



## Every Monday 50% off *Wine List Selection*

### WHITE

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**RUTINI COLLECTION** Gwurztraminer 2015. Mendoza. £50.95

[AWA Awards Bronze](#)

10% of the blend was fermented and aged in new French oak for 4 months. Fruity in the mouth, with an almost ethereal taste, very consistent with a well constructed balance of sugar-acidity. A sophisticated, unusual white.

**TUKMA ALTURA 2670** Sauvignon Blanc 2017, Jujuy. £66.95

[Decanter World Wine Awards Silver](#)

[Parker points 92] Very fresh and typical aromas with subtle notes of grapefruit, asparagus and peppers. To the mouth it is a concentrated, fresh wine of great persistence and elegance.

### RED

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**RUTINI COLLECTION** Cabernet Franc 2013. Mendoza. £73.50

[Decanter World Wine Awards Bronze](#)

12 months in barrel 40% new French and 60% 2nd use French barrels. notes including spices, fruits such as plums and ripe blackberries, combined with chocolate and tobacco.

**LABORUM,** Malbec. Salta 2018 £66.95

[Decanter World Wine Awards Silver](#)

scented and well balanced, with lavender and rosemary and rich, spicy blueberry fruit. Palate: sweet and harmonic beginning, middle to high structure due to the firm but velvety tannins.

**FAMIGLIA BIANCHI ORGANIC** Malbec 2014. Mendoza. £45.95

[Decanter World Wine Awards Silver](#)

Full-bodied and smooth on the palate with rounded tannins. It shows fruity aromas mixed with a touch of spice, highlighting chocolate, roasted coffee, and vanilla. fermented in French and American oak barrels

**VICENTIN** Malbec. Mendoza 2015. £52.95

[Decanter World Wine Awards Silver](#)

Cooked aromas of raisin and prune make this feel heavy and off balance. Its dark, minty raisin and prune flavors lack clarity and focus, even on the stewed finish.