, a hint of exotic fruits, with touches of honey. Dry, with power and finesse.

Food pairing: Best paired with appetizers, fish tacos, shrimp or a variety of cheeses. Also delicious with lobster and poultry.

Red wine

32.Ognigiorno, Lambrusco Amabile (sweet). Italy Alc. 8.5%

1700.-

Grape: Lambrusco

Tasting notes: A semi-sweet and very pleasant wine with a distinctive raspberry taste. Light, fruity and floral with nuances of roses and underbrush and small red fruit.

Food pairing: A light and very versatile wine: superb as an aperitif and party wine or during any part of the meal especially with Italian "antipasti" (salami and cold cuts) and delicate first-course dishes

33.Gran Valiente Reserva Carmenere, Chile (2021) Alc. 13.5%

2000.-

Grape: Carmenere

Tasting notes: Color Intense ruby red. The notes on the nose are absolutely herbaceous tones, spices and light black pepper. The acidity is intermediate without seeking to be invasive, non-invasive tannins and a soft finish, a faithful Carmenere de Rapel.

Food pairing: Beef, Poultry, Lamb, Pasta

34.Chateau de M, Massenz Grand Vin, Rapel Valley, Chile (2019) Alc:14%

2200.-

Grapes: Cabernet Sauvignon, Merlot, Syrah.

Color: dark red with violet reflex.

Nose: spicy, cedar and Tobacco.

Tasting note: voluminous body with sublets tannins.

Food Pairing: Cheese, red meat, pastas

35.Escorihuela Gascon Familia Malbec, Mendoza, Argentina (2022) Alc:13.8%

2200.-

Grapes: Malbec.

Tasting notes: Fruit forward Malbec with aromas of fresh plums, blueberries and cherries. Its subtle contact with oak delivers notes of vanilla and cocoa.

Palate: Soft and accessible palate with simple, mostly fruity flavors. Mid- bodied, flows fresh and delicate with round and velvety tannins.

Food Pairing: excellent with grilled meat and pasta.

36.Crono Chianti Riserva DOCG, Tuscany, Italy (2018) Alc:13%

2200.-

Grapes: Sangiovese.

Tasting notes: Intense garnet red with violet hints. Rich, fruity with cherry aromas, spicy, notes of black pepper. Dry taste, full bodies, generous and ample.

Food Pairing: Excellent with red and braised meats, game, hard and spicy cheese

The Harbor

Red wine

37. Babich Pinot Noir, Marlborough, New Zealand (2022) Alc:13%

2300.-

Grapes: Pinot Noir.

Tasting notes: Raspberry, plum and dark cherry with a hint of cocoa & cinnamon. Bright and juicy with a smooth texture and a medium-light weight. Brambly red fruits with darker berry notes. Wood smoke and dried herbs on finish.

Food Pairing: Pairs well with Lamb and eggplant. A great partner for a steak and mushroom.

38. Orapiena, Montepulciano d'Abbruzzo, Italy (2019) Alc.13.5%

2500.-

Grape: Montepulciano

Tasting notes: Intense ruby red with purple hues. Ripe red fruit flavours, with hints of vanilla, cocoa, and spicy notes

Food pairing: Excellent with steak, beef or pork dishes, matured cheeses, or simply enjoy on its own!

39. F de Fournier, Pinot Noir, France (2022) Alc:13%

2500.-

Grapes: Pinot Noir.

Tasting notes: The palate is silky with mellowed tannins lifted by cherry notes, blackcurrant and grilled spices.

Food Pairing: This Pinot Noir Val de Loire MMM is the ideal companion for your gourmet meals with red meat, raw and dry meat, soft cheese

40. StoneFish Merlot, Australia (2020) Alc.14.5%

2500.-

Grape: Merlot

Tasting notes: a deep, rich colour with aromas of blackberries, plums, and dark chocolate. The palate is full-bodied and flavourful, with flavours of dark fruits, spice, and earth. There's also a hint of oak on the finish.

Food pairing: Pork ribs or baked pasta dishes, red meat dishes, such as steak, lamb, and game. It can also be paired with mature cheeses.

41. Chateau Passe Craby, Bordeaux superior, France (2019) Alc.13.5%

2500.-

Grapes: Merlot, Cab.Sauvignon, Cab.Franc

Tasting notes: Intense garnet color. Notes of red and black fruits, blackberries, slightly spicy and vanilla. The palate is fleshy, with round tannin and light woody notes.

Food pairing: Excellent with Pork ribs or pasta dishes, lamb and steak

42. Felling Primitivo di Manduria, Italy (2021) Alc.13%

2800.-

Grape: Primitivo

Tasting notes: A great example of Primitivo for Zinfandel lovers around the world. Mediterranean herbs, soft fruits, round and full.

Food pairing: Enjoy with home-made pasta served with rich tomato sauce, or grilled meats

43. Vint Robert Mondavi Private Selection, Bourbon Barrels-Aged Cab. Sauvignon, USA (2021) Alc:14.5%

3000.-

Grapes: Cabernet Sauvignon.

Tasting notes: Layered and complex, this Bourbon Barrel-aged Cabernet Sauvignon leaps from the glass with aromas of blackberry cobbler, graham cracker, brown sugar, milk chocolate, coffee and smoke.

A palate of blueberry pie, praline, sweet vanilla custard, caramel and mocha is framed by soft, chewy tannins and a hint of toasted oak on the lingering finish.

Food Pairing: This Cabernet Sauvignon pairs well with Beef, Lamb, cured meat, hard cheese and Pastas



Red wine

44. Clay Creek Old Vine Zinfandel, California, USA (2020) Alc: 14.5% 2800.-

Grapes: Zinfandel.

Tasting notes: Vibrant and fruity aromas with hints of oak, dark cherry, blueberry, ripe strawberry and vanilla. Full-bodied with a good balance of dark berries and hints of sweet spice on the finish.

Food Pairing: Zinfandel wine is happiest when paired with anything from the meat aisle, from barbeque pork ribs, leg of lamb or a big, hearty meal.

45. Pio Cesare Barbera d'Alba DOC, Italy (2020) Alc: 13.5% 2900.-

Grapes: Barbera

Tasting notes: The Barbera grapes grown in the Barolo area give full structure, plummy and complex flavor, with spicy and ripe fruit, blackberry aroma and a hint of toasted tobacco. It ages quite well. This classic Barbera has a very well balanced acidity, vinous - it really represents the traditional character of the Barbera grape.

Food pairing: Recommend pairing with a tomato and meat pasta sauce or cheeses

46. Chris Ringland CR, Shiraz, Australia (2019) Alc: 14.5% 3700.-

Grapes: Shiraz.

Tasting notes: Initial notes of liquorice and red fruits (black plums and cherries) Underlay of subtle sweet vanilla.

Palate: The initial impression is medium to full bodied. Classic Barossa Shiraz red berry flavours dominate, against a backdrop of integrated oak vanillin. The palate finishes with medium length, supported by rich, solid tannins and gentle acidity.

Food Pairing: roast leg of lamb, pork tenderloin, roast pheasant.

47. Vite Colte, Paesi Tuoi, Barolo DOCG, Italy (2018) Alc: 14% 4700.-

Grape: Nebbiolo

Tasting notes: rich and generous, with complex scents of spices, licorice, coffee and dried roses. Dry, well balanced and full bodied with well integrated tannins. Exhibiting a note of plum.

Food pairing: Beef, Lamb, Pasta, Risotto

48. Sartori Reius Amarone della Valpolicella DOCG, Veneto, Italy (2015) Alc: 15% 5200.-

Grapes: Corvina, Corvinone, Rondinella, Oseleta.

Tasting notes: The colour is garnet full, impenetrable, and bright. The nose has immediate sensations of sweet spices, cinnamon, white pepper and cardamom continuing with cherry jam sensations. On the palate the wine is intense and powerful with remarkable persistence.

Food Pairing: It's ideal with red meats, feathered game, matured cheese and as a meditation wine

49. Cune Gran Reserva, Rioja, Spain (2016) Alc: 14% 5200.-

Grapes: Tempranillo, Graciano, Mazuelo.

Tasting notes: Ruby red in color, the wine shows a youthful hint at the rim. The nose reveals interesting and complex aromas of ripe fruits in perfect balance with spices, toffee, roasted coffee and balsamic notes. The palate is soft with silky tannins, good, fresh acidity and a long finish with a balsamic aftertaste.

Food Pairing: this wine is a perfect companion for any dish of the Mediterranean cuisine. Matching well with Beef, Veal, Lamb and Poultry

50. Brunello di Montalcino, Casisano, Italy (2016) Alc: 14% 8100.-

Grapes: Sangiovese

Tasting notes: Intense ruby in color, it opens to the nose with an elegant complexity with characteristic aromas of fresh red fruit and spicy notes. Harmonic to the taste, it in fact has a great tannic structure and an excellent acidity; it presents an excellent and long aromatic persistence both on the nose and in the mouth, with marked characteristics of elegance and minerality, all elements of extraordinary longevity.

Food pairing: Perfect for accompanying rich game dishes, grilled red meats or mature cheeses.



Wine by glass and bottle

	Glass	Bottle
Georges Duboeuf, Chardonnay, Pays d'Oc, France Alc: 13% Grapes: Chardonnay. Shiny golden color. Tasting notes: Aromas of fresh exotic fruits, acacia honey, peach, citrus, and vanilla. Smooth and creamy with a clean finish. Food Pairing: This Chardonnay is a great accompaniment to fish and seafood of all types and preparations, including Sushi, avocado with shrimp, and grilled fish, as well as exotic Asian dishes	480.-	2100.-
Montes Classic Sauvignon Blanc, Chile Alc: 13.5% Grapes: Sauvignon blanc. Tasting notes: The intense and very cheerful nose offers aromas of lime and grapefruit accompanied by attractive notes of fresh pineapple, passion fruit, and orange blossom, while a light touch of green chili lends complexity to the coastal aromatic profile. The palate is very much in line with the nose-juicy and balanced with accentuated natural acidity that results in a fresh and well-structured wine with a persistent finish. Food Pairing: This Sauvignon Blanc is a great accompaniment to Poultry, fish, Sushi and Salad	480.-	2100.-
Botter, Pinot grigio DOC, Veneto Italy Alc: 12% Grapes: Pinot Grigio Tasting notes: Straw yellow color. Large and fresh bouquet with apple notes. On the palate it is clean and fresh with typical mineral taste Food Pairing: an ideal accompaniment for light Appetizers, Fish and Seafood	450.-	1900.-
Rose Wine Georges Duboeuf, Syrah, France Alc: 12% Grapes: Syrah. Pinkish with subtle purple color. Tasting notes: brilliant cherry nose with prune, raspberry, peach-stone, almonds and moss. Palate: Nice fresh fruit expression on the palate with strong length and tenderness. Food Pairing: Grilled meats and cheeses (salads, light fish.)	490.-	2200.-
Red wine Georges Duboeuf, Cabernet Sauvignon, France Alc:13.5% Grapes: Cabernet Sauvignon. Tasting notes: This wine has a deep crimson color and offers a range of aromas. dark berries, Morello cherries and liquorice. Powerful, with well-rounded tannins, this is a highly complex wine with good length. Food Pairing: This Cabernet Sauvignon is the perfect accompaniment to a range of meats and fowl, like roast beef, grilled steaks, braised lamb, barbecue pork ribs	480.-	2100.-
Montes, Pinot Noir, Chile Alc:14.5% Grapes: Pinot Noir. Tasting notes: The nose is very aromatic with aromas of red fruits recalling strawberries and tart cherries in liqueur. Fragrances of wild flowers and violets deliver the illusion of sitting in the forest shade. The palate is juicy, with very balanced acidity and the sweetness of round, ripe tannins. The generous and elegant mid-palate accentuates all of the sensations perceived on the nose, and the finish is remarkable and pleasing. Food Pairing: This wine is perfect accompaniment to a range of pastas, pork, cured meat, game meat, sushi	480.-	2100.-
Victoria Park Shiraz, Australia Alc:13.5% Grapes: Shiraz. Tasting notes: The grapes for this premium wine have been sourced from sustainably managed vineyards within South Australia. This Shiraz is deep crimson red in color. The palate is true to its variety with a generous sweet fruit core and delicate flavors reminiscent of plums and blackberry. A subtle oak character lingers through the long succulent finish. Food Pairing: an ideal accompaniment for Beef, Lamb and spicy food	490.-	2200.-