



WINNOS *winnos*



C·H·A·M·B·A·O·

BEACH BAR CLUB 



CHAMBAOSOTOGRA.NDE.COM



WHITE WINES



75cl

150cl

J. FERNANDO

3,70€ 22,50€

VERDEJO-RUEDA

This single-variety wine from the 2025 vintage stands out for its bright yellow color and tropical fruit aromas with herbaceous touches, offering a fresh, balanced palate with the elegant bitter finish characteristic of the variety.

TIERRA BLANCA

3,70€ 22,50€

SEMIDULCE-TIERRA DE CÁDIZ

VARIETY: PALOMINO FINO, MOSCATEL, AND RIESLING.

The winemaking process is stopped before all the sugar turns into alcohol, giving rise to its semi-sweet character. The wine appears clean, bright, and dense with pale yellow tones and greenish rims. On the palate, it is velvety. Smooth and glyceric entry. Fruity and flavorful, well-balanced, round.

BARBAZUL

25,00€

CHARDONNAY - TIERRA DE CÁDIZ

The grapes, planted in albariza soils in El Puerto de Santa María, are harvested in August, fermented at a low temperature, and rest for about two months on its lees. Straw yellow color, with some greenish hue; on the nose, white floral aromas, orange blossom, citrus fruits, peach, aromatic herbs. Flavorful on the palate, sparkling, lively, with great fruit expression, intense and enveloping. Fragrance of flowers and fruits.

CIRCE

25,00€

VERDEJO - D.O. RUEDA

A light cold maceration allows the free-run must to be imbued with all the varietal aromas. Fermented at a low temperature (12°C), the wine finally rests with its fine lees to achieve the smoothness on the palate that characterizes it. A different Verdejo that surprises when the glass is brought to the nose and fascinates on the palate. On the palate, it is fresh and sweet tooth, with a smooth, silky step and a very long, perfumed aftertaste.

PAZO SAN MAURO

4,20€ 26,00€ 52,00€

ALBARIÑO - RÍAS BAIXAS

The winery was built in the year 1591, being one of the oldest wineries in Europe. The vineyards of the Pazo extend across the estate on pebble terraces that descend to the banks of the Miño River. Particularly characteristic is the granitic subsoil of the estate, which contributes a complex and mineral character to the wines. Approximately one-third of the bunches undergo a cold pre-fermentative maceration to achieve a greater extraction of aromas and other compounds that grant structure to the wine. Another third of the bunches are pressed whole without destemming, "in the old-fashioned way," which contributes freshness and identity to the wine, with more varietal flavors and a more complex nose; the last third is destemmed and pressed directly without maceration, thereby conserving all the acidity of the grape, contributing freshness on the palate to the wine. Golden yellow color with greenish reflections. Ample, fresh, and balanced. Very persistent finish with varietal reminders.

JOSE PARIENTE

25,50€

VERDEJO - RUEDA

After the harvest, the musts ferment in stainless steel tanks, concrete tanks, and wooden vats. The wines remain with their lees for 5 months. The blending is what characterizes its uniqueness. On the palate, the notes of fresh fruit appear once again. Unctuous, sweet tooth, and elegant with a smooth touch of final bitterness, characteristic of the verdejo variety and sustained by a good acidity. It possesses a great structure that favors its persistence. The volume on the palate of this vintage stands out. The retronasal is complex and intense.

MUGA

25,50€

VIURA 90% Y MALVASIA - RIOJA VARIEDAD VIURA, GARNACHA Y MALVASIA

Once the alcoholic fermentation is complete, it remains for 4 months in the barrels, performing 2 batonnages per week during the first months and one daily in the last month, to keep its fine lees in contact with the wine, protecting it from oxygen and contributing smoothness on the palate and complexity. It presents a light straw yellow color. On the palate, it presents a very lively acidity perfectly balanced with the volume on the palate. Citrus notes are perceived, accompanied by a subtle salinity that prolongs its persistence. The aftertaste is long, with citrus and stone fruit reminders, leaving a fresh and elegant sensation.

CLOE

26,50€

CHARDONNAY - RONDA

It remains for 3 months of aging on its lees. It presents a bright yellow color with golden rims, clean and luminous. On the palate, it is a flavorful, light, elegant, and fresh wine, with a very pleasant balance. It stands out for its elegance, lightness, and freshness.

MARQUÉS DE RISCAL

27,00€

SAUVIGNON - RUEDA

Wine of a pale yellow color with greenish reflections. Very complex nose with notes of fresh grass, a mineral background that gives it personality, and abundant fresh fruit such as citrus, pineapple, or melon. On the palate, it leaves a fresh and aromatic sensation with a clean and persistent finish.

MONTENOVO

27,00€

GODELLO - VALDEORRAS

The grapes are harvested manually in vineyards located on high-altitude blue slate slopes. After a light skin maceration, a static cold settling is carried out. Malolactic fermentation is not performed, and the wine is clarified and stabilized by cold before a light filtration. On the palate, it presents an ample and unctuous entry, with a fair acidity and a perfect balance. Flavors of white fruit and citrus stand out, with a mineral and refreshing finish.

MAR DE FRADES

33,00€

ALBARIÑO - RIAS BAIXAS

It presents a beautiful pale yellow tone with greenish reflections, evoking freshness from the first glance. Its entry on the palate is vibrant and refreshing, with an acidity that highlights its liveliness. The finish is long and persistent, leaving a mineral aftertaste characteristic of the Atlantic territory.

AMODIÑO

50,00€

ALBARIÑO - RIAS BAIXAS

Barrel aging of 12 months with aging on its fine lees from three different vintages. Its fermentation is spontaneous with its own indigenous yeasts at a low temperature and very prolonged over time. With a golden yellow color. Good balance and good weight. On the palate, it turns unctuous, dry, fatty, and long. Its fruity notes and mineral nuances will stand out throughout its long life.

RED WINES



75cl

150cl

MONTE ABELLON

3,80€ 23,00€

5 MESES - RIBERA DEL DUERO

50% French oak and 50% American oak. Very intense, bright cherry-red color. Very intense aroma with marked fruity sensations of blackberry and blueberries perfectly integrated with a quality wood that envelops everything. Good structure and good fruit expression on the palate, potent and with mature tannins.

AZPILICUETA ORIGEN

25,00€

TEMPRANILLO - RIOJA

Aged red wine (Crianza). 18 months in French oak barrels. Deliciously fruity nose. Cherries, plums, blackberries, blueberries, and a light note of strawberries appear. Its aromatic richness also shows us floral and spicy nuances. On the palate, it steps silky, reaffirming the fruit. A very perfumed red wine, with a long and elegant step.

CARMELO RODERO 9 MESES

4,70€ 28,00€

TEMPRANILLO - RIBERA DEL DUERO

Its subtle aging, for nine months in carefully selected barrels, enhances the fruit and harmony in each sorbo, enveloping the palate in a pleasant and persistent sensation that invites to enjoy without haste. Its casual character, its balanced flavor, and its silky texture make it an ideal companion for those looking for simplicity without renouncing quality.

CONDE DE SAN CRISTOBAL CRZ.

30,00€

TEMPRANILLO - RIBERA DEL DUERO

Aging of 12 to 14 months in French oak barrels. This wine has a concentrated, deep, and complex aroma, with a base of fresh fruit and mineral touches. On the palate, it is fresh and potent, flavorful, fatty, expressive, and with a round and long step through the mouth. A balanced wine, very fine.

MUGA DE CRIANZA

30,00€

TEMPRANILLO / GARNACHA - RIOJA

Manual harvest. Fermentation in wooden vats with temperature control. Aging for 22 months in barrels manufactured in their own cooperage with a selection of forests. The origins of the wood being 80% French oak and 20% American oak. Prior to bottling, a clarification with fresh egg white is performed. Remaining for a minimum period of 9 months in our winery to add greater refinement and complexity. It shows a bright ruby-red color of medium depth and a garnet rim. On the palate, it is long, balanced, and elegant. A perfectly integrated acidity and a smooth tannin stand out. It shows a very long and fruity finish in the mouth.

MARQUÉS DE MURRIETA RSV.

36,50€

TEMPRANILLO - RIOJA

21 months in American oak barrels of 225 liters capacity. The calling card of this Marqués de Murrieta is a miscellany of raspberry, blueberry, and cherry aromas accentuated with touches of thyme, rosemary, and sandalwood. Direct and precise, with a juicy fruit load outlined with elegant tannins and a fresh and pleasant final.

CARMELO RODERO CRZ.

37,00€

TEMPR. / SAUVIGN - RIBERA DEL DUERO

Vineyards at an altitude of more than 800 meters. Winemaking by gravity (OVI system). 15 months in new French oak barrels of 225L. It presents a deep cherry-red color with violet rims, a sign of its relative youth and its power of evolution in the bottle. Its entry is silky and enveloping, accompanied by a balanced step through the mouth in which the fruitiness characteristic of Tempranillo and the complexity contributed by Cabernet Sauvignon combine. The finish is persistent, with polished tannins and a well-integrated acidity that augurs a good aging potential.

BOSQUE DE MATASNOS

42,00€

TEMPRANILLO 91%, MERLOT 5%Y MALBEC 4% - RIBERA DEL DUERO

Old vines (50 to 60 years old) located at 950 meters of altitude on poor sandy and clay soils subjected to an extreme climate. The harvest is carried out manually; the grapes are subjected to a double selection on the table. Fermentation in new American oak barrels for 12 months. Of very limited production, only available in specific vintages where the weather, maturation, and quality of the planted varieties allow it. Intense cherry-red color, purplish tint, very high depth. Pleasant entry in the mouth, slightly sweet in the middle and end of the mouth. Intense spicy, mineral again, graphite and licorice. Very pleasant aftertaste of dark chocolate, long with a toasted finish, smoky notes and tobacco, fruit once again.

HABLA Nº 32

43,00€

SYRAH - EXTREMADURA

Organic viticulture and an elaboration with 12 months of barrel aging. It expresses itself with great aromatic intensity and complexity. It is distinguished by its fruity nose, where aromas of peach and raspberry yogurt stand out, opening into forest and herbaceous notes on a spicy background of incense and oak. On the palate, it is tonic, contundent, and sweet tooth, enveloping, with good persistence and depth.

RAZA EDICION LIMITADA (BY CARMELO RODERO)

49,00€

TEMPRANILLO - RIB. DUERO

AGING OF 20 MONTHS IN NEW FRENCH OAK BARRELS. The 2021 vintage was marked by challenging weather conditions. The cycle began with a winter marked by storm Filomena at the beginning of the year, which brought heavy snowfalls and rains. The summer was warm and dry, typical characteristics of our region, which favored the ripening of the grapes. However, precipitations were scarce, and the lack of moisture in the soils influenced the ripening process, forcing the use of Filomena's reserves. Despite the adversities, the extreme weather conditions marked the final result of the harvest, qualified as excellent. On the nose, Raza deploys a resounding range of aromas where mature and fresh fruit expresses itself in a particularly intense and elegant way. The deep notes of blackberries and plums, among other black fruits, intermingle with fine spicy nuances. Silky entry in the mouth, which evolves with an enveloping and well-balanced density.



ROSE WINES



MUGA

4,20€ 24,50€ 50,00€

RIOJA

Once the fermentation is complete, the wine remains in contact with the fine lees for 16 weeks, which contributes greater smoothness and persistence in the mouth. It stands out for its pale pink color. On the nose, it presents a medium-high intensity and great complexity, with a first impact of notes of peach skin, stone fruits, and a touch of white flower. On the palate, it is a very balanced wine, with a high and sharp acidity, perfectly integrated with the volume in the mouth. Its finish is long, reminding once again of peach, with light citrus notes.

NICTE

25,00€

PRIETO PICUDO - CASTILLA Y LEÓN

An exceptional rosé made with vineyards growing at more than 800 m. This wine is made with the first must obtained by bleeding. Afterwards, it ferments at a low temperature to pamper those intense and elegant fruit aromas that characterize it. It presents a pale pink color with salmon tones, clean and bright, it features intense aromas of white fruit and strawberry palate, jelly beans, white flowers, and roses. On the palate, it presents itself fresh, with good acidity, very aromatic, and a sweet tooth and refreshing point.

ST. MARGUERITE CHATEAU

31,00€

CÔTES DE PROVENCE

It has the appearance of a delicate pearled pink. To the nose, it releases delicate floral aromas of white peach and grapefruit peel, while to the mouth it transmits freshness, in line with the nose for delicate fruit aromas with a grapefruit peel finish.

FLOR DE MUGA

32,00€

RIOJA

It is fermented at a low temperature in small oak vats. Once the fermentation is complete, the wine is conserved with the fine lees for a minimum of 4 months, performing battonage (putting the fine lees in suspension) twice a week to protect the wine naturally, maintaining the aromas and contributing volume in the mouth. Of a bright pale pink color. On the nose, it stands out for a great complexity and intensity where we can find aromas of stone fruit (peach, apricot), some red fruit, notes of white flower, and citrus. All these aromas are characteristic of the Garnacha Tinta variety. A spicy note (vanilla, cinnamon) originating from the elaboration and aging in small wooden vats also appears, though more subtle. On the palate, it is fresh and balanced. It has a marked acidity that gives it length and liveliness. The fruity notes appear again in the mouth, especially apricot. The finish is very long, fresh, with a very smooth tannin that contributes structure, making it a very gastronomic wine.

MUGA ROSADO 3 LITROS

110,00€

RIOJA

Once the fermentation is complete, the wine remains in contact with the fine lees for 16 weeks, which contributes greater smoothness and persistence in the mouth. It stands out for its pale pink color. On the nose, it presents a medium-high intensity and great complexity, with a first impact of notes of peach skin, stone fruits, and a touch of white flower. On the palate, it is a very balanced wine, with a high and sharp acidity, perfectly integrated with the volume in the mouth. Its finish is long, reminding once again of peach, with light citrus notes.

CHAMPAGNE AND SPARKLING WINES

ANNA DE CODORNÍU DE BLANC DE BLANCS

25,00€

D.O. CAVA

VARIETY: CHARDONNAY, MACABEO, PARELLADA, AND XARELLO - MINIMUM AGING OF 15 MONTHS IN THE WINERY'S CAVES. Visually, it presents a beautiful straw yellow with golden irisations, very bright, with a fine bubble and good crown formation. Complex and intense on the nose, in which aromas of white fruit in season (pear, apple) are appreciated along with spicy notes (pepper, curry) and touches of citrus. On the palate, it results fresh, flavorful, and slightly creamy, with a very well-integrated bubble. It shows a long finish, with an elegant aftertaste of lemon peel.

CHARLES DE FRANCE ROSE GRANDE RESERVE BDN

33,00€

BLANC DE NOIRS

ELABORATED EXCLUSIVELY FROM A SELECTION OF RED GRAPES UNDER THE TERM BLANC DE NOIRS AND THROUGH THE MÉTHODE TRADITIONNELLE OF SECOND FERMENTATION IN BOTTLE. This sparkling wine presents an attractive light pink gown with fine and persistent bubbles that on the nose shows itself very expressive and markedly fruity, deploying aromas of currant, strawberry, and raspberry, while on the palate it offers a lively and refreshing entry with a step through the mouth of good body and a silky texture that highlights the flavors of mature red fruits.

PERRIER JOUET GRAN BRUT

92,00€

D.O. CHAMPAGNE

VARIETY: PINOT NOIR 40%, PINOT MEUNIER 40%, AND CHARDONNAY 20% - REMAINS 3 YEARS IN THE CELLAR. It possesses a balance of fruity and floral notes, being a fresh, lively, and subtle wine that offers a wide range of aromas. It has an attractive golden appearance, with elegant and prolonged effervescence. Delicate and elegant, at the same time intense and complex. On the palate, its floral notes, fresh fruit (peach, citrus), intense pastries (Vanilla, butter), yellow fruit (apricot, mango) stand out. Frank, resounding, balanced, and structured attack, full-bodied Champagne.

PERRIER JOUET ROSÉ

104,00€

D.O. CHAMPAGNE

VARIETY: PINOT NOIR 35%, CHARDONNAY 25%, PINOT MEUNIER 25%, AND OTHERS 15% - REMAINS FOR A MINIMUM OF 3 YEARS OF AGING IN THE CELLAR. It has a salmon pink appearance, bright and fresh, with abundant, lively, and prolonged effervescence. Flavors of mature red fruits, juicy, intense, and sweet stand out with subtle notes of flowers at the end. Intense palate, acidic attack with a smooth and complex finish. It is a generous wine, with character and pleasant persistence.

PERRIER JOUET BELLE EPOQUE

250,00€

D.O. CHAMPAGNE

VARIETY: CHARDONNAY 50%, PINOT NOIR 45%, PINOT MEUNIER 5%. More than 6 years of aging in the Perrier-Jouët cellars. Clear, luminous pale gold color. Delicate white fruit aromas dominate, highlighting vineyard peach and poached pear, along with notes of linden blossom and hawthorn. It shows itself juicy, with notes of peach, and a fine and creamy texture completed with sensations again of pear and rhubarb.

SANGRIA

22,50€

Vodka, triple sec liqueur, red vermouth, brandy, cinnamon stick, red wine, lemon, orange, and sugar.

SANGRIA DE CAVA

26,50€

Vodka, triple sec liqueur, white vermouth, cava, orange, and sugar.

