



## ■ RETAIL PRICES FOR WINES, CHEESE & CHARCUTERIE

### { CAVA }

**EL CELLERET (Brut Nature) (2019) - Variety Xarello, Macabeo & Parellada Origin San Sadurní D'Anoia, Penedès**  
*Fresh, dry, well-balanced with a fresh entry and just the right amount of bubbles, long and pronounced finish / £28.80*

**JULIA BERNET RESERVA 130 (Organic Brut Nature) (2013) - Variety Xarello Origin Subirats, Penedès**  
*Dry, with white fruit aroma, dried fruit and balsamic. Palate is fresh, creamy and citric with a medium, persistent carbonatio / £42.00*

### { SHERRY }

**MANZANILLA CALLEJUELA (2019) (Organic, Biodynamic & Natural) - Variety Manzanilla fina Origin San Lúcar, Andalucía**  
*Fermented in stainless steel tanks, aged in oak for 7 years*  
*Dry with intense aftertaste and retro nasality. Golden pale colour. Almonds, citric and lavender / £25.00*

**AMONTILLADO CALLEJUELA (2017) (Organic, Biodynamic & Natural) - Variety Palomino fino Origin San Lúcar, Andalucía**  
*Aged in oak for 12 years. Dry and elegant. Golden colour with an intense aroma. Salt and nuts on a mineral background / £33.50*

**EL CERRO (1998) (Organic, Biodynamic & Natural) - Variety Palomino Origin San Lúcar, Andalucía**  
*Aged in oak barrels in the Solera & Criadera system for more than 20 years.*  
*Extremely concentrated, warm oak notes, walnut husks, ponzu sauce with relatively few raw tannins / £45.90*

### { WHITE }

**ADEUS (2018) - Variety Godello, Treixadura & Torrontés Origin O Ribeiro, Galicia**  
*Aged on lees in stainless steel tanks for 2 months and 1 more month in the bottle.*  
*Stone fruits like apricots and peaches. Tasty and cheerful with a wide and persistent aftertaste / £17.90*

**A TELLEIRA (2018) (Small-batch) - Variety Godello Origin O Ribeiro, Galiza**  
*From Grupo Reboreda Morgadío. Aged on lees in stainless steel tanks for 4 months and 3 more months in the bottle.*  
*Rounded, silky and cheerful texture. Embracing but with a certain lightness at the same time. Persistent aftertaste / £17.90*

**EXTREMO (2017) (Organic, Biodynamic & Natural / Small batch) - Variety Verdejo & Viogner Origin Valencia**  
*From Coqué Ruz. Cold maceration and low temperature fermentation. Aged 4 months in French oak casks on lees.*  
*Intense yellow with a green rim. White flowers & fruity on the nose. Elegant yet aromatic with dried fruit & butter / £19.20*

**LA RASPA (2018) (Natural) - Variety Moscatel & Doradilla Origin Sierras de Málaga, Andalucía**  
*Each variety fermented separately in stainless steel tanks. Aged together on lees for 5 months in concrete tanks.*  
*Golden colour with steely glares. Peach and honey aroma. Fresh entry with good acidity, lemons and white flowers / £19.90*

**FORLONG BLANCO (2018) (Organic & Natural / 3,500 bottles per year) - Variety Palomino & P.X. Origin Jerez, Andalucía**  
*Fermented in stainless steel tanks. Aged in stainless steel tanks on lees performing a weekly bâtonnage.*  
*Full bodied white. Intense in the nose with citric notes and balsamic. Well balanced with good acidity. Peach and pineapple / £22.20*

**SILIUS V.O.S. (2015) (Organic, Biodynamic & Natural / 1,200 bottles per year) - Variety Albariño & Treixadura Origin Quiroga, Ribeira Sacra, Galicia.**  
*Aged on lees for 6 to 10 months and then bottled for 3 months.*  
*Amber yellow colour. Complex yet clean aromas of apple, pear and white flowers. Meaty and honest / £24.00*

**JOSÉ ARISTEGUI GODELLO (Organic & Natural / 1,500 bottles per year) - Variety Godello Origin Valdeorras, Galicia**  
*Centenary vines. Fermented and aged in French oak barrels on lees for 3-4 months.*  
*Intense on the nose, mineral, grapefruit and herb notes. Sincere and clean in the mouth, smooth, long and rounded / £31.20*

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**PEDRALONGA ALBARIÑO (2018) (Organic, Biodynamic & Natural) - Variety Albariño Origin Val do Dumia, Galicia.**  
Malolactic fermentation on its lees. Then rests in the tank for 4 to 6 months.  
*Delicate citric nuances of apple and grapefruit with a bold mature mineral finish. Soils of pure distilled granite / £25.80*

**SOPLÓN (2018) (Organic & Natural) - Variety Albillo Real Origin Avila**  
Fermentation in stainless steel tanks. Aged on lees 50% in chestnut casks and 50% in stainless steel containers.  
*Aromas of ripe green and stone fruits, flowers and balsamic. Balanced acidity with an interesting finish / £26.50*

**CLOTAS WHITE LAGRIMA (2018) (Organic, Natural) - Variety Macabeu & Tortosi Origin Castellón, Valencia**  
Fermentation in oak barrels, 6-months barrel aged. *Aromas of matured banana and soft citric, such as kumquat. Mineral touches. Floral notes. Cinnamon is present also / £28.80*

**KOMOKABRAS GREEN (Organic & Natural / 4,000 bottles per year) - Variety Albariño Origin Terra da Barbanza e Iria, Galicia**  
From Jose Crusat. Fermented in stainless steel tanks. Aged in used oak barrels for 10 months. No malolactic fermentation.  
*Slightly fizzy. Aromatic nose of citrus and earth. Elegant and light bodied with nice acidity. Apple, mineral and wood / £29.40*

**XANGALL (2017) (Organic, Biodynamic & Natural / 1,200 bottles per year) - Variety Albariño Origin Galicia**  
From Begoña Troncoso. Macerated and fermented in the press. Aged in stainless steel tanks.  
*Smoked butterscotch notes. Medium to full bodied yet with a smooth texture. Intense with notes of white flowers & ripe fruit / £31.80*

**FORLONG AMIGO IMAGINARIO (2016) (Organic & Natural / 2,300 bottles per year) - Variety Palomino Fino Origin Cádiz, Andalucía.**  
Macerated with stems and skins. Stainless steel tank fermentation. 10 months ageing in Oloroso oak tubs. *Herbal and balsamic aromas with a hint of oregano. Mineral background with a concentrated palate / £34.80*

**XANGALL LAR DOS SOÑOS (2015) (Organic, Biodynamic & Natural / 1,200 bottles per year) - Variety Albariño Origin Galicia**  
No maceration. Fermented in stainless steel tanks for 6 months on lees *Bright hay yellow colour with a golden glare. Mineral, stone fruits and white flowers. Long, dense, fresh and well balanced / £43.90*

{ ROSADO }

**OUI (2018) (Organic & Natural / 5,000 bottles per year) - Variety Tinta fina Origin Segovia, Castilla y León**  
Macerated with the skins. Fermented in used oak barrels and stainless-steel tanks on lees. Aged 4 months in French oak barrels.  
*Cherry blossom colour with an intense strawberry nose. Fresh and balanced with a good acidity and a hint of vanilla / £20.40*

**LATITUD 40 BIOGRAFICO ROSADO (2018) ((Organic, Biodynamic & Natural/ 1,700 bottles per year) - Variety Tempranillo Origin Toledo**  
Dry from an extreme continental Mediterranean climate.  
*A delicious raspberry middle layer, with a rose trim. Clean, intense, wild flowers and balsamic touch. An elegant and long finish / £21.40*

**FORLONG ROSADO (2018) (Organic & Natural / 1,500 bottles per year) - Variety Cabernet Sauvignon Origin Jerez, Andalucía**  
Cold and slow fermentation for 25-40 days resting in the tank until bottled.  
*Intense and fresh. Watermelon and rosemary in the nose. Fresh, creamy and persistent in the mouth / £22.20*

**8º LAR DE MAÍA ROSADO (2018) (Organic, Biodynamic & Natural) - Variety Tempranillo Origin Castilla y León**  
Cold fermentation for 20-25 days. Ageing on lees for 5 months in stainless steel tanks with regular batonnage.  
*Brilliant dark colour. Intense red fruit aroma. Fresh and fruity with strawberry hints, good acidity and persistence / £22.30*

**HIRIART LAGRIMA (2018) (Natural) - Variety Tempranillo, Garnacha & Verdejo Origin Cigales**  
Very fruity and clean with strawberry and cheery notes. A background of aromatic herbs. Fresh, tasty and persistent. Red fruits, fresh acidity with a long aftertaste / £22.80

{ ORANGE }

**LAS BAIRETAS (2018) (Organic & Natural / 900 bottles per year) - Variety Moscatel de Alejandria Origin Utiel-Requena, Valencia.**  
*Very expressive on the nose and well-structured. Citric with a good acidity and a remarkable ending / £27.40*

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{ RED - LIGHT }

**ENTHUSIASMUS TINTO (2017) (Organic, Biodynamic & Natural / 1,200 bottles per year) - Variety Espadeiro, Mencía, Sousón, Brancellao & Merenzao Origin Galicia**

*Light to medium bodied. Young red fruit with earthy notes. Fresh palate yet intense and with a persistent aftertaste / £21.40*

**DoUmia (2016) (Organic, Biodynamic & Natural) - Variety Mencía, Caíño & Espadeiro Origin Val do Umia, Galicia**

*Aged from 9 to 12 months in stainless-steel tanks.*

*Light to medium bodied. Mineral, salty and light with good balance and acidity / £21.90*

**ENCINA INGLES RED (2015) (Organic, Biodynamic & Natural / Small-batch) - Variety Cabernet Sauvignon, Garnacha,**

*Tempranillo, Syrah & Merlot Origin Rhonda. Bright and intense violet hue. Powerful aromas of red and black fruits with discrete spicy notes of oak. Fresh, meaty, enveloping, long and pleasant on the palate with ripe tannins / £21.95*

**VIÑA DE RAMÓN (2017) (Organic & Natural / 2,500 bottles per year) - Variety Garnacha Origin Avila**

*20% of the wine is fermented with stems in open casks. 12 months ageing in French oak barrels. Medium bodied. Spicy with notes of berries and red fruits, plums and cherries / £27.40*

**EL CAMALEÓN (2017) (Organic & Natural) - Variety Romé Origin Ronda, Malaga**

*An almost disappearing variety. A variety used in the past to give colour to dessert wines. 10 month on lees.*

*Light mauve colour. On the nose, light and elegant with herbal notes and red fruits, balsamic and mineral. In the mouth, fresh and fruity with a persistent end / £30.00*

{ RED - MEDIUM/FULL }

**PETIT FORLONG (2017) (Organic & Natural) - Variety Tintilla de Rota, Merlot & Syrah Origin Jerez, Andalucía**

*Macerated in clay tanks. Aged on its fine lees with weekly batonnage for 6 months in French oak barrels.*

*Red fruit, spices & floral in the nose, well balanced, saline & sweet with a liquorice aftertaste / £21.60*

**LATITUD 40 (2015) (Organic, Biodynamic & Natural / 3,000 bottles per year) - Variety Graciano Origin Toledo**

*From Carmen and Luis (Uva de Vida). Malolactic fermentation in stainless steel tanks.*

*Medium to full bodied, fresh and fruity. Elegant and smooth but yet complex and with a good texture / £24.40*

**LLUVIA (2017) Organic & Natural / Small-batch) - Variety Bobal & Garnacha Origin Utiel-Requena, Valencia**

*From Alberto Pedrón -Sentencia wines. Barrelled with the stems for 2 weeks. Then macerated with the skins for 2-3 days. Fermented in stainless-steel tanks. Fresh & intense nose of red fruits, medium bodied, warm & mineral with a remarkable ending / £24.60*

**QUINTA TOUCEDO LOUSA (2016) (Organic, Biodynamic & Natural / 2,000 bottles per year) - Variety Mencía Origin Quiroga,**

*Ribeira Sacra, Galicia*

*Fermented in stainless-steel tanks. Aged 8 months in American oak barrels. Purple colour with a violet rim. Aromas of ripe red fruit and spices. Strong entrance, well-structured tannins and acidity / £25.90*

**PICO LUNAR ANFORA (2018) (Natural) - Variety Tempranillo Origin Segovia**

*Limestone soil. Spontaneous fermentation. 15 days fermented with skin contact in open barrels. Matured in amphora for 8 months.*

*Red violet and blue shades. The tears are slow and dense. On the nose, red and lack fruits. In the mouth, elegant, mineral and fresh. Well integrated tannins / £26.00*

{ RED - FULL-BODIED }

**PUERTA DEL VIENTO (2015) (Organic & Natural / 2,000 bottles per year) - Variety Mencía Origin Bierzo, Castilla y León.**

*Full-bodied. Dark cherry colour with violet rim. Mineral, dried fruits and a persistent aftertaste / £27.80*

**MONTÓN DE PIÑAS (Organic & Natural / Small-batch) - Variety Tempranillo Origin Segovia, Castilla y León**

*Malolactic fermentation in casks. 26 months ageing in French oak casks with medium toasted oak.*

*Medium to full bodied. Brilliant red colour. Smooth & elegant with spices & limestone. Velvety with elegant tannins / £29.80*

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**CLOTÁS (2011) (Organic & Natural) - Variety Tempranillo Origin Castellón, Valencia**

Aged 13 months in French oak barrels. Full bodied, intense, well-structured and balanced. Hints of violet, cinnamon, cloves and vanilla. Chocolate and coffee finish / **£29.90**

**PELIO S (Organic & Natural / 1,000 bottles per year) - Variety Bobal, Cabernet Sauvignon & Syrah Origin Utiel-Requena**

Fermented in an open cask. Aged 12 months in French oak barrels.

Deep red, opaque. Red fruits, cherries, prunes with a spicy background. Creamy, tantalising with a dry, silky finish. Very fresh. Full bodied, elegant, well balanced, mineral and intense with a long aftertaste / **£30.00**

**6º ELEMENTO (2016) (Organic & Natural / 9,000 bottles per year) - Variety Bobal Origin Utiel-Requena, Valencia**

Full bodied, well balanced, elegant yet persistent / **£30.60**

**PELIO (2013) (Organic & Natural / 1,000 bottles per year) - Variety Bobal Origin Utiel-Requena, Valencia**

Full bodied with a very savoury palate. Aged 12 months in new French oak barrels. Different, remarkable and sincere / **£32.45**

**CLOTÁS M (2016) (Organic, Biodynamic & Natural) - Variety Monastrell Origin Castellón, Valencia**

Full bodied. Well balanced acidity and pleasant tannins. Well structured. Fruity with a touch of liqueur and smoked flavors / **£33.00**

**6 DE 7 (Organic & Natural) - Variety Cencibel Origin Toledo**

From Toledo & Ajenjo. Cold maceration. Malolactic fermentation and ageing in oak casks.

Ruby colour. Ripe fruit aromas and spices. Medium tannins with a bittersweet undertone. Mature and well balanced / **£34.80**

**SENTENCIA (2016) (Organic & Natural) - Variety Bobal Origin Utiel-Requena, Valencia**

This winery's insignia wine. Full-bodied, well-rounded, velvety texture with a remarkable ending. Coffee, plum, umami / **£43.90**

**LATITUD SEPTENIO (2012) (Organic, Biodynamic & Natural / 3,000 bottles per year) - Variety Graciano Origin Toledo**

Intense dark cherry colour. Elegant structure. Complex & floral with bitter cocoa notes & a long aftertaste / **£50.40**

{ DESSERT }

**NOCTILUCA (2018) (Organic, Biodynamic & Natural) - Variety Moscatel Origin Sierras de Málaga, Andalucía**

Straw yellow with golden glares. Intense and fragrant. White flowers and citrus fruit. Fresh, long, creamy and persistent / **£30.00**

**PEDRO XIMÉNEZ CALLEJUELA (2018) (Organic, Biodynamic & Natural) - Variety Pedro Ximénez Origin San Lúcar**

Great density and power. Not over-sweet with good acidity. Raisins, very long end with a coffee aftertaste / **£30.50**

**CUVÉE CECILIA (2014) (Organic, Biodynamic & Natural) - Variety Syrah & Moscatel Origin Manchuela, Castilla la Mancha** Aged 6

months in French oak barrels. Elegant and sincere, silky, fruity with an intense flavour of blackberries / **£31.90**

## OUR ARTISAN CHEESES

**Manchego Gran Reserva** (Raw ewe's milk) **Origin La Mancha / £33kg**

**Manchego rolled in rosemary** (Raw ewe's milk) **Origin La Mancha / £29kg**

**Mahon** (Raw cow's milk) Lovely strong cheese, tangy. Matured in wine barrels **Origin Menorca / £29kg**

**Castro Castillo** (Raw sheep, goat's, cow's milk) Not too strong, lovely crumbly texture, matured in caves **Origin Castilla y Leon / £33kg**

**Los Cameros** (Pasteurised goat's milk) Semi-hard, semi-matured, lovely when grilled **Origin La Rioja / £29kg**

**'Savel' Blue (Spain's best blue 2019)** (Raw cow's milk) **Origin Galicia / £39kg**

**Idiazabal** (Raw ewe's milk) Naturally smoked over an open fire. Semi-hard, smooth, creamy flavour **Origin Basque region / £35kg**

**Acorn-fed goats cheese** (Raw goat's milk) Strong, smelly, creamy **Origin Extramadura / £33kg**

**'Airas Moniz** (Raw cow's milk) Very creamy flavour, semi-soft **Origin Galicia / £10 whole piece, approx 240g**

**Beer matured Sheep's cheese** (Raw ewe's milk) Beautiful flavour and aftertaste **Origin Castilla y Leon / £33kg**

**Membrillo (quince & orange jelly) / Origin Priorat / £29kg**

**Marcona Almonds / Origin Priorat / £29kg**

**Mixed olives / Origin Priorat / £20kg**

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## **OUR CHARCUTERIE**

**Jamon Iberico Bellota** (pure acorn-fed Pata Negra, sliced to order) **Origin Extremadura / £165kg**  
**Jamon Serrano Gran Reserva** (sliced to order) **Origin Castilla y Leon / £65kg**  
**Salchichon from Iberico pig** (with black pepper, sliced to order, please request) **Origin Burgos / £54kg**  
**Chorizo spicy** (mild or spicy, please specify, sold whole, ready to slice) **Origin Castilla y Leon / £21kg**  
**Cooking chorizo** (mild or spicy, please specify) **Origin Castilla y Leon / £21kg**  
**Beef salchichon** (with black pepper, sold in pieces or sliced to order, please request) **Origin Burgos / £48kg**  
**Cured beef cecina** (Sliced to order) **Origin Burgos / £70kg**  
**Sobrasada from Iberico** (soft spreadable chorizo, sold in pieces) **Origin Burgos / £48kg**  
**Llonganisa** (similar to fuet, with black pepper) **Origin Catalunya / £40kg**

## **EXTRA-VIRGIN OLIVE OIL**

**Heroína** (Hojiblanca variety) **500ml glass bottle** (Organic) **Origin Andalucia / £15**  
**Cortijo de Suerta Alta / 500ml tin** (Organic) (Arbequina & Picual variety) **Origin Cordoba / £11.60**  
**Cortijo de Suerta Alta / 3 litre tin** (Organic) (Piqual variety) **Origin Cordoba / £38**

## **RAW HONEY**

**Galician raw honey 1kg** (Multifloral) **Origin Galicia / £15.50**  
**Sunflower raw honey 400g** **Origin Castilla y Leon / £11.00**  
**Lavender raw honey 700g** **Origin Castilla y Leon / £15.50**

## **FRESH SOURDOUGH (when available)**

**Plain / £2.90** half loaf / **£5.75** whole loaf  
**Seeded / £3** half loaf / **£5.95** whole loaf  
**Baguette / £3.25** each

## **MONSOON ESTATE COFFEE**

**Papua New Guinea 'Fire Dancer' Hand roasted coffee (ground) suitable for Cafetiere / £8.00 250g**  
**Decaf 'Brazil' (ground) suitable for Espresso / £8.00 250g**  
**Papua New Guinea 'Fire Dancer' Hand roasted coffee (beans) / £26.00 1kg**

## **L'Oculito Gift Vouchers**

**Can be used within the shop or for dinner**

Available in increments of **£30 and £50** - Please specify total when ordering

### **ORDERS AND DELIVERY**

Orders are available for pick up, or local delivery

please email your order through to **locultorestaurant@flavoursofspain.co.uk**

- Please specify if your order is for COLLECTION OR DELIVERY
- Please ensure you send us your NAME, CONTACT NUMBER AND ADDRESS with your order.
- Orders under £35 are charged at £5
- Orders over £35 are free

**We thank you for all your support**

**Team L'Oculito**

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