

# LA BOTIGA

RESTAURANT

## WHITE WINES

**Xic - Agustí Torelló Mata.** 11,5%. **Penedès.** Xarel·lo. **3,60€** **18,10€**  
Vegan and organic. Fruity and floral perfume.

### DOs FROM CATALUNYA

**Gotim Blanc.** 11,5%. **Costers del Segre.** White Sauvignon. **4,50€** **21,50€**  
Balanced, clean and fresh with exotic fruits notes.

**Ca N'Estruc.** 12,5%. **Catalunya.** Xarel·lo. **22,80€**  
Perfumed and captivating with flowers and exotic fruits notes.

**Ermita d'Espiells coupage.** 11,5%. **Penedès.** Macabeo. **22,90€**  
Dry and elegant with some fine bitter notes.

**Pansa Blanca Raventós d'Alella.** 12,5%. **Alella.** Pansa Blanca. **24,30€**  
Fresh and fruity with a long and persistent finish.

**Viña Esmeralda.** 11,5%. **Penedès.** Gewürztraminer. **26,20€**  
Fruity, delicate and seductive.

**Jean Leon 3055.** 13%. **Penedès.** Chardonnay. **28,20€**  
Vegan and organic. Fresh, long and elegant with tropical fruits notes.

**Rimat Castell Chardonnay.** 13%. **Costers del Segre.** **4,75€** **26,20€**  
100% Chardonnay. Balanced, fresh, and with fruity aromas.

### OTHER DOs

**Vaya Pasada.** 12,5%. **Rueda.** Verdejo. **4,10€** **20,30€**  
Fresh tropical fruit aromas. Perfect acidity.

**Pazo Das Bruxas.** 12%. **Rías Baixas.** Albariño. **24,00€**  
Intense, fresh and delicate fruit acidity.

**Marqués de Riscal.** 13,5%. **Rueda.** Verdejo. **25,30€**  
Fresh and balanced with fresh grass aroma.

## ROSÉ WINES

**Xic - Agustí Torelló Mata.** 11,5%. **Penedès.** Trepat. **3,60€** **18,10€**  
Organic. It brings elegance, finesse and freshness.

**Torres de Casta.** 13,5%. **Catalunya.** Black Garnacha. **20,30€**  
Silky and robust, with a dry and fruity finish.

## RED WINES

**Marmellans.** 14%. **Catalunya.** Black Garnacha. **4,20€** **19,60€**  
Smooth and dry with fruits and flowers aromas.

**Arienzo.** 14%. **Rioja.** Tempranillo. **4,40€** **20,00€**  
Fresh and vibrant wine with a pleasant first sensation on the palate.

### DO CATALUNYA

**Rimat Abadia.** 14%. **Costers del Segre.** Cabernet Sauvignon. **20,20€**  
Structured, long and persistent with spicy notes.

**Ca N'Estruc.** 13,5%. **Catalunya.** Black Garnacha. **20,40€**  
Silky, with a fresh palate and fruit aroma.

**Cabirol.** 14,5%. **Montsant.** Black Garnacha. **22,40€**  
Ripe fruit aromas. Seductive. Aged in oak barrels.

**Pissarres.** 14,5%. **Priorat.** Black Garnacha. **5,20€** **25,50€**  
Lively, cheerful and vibrant. Intense.

**Gotes.** 14%. **Priorat.** Black Garnacha. Wine from the Alfredo Arribas winery. 91 points Parker guide. Refined, seductive and very fruity. **28,50€**

### OTHER DO

**22 pies.** 14,5%. **Rioja.** Tempranillo. **21,20€**  
Fresh and elegant style. Twelve months of ageing in oak barrels.

**Cantamañanas.** 13,5%. **Ribera del Duero.** Tinta del País. **4,60€** **21,50€**  
Silky and pleasant on the palate and a great fruity character.

**Condado de Oriza Roble.** 13,5%. **Ribera del Duero.** Tempranillo. **23,50€**  
Fresh and fruity. Tasty, pleasant and versatile.

**Marqués de Riscal Reserva.** 14%. **Rioja.** Tempranillo. **30,70€**  
Because the classic never goes out of fashion.

## CAVAS

**House cava.** 11,5%. **Penedès.** Macabeo. **4,20€** **18,00€**  
Very pleasant and frank in the mouth.

**Agustí Torelló Mata Brut Reserva.** 11,5%. **Penedès.** Macabeo. **25,10€**  
Organic. Fresh and fruity with a lasting and pleasant finish.

**Agustí Torelló Mata Rosé.** 11,5%. **Penedès.** Trepat. **26,80€**  
Organic and vegan certified. Aromatic and fresh with hints of wild strawberries and cherries.

**Familia Juvé & Camps Reserva.** 12%. **Penedès.** Xarel·lo. **28,80€**  
Seductive, fresh, soft and silky.