

# *La Goya Manzanilla*

## The Producer

Delgado Zuleta, founded in 1744, is the oldest family-owned winery in the Sherry district, known for its Manzanilla Sherry and "Tierra de Cádiz" white wines. Committed to quality, the winery blends modern facilities with an expert team that respects tradition while focusing on the future.

## General information

Type of wine: dry, sherry  
Alcohol Content: 15%  
Grape Variety: Palomino  
Origin: Jerez

## Tasting notes

This pale golden Manzanilla has a fine, intense nose with notes of roasted almond, citrus peel, and chamomile. Light, dry, and smooth on the palate, it offers exceptional persistence and richness, reflecting its peak maturity as a "Pasada."

## Price

100ml | £8  
Bottle 375ml | £28



# *Mira la mar Fino*

## The Producer

Mira la Mar is a distinguished Sherry producer from the Jerez region of southern Spain, dedicated to crafting exceptional Fino Sherry. The winery places a strong emphasis on tradition while embracing innovative winemaking techniques. With a focus on quality and sustainability, Mira la Mar produces wines that capture the essence of the region's unique terroir.

## General information

Type of wine: Sherry  
Alcohol Content: 15%  
Grape Variety: Palomino  
Origin: Jerez

## Tasting notes

Mira la Mar Fino presents fresh aromas of green apple, citrus zest, and a light almond note. On the palate, it is crisp and dry, with a harmonious blend of delicate nutty flavors and a subtle saline touch. Its clean, refreshing finish and lively acidity make it an excellent companion to seafood dishes and tapas.

## Price

100ml | £9  
Bottle 375ml | £32



# *Mira la mar Oloroso*

## The Producer

Mira la Mar is a respected Sherry producer from the Jerez region, known for its dedication to both tradition and innovation. The winery focuses on producing high-quality Sherries, utilizing time-honored methods while maintaining a commitment to sustainability. Mira la Mar's Oloroso exemplifies the rich, complex character of the region's wines, crafted with care and expertise.

## General information

Type of wine: Sherry  
Alcohol Content: 20%  
Grape Variety: Palomino  
Origin: Jerez

## Tasting notes

Mira la Mar Oloroso is a rich, full-bodied Sherry with deep aromas of toasted nuts, caramel, and dried fruits. On the palate, it offers layers of complexity, with flavors of dark chocolate, raisins, and a slight hint of spice. Its smooth texture and long, warming finish make it an excellent pairing with hearty dishes like roasted meats or aged cheeses.

## Price

100ml | £12  
Bottle 375ml | £46



## *Mira la Mar Moscatel, D.O. Jerez*

### The Producer

Covi Jerez is a cooperative representing growers across the Sherry Triangle. Committed to supporting Cádiz vineyards, they launched their own brand in 2008, introducing the high-quality 'Mira la Mar' sherry range along with vinegars and dressings.

### General information

Type of wine: White wine  
Alcohol Content: 15.5%  
Grape Variety: 100% Muscat  
Origin: Jerez

### Tasting notes

Five years of Solera aging give this raisined Muscat wine an amber glow. Intense aromas of orange blossom and candied citrus lead to a luscious palate—perfect with blue cheese or dark chocolate

### Price

100ml | £10  
Bottle 375ml | £39



## *Santalba Las Flores, D.O. Rioja*

### The Producer

Bodegas Santalba is a trailblazing organic producer in Rías Baixas, founded by winemaker Cristian Campos. Their 'Las Flores' Albariño comes from prized 40-year-old coastal vineyards, showcasing the pure expression of Galicia's Atlantic-influenced terroir

### General information

Type of wine: Sweet wine  
Alcohol Content: 13.5%  
Grape Variety: 60% Malvasia Riojana, 40% Viura  
Origin: Rioja

### Tasting notes

Pale gold in color. Aromas of ripe stone fruits, white flowers, and honeyed notes lead to a silky palate balancing sweet richness with lively acidity. Age-worthy and elegant

### Price

100ml | £12  
Bottle 500ml | £49



# Pedro Ximenez

## The Producer

Pedro Ximénez is a traditional and iconic grape variety grown in the Sherry region of Jerez, Spain, often associated with some of the most renowned producers in the area. The wine is known for its rich, intense sweetness and deep flavors, created by drying the grapes in the sun before fermentation. Many high-quality Sherry houses in Jerez craft Pedro Ximénez wines, showcasing the grape's natural richness and complexity.

## General information

Type of wine: Dessert wine

Alcohol Content: 20%

Origin: Jerez

## Tasting notes

Pedro Ximénez is a decadent, full-bodied dessert wine with rich aromas of dried figs, raisins, and dark chocolate. The palate is intensely sweet, with flavors of molasses, caramel, and toffee, creating a velvety mouthfeel. The wine's concentrated sweetness is balanced by a touch of acidity, making it an excellent pairing for indulgent desserts like chocolate torte, crème brûlée, or blue cheeses.

## Price

100ml | £12

Bottle | £49

