

Casa Ruíz

Authentic Tapas Bar

Wine List.

Amigos,

We have created this wine list for you out of our love of the vast variety of wines that can be found in Spain. There are many different Spanish Grape varieties, such as Albariño, Tempranillo and Viura which help to give Spanish Wines their unique warm, fruity characteristics.

We hope you have as much pleasure reading this wine list as we have had writing it, Wine should never be an elitist subject but approachable and enjoyable and a way of enhancing your meal and experience at Casa Ruíz.

We have separated this wine list into regions of Spain, Spanish Wine is old world wine and so it is controlled by geographical denominations, DO, "Denominacion de Origen" each area has unique characteristics – we are sure you will find something you will enjoy.

If you would like any help with choosing your wine at all then please give us a shout!

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Casa Ruíz

Authentic Tapas Bar

Open every day Lunch and Dinner.

Lunch is served from 12-3pm

Dinner is served from 5pm- 10ish (later at the weekends!)



Casa Ruiz

Authentic Tapas Bar

Sunday 28th March

Live Music at Casa Ruiz from 7pm – with “Synergy” – a great duo playing Spanish Classics.

Please book your table now to avoid disappointment!

Cavas

The word “Cava” comes from Cataluña, where it means cellar and it is the name of the sparkling wine as well as the DO. Cava in Spain is not drunk just for Celebrations but as a great companion to a meal or as an aperitif.

01. Codorniu Clasico Petit Brut. £7.50

20cl, a perfect baby bottle, just enough for 2 glasses. Codorniu is one of our favourite Cava makes, a delicious flavour and gentle bubbles.

02. Marques de Monistrol Brut £19.50

This is a soft and gentle Cava, a blend of 3 traditional Cava grape Varieties it is subtle and dry. Gently sparkling, the perfect wine for drinking with Cheese, Fish or on its own!

03. Marques de Monistrol Rose. Brut £19.50

A delicate sparkling light Pink wine with notes of Strawberry and crisp Apple. The combination of Pinot Noir and Monastrell make for a wonderful dry Cava.

04. Codorniu Maria Cristina £27.00

This is a wine that was made for a Spanish Queen who had a taste for the finer things in life! It is aged for at least 15 months and has a beautiful Biscuit flavour with a crisp finish.

Rose

05. El Muro. Do: Cariñena £3.50 £13.50

Made with the Garnacha grape this is a dry fruity Rose, with flavours of redcurrant and thirst quenching strawberries! Great with Red meats and fish alike, a great all rounder!

06. Campo Lagaza. Do: Navarra £17.00

A more complex version of a Garnacha Rose wine from Navarra which is the forerunner of Rose production in Spain. A full bodied Rose, try with the Pinchos Morunos!

Red Wine

DO: La Mancha

15. Gran Duc Tempranillo – 2008 £3.50 £13.50

An easy drinking red wine made with 100% Tempranillo Grapes. Fruity and smooth bodied, great with any dish!

16. Castillo Estables – 2004 Reserva £16.00

100% Tempranillo, a wine that is matured in Oak Barrels for 20 months to give a deep flavour. Dark Fruit flavours with Spicy notes.

DO: Jumilla

17. Casa de La Ermita - £16.50

A Monastrell blend with Cabernet Sauvignon, typical flavours of Blackberries, Coffee and Plum. Some say there are notes of Chocolate and Caramel!

DO: Valdepeñas

18. Pata Negra – 2004 Reserva £17.00

A deep brick-red coloured wine, made with 100% Tempranillo grapes, a gem of a wine from Senorio De Los Llanos wine makers. Great with Red meats.

DO: Toro (Zamora)

19. Caño – 2007 £16.50

A blend of the Garnacha and Tempranillo Grapes, this makes for a very fruity wine, sweet berry flavours, great with Red and White meats, try with the Carne Guisada!!

20. Castillo del Rio £21.50

Tinta de Toro Grape, a fantastic full bodied wine, one of Alfonso's favourites! A blood red wine with good "legs"! try with the Morcilla, Meatballs or other meat dishes.

Red Wine Cont...

DO: Alicante

21. Pinot Noir Enrique Mendoza £22.00

Served slightly chilled this is a wonderful example of Pinot Noir, this is a unique wine with a deep Purple – Red colour, a great warm weather wine which will evoke memories of summer days!

DO: Ribera Del Duero

22. Peñafiel – 2006 £22.00

A 5* award winning wine. Made from Grapes picked from 70 year old vines and matured in Oak for 18 months before then being matured again in the bottle for 8 months. Cherry flavours, delicate tannins – a great wine to be savoured!

23. Emilio Moro £27.00

A deep Purple- Red Colour, an intense wine, perfect for slurping!!! A wonderful example of the depth of flavour that can be found in Ribera Del Duero wines. Try with the Chorizo al Vino, Mushrooms and Pinchos Morunos.

DO: Castilla y Leon.

24. Vizar 5 meses – 2007. £17.50

This is another award winning wine, delicious forest fruit flavours with a slight herbal essence. It is a tasty, juicy wine that is a great support with any of our dishes.

DO: Priorat

25. Joan Gine Gine – 2005 £25.00

A beautifully presented Red with an intense colour, wonderful aroma of blackcurrant and liquorice, actually a delicious match with Manchego cheese due to its natural creamy texture.

Red Wine Cont...

DO: Somontano

26. Tinto Laus Roble - 2004

£19.75

A long time favourite with Alfonso, he describes it as Chocolatey and smooth. The Cabernet Sauvignon gives cherry fruit flavours, so its Black Forest Gateau in a bottle!

DO: Navarra

27. Inurrieta Norte -2006

£18.75

An intense, bright, Ruby Red colour. Mature, subtle aromas of Black fruits with a gently Spicy finish, wonderful with our Red Peppers and Black Pudding.

Rioja – The Reds.

DO Rioja – Joven

28. Albizu RT28 Tempranillo – unclassified Rioja £14.50

A superb young wine that comes from a large production in Rioja, this wine has been described as “seriously gluggable!”, very fruity, soft and great with our Judiones Tapa!

29. Bodegas De Abalos – 2008 £16.50

A Young Rioja matured in Oak, this is a light and gentle Rioja, soft floral notes, good fruit flavours, wonderful for lunchtimes, summer drinking and even matching with fish!

DO: Rioja – Crianza

30. Azabache – 2006 £18.00

A blend of 3 Spanish Grapes, Tempranillo, Garnacha and Mazuelo, this is a beautifully deep wine, great flavour that has developed from its year aging in Oak. Vanilla, Tobacco, Plum and Coffee flavours comes through.

31. Ibericos – 2006 £19.00

From the Bodegas Torres wine makers, this is a full bodied Rioja, medium tannins make it perfect for matching with Red Meat dishes. Forest Fruit flavours and a long finish.

DO: Rioja – Reserva

32. Torrealdea – 2005 £20.00

A ruby Red colour, with juicy flavours of leather, vanilla and spice. It is silky and smooth and a great wine for drinking with your meal, try with the Chicken and Bacon Kebabs!

33. Viña Pomal – 2003/2005 £22.00

The Perfect Rioja Reserva! – Deep Red Berry flavours, a very silky wine that has a long lasting finish. This is an elegant wine that deserves to be enjoyed.

Rioja – The Reds Cont...

- 34. Ramon Bilbao – 2004** £23.00
Cherry Red in colour, rich fruity flavours, a truly sun-blushed wine! This wine has often been noted for its balance and ease of drinking.
- 35. Marques de Riscal – 2005** £27.00
A classic example of a Red Rioja from one of the best Wine producers in Spain. Matured for 24 months, this wine has a deep and long lasting Oak flavour.
- 36. Marques de Murrieta – 2003** £28.00
A wonderfully Rich Rioja, so smooth it almost tastes creamy. Try with the Pinchos Morunos or even our Spicy Garlic Prawns, an outstanding Rioja.

DO:Rioja – Gran Reserva

- 37. Muriel – 1996** £26.00
A mature wine with all the flavour you would hope for from a serious Rioja. Deep Red and Black fruits, Leather and Coffee are all prominent here, a very grown up Red!
- 38. Faustino I, 1996** £27.00
One of the most recognisable of Spanish Riojas, slightly tannic but still with Big Juicy flavours, great with any Meat dish.
- 39. Viña Real Cune – 1998** £31.00
A Warming wine, soft tannins, and Dark Red colour make this a very elegant wine, fantastic with Red meats, Mushrooms and our Red Peppers with Goats Cheese.
- 40. Monte Real – 1978** £39.00
Despite the age this wine is not overly drying in the mouth, the tannins are silky and with Strawberry flavours this wine is very enjoyable, an example setter for other Riojas.

Rioja ~ Gran Reserva Cont...

41. Castillo Ygay-2001 £49.00

Established in 1852 by Luciano Francisco Ramon de Murrieta, this historic bodega is the first of the famous Rioja houses still in existence today. As the original visionary and pioneer of the Rioja region, Luciano was made Marqués de Murrieta by Queen Isabel II. This is a wine with History and power, to be savoured and cherished – either that or thoroughly enjoyed with a plate of Jamon Iberico and Pan T u m a c a .

Magnums (150cl)

42. Azabache Crianza 2006 £36.00

43. Faustino V, Reserva 2002 £43.00

44. Ramon Bilbao Reserva 2004 £46.00

45. Marques de Riscal Reserva 2005 £54.00

Jeroboam (300cl)

46. Marques de Riscal Reserva 2002/2005 £108.00

Jerez

Sweet Wines and Sherry.

47. **Manzanilla ~ Barbadillo Solear.** £3.75 (7cl) £18.50 (37.5cl)

A dry Sherry, perfect with savoury dishes such as Olives and Nuts. We serve this very cold to make a refreshing aperitif.

48. **Lustau Moscatel de Chipiona.** £4.75 (12.5cl) £18.00 (50cl)

A luscious, juicy, fruity and light wine. Pale in colour and with flavours of grape and melon. This is a great sweet wine that is best served cold and matched with Fruity Desserts.

49. **Gran Barquero, Pedro Ximenez.** £3.75 (7cl) £23.75 (50cl)

Served at room temperature this is a sticky, Treacle like wine made with the famous Pedro Ximenez Grape. A superb sweet wine from Montilla-Moriles. Great with Chocolate and Crema Catalana.

Brandies De Jerez

All the following are served as 2.5cl.

- **Fabuloso. Brandy Solera.** £2.50
This is a blended brandy which ensures consistency and smoothness. Aged in Oak is has a pleasant warming flavour.
- **Carlos III. Solera Reserva (8 Years)** £3.50
Another Blended Brandy that comes from Matured Vines and which is still made in the traditional way. A delicious aperitivo.
- **Luis Felipe. Gran Reserva (60 Years)** £7.50
An Intensely dark colour and a sweet long lasting flavour. This Brandy goes through a very careful process to ensure it is always the oldest Liquor which is transferred from the Cask to the bottle.

Sidra y Cervezas

Cider and Beers.

- **Mayador. Sidra Asturiana.**(33cl) **4.5%** **£3.00**
A dry and refreshing Cider, gently sparkling.
- **Estrella.** (33cl) **4.7%.** **£3.25**
A pale and refreshing beer, a very popular beer all over Spain, served with a good frothy Head.
- **Mahou.** (33cl) **5.5%.** **£3.25**
The most famous Lager in Spain, almost an institution in Madrid, great straight from the bottle. Malty and Savoury, also served very cold.
- **Alhambra Gran Reserva 1925.** (33cl) **6.4%** **£3.75**
A matured, full bodied beer from Granada. Dark in colour, made with the Water from Sierra Nevada – this is a great beer to enjoy with food.

Spanish Liquors

- **Pacharan Baínes.** £3.50
A Sloe Berry Liquor that has been produced from the Navarra Region for centuries. A Fantastic digestive and served from the freezer for maximum refreshment.
- **Melody Crema Catalana.** £3.50
If you can't manage a Dessert but would still like something sweet then this is what to go for, also a great alternative to Baileys. A Crema Catalana flavoured Liquor which is served on ice – Yum!
- **Tilford Manzana.** £2.50
Apple flavoured digestive spirit. Served very cold and in pretty shot glasses this a yummy way to end your meal. A very fresh Apple flavour.
- **Tilford Castaño.** £2.50
Flavoured with Hazelnut and again, served very cold. This is a sweeter alternative to the Fresh Apple and equally delicious.