

BAR PEPITO

“The sherry country lies between the romantic cities of Cádiz and Seville in Andalusia in the south of Spain.

“Jerez de la Frontera, the town that gives its name to sherry, is one of the three towns along with El Puerto de Santa Maria and Sanlúcar de Barrameda that form the sherry triangle.

“This region is home to the bull ranches, the castles on the skyline, the patios, the guitars, the flamenco dancers, the night turned into day.

“Sherry is an expression of wine and wood as vivid and beautiful as any in the world, a more druggingly delicious wine than you have ever tasted.”

*Hugh Johnson MW and Jancis Robinson MW
The World Atlas of Wine*

J E R E Z
V I N O S D E
S H E R R Y
W I N E S



PALO CORTADO

'Leonor', González Byass (75ml / 750ml bottle) 4.50 / 36.00

An average of 12 years old; intense aromas of toasted almonds, hazelnuts and mature wood, powerful and persistent palate, smooth, long and deep finish. *Gold Medal IWC 2011*

'Apóstoles', González Byass (75ml / 375ml bottle) 7.50 / 31.50

Infinitely complex with quite a woody attack. Cream toffee on the nose and a touch of PX rounds it out unexpectedly on the palate. 30 years old; very special. *Guía Peñín 91/100*

'Antique', Fernando de Castilla (75ml / 500ml bottle) 8.50 / 48.00

Gracefully combines the pure tangy nuttiness of Amontillado with the smooth smoky richness of Oloroso. Aromatically very complex and layered. *Trophy Medal 'Best Dry Fortified' New Wave Spanish Wine Awards 2011*

OLOROSO SECO

'Alfonso', González Byass (100ml / 350ml carafe) 5.25 / 16.00

10 year old dry Oloroso which fills the nose with honey, caramel and grilled nuts. 'The Fonz' is a very dry wine, robust on the palate but still so smooth.

'Antique', Fernando de Castilla (75ml / 500ml bottle) 6.50 / 37.50

More of a punch, full smooth and rich, yet incredibly fresh and dry. Very elegant 20 year old with a silky mid-palate and impressively long nutty finish. *'Wine of the Year' Sommelier Wine Awards 2011*

1968 Vintage, González Byass 14.50/129
(75ml / 750ml bottle)

For many years now the González family have kept back a tiny number of barrels - never more than a thousandth part of the annual harvest - and aged them individually as vintage wines.

These select vintages are exquisite Oloroso sherries, very elegant very dry and very clean and of exceptional fragrance and long finish.

The wines are not clarified or filtered and are bottled by hand direct from the cask.



TINTOS

[served at 'cellar temperature']

(175ml / 250ml Glass / 350ml Carafe / 750ml Bottle)

Tempranillo / Cabernet-Sauvignon, Altozano 4.50 / 6.45 / 8.50 / 17.00

Ripe cherry, blackberry and plum, touch of vanilla; full, luscious and spicy.

Cabernet-Sauvignon / Merlot, Viñas del Vero 4.80 / 6.85 / 9.00 / 18.00

Packed with forest fruit aromas; American oak adds elegance and length.

Finca Constanca 22.00

A blend of six grape varieties, deliciously fruity and intense. Produced in the Spanish heartland of old Castille. *Guía Peñín 90/100*

Rioja Elaboración Especial, Beronia 6.75 / 9.65 / 12.75 / 25.50

Modern Riojano wine-making, smooth and satisfying – 'chocca-mocha-Rioja'!

Ribera del Duero 'Melior', Matarommera 27.50

Excellent modern style Ribera, ripe with hints of cherry, 6 months in oak, delicious, balanced and harmonious

Pinot Noir, Viñas del Vero 7.45 / 10.45 / 14.25 / 28.50

Wonderfully balanced and full-flavoured; classic Pinot from the foothills of the Pyrenees. *Guía Peñín 90/100*

Cabernet-Sauvignon / Syrah, Finca Moncloa 32.00

Velvety smooth and full-bodied, complex flavours of ripe, red berry fruit, vanilla and spice, from Andalusia.

FINO

Tío Pepe Fino, González Byass (100ml / 375ml bottle) 4.50 / 14.75

Bone dry, multi award-winning Fino. The classic all-rounder - perfectly balanced and amazingly versatile. *Guía Peñín 93/100*

Puerto Fino Reserva, Lustau (100ml / 375ml bottle) 5.50 / 19.00

A Fino with more body, still all that finesse, but a deeper character. Iodine and macerated oysters with classic nutty depth. A bridge to a Palo Cortado style.

Manzanilla 'La Gitana', Bodegas Hidalgo (100ml / 350ml carafe) 5.00 / 17.50

A yeasty, almond nose with chalk and quince beautifully balancing out the rapier-sharp, clean acidity with its salty sea-air essence. Totally dry; the truest expression of the style.

Manzanilla Pasada 'Pastrana', Bodegas Hidalgo (100ml / 750ml bottle) 6.50 / 36.50

A stunning single vineyard wine. Rich and pungent, with tremendous complexity of flavour and nutty, creamy layers. Massive finish. The most complex and cerebral Manzanilla.

AMONTILLADO

Viña AB, González Byass (100ml / 350ml carafe) 4.75 / 16.00

Still retaining a sharp Fino-edged nose but with more complexity coming in from the receding flor, walnuts and linseed oil. Racy, yet soft and delicate.

Trophy Medal 'Best Fortified' IWC 2010

'Del Duque', González Byass (75ml / 375ml bottle) 7.50 / 31.50

30 year old dry Amontillado with hints of leather and walnuts. Incredible purity of fruit, extremely linear and fine. The power shows through in the endlessly long, nutty finish.

Guía Peñín 90/100 / Silver Medal IWC 2011

PEPITO TO GO

All sherries and wines are available to enjoy at home - see back page

OLOROSO DULCE

Solera 1847, González Byass (75ml / 375ml bottle) 4.00 / 16.00

A 'baby' Matusalem – 25% PX added to a dry Oloroso to give an easy to drink sweeter style with about 10 years of age. Treacle, black fruits and raisins but such freshness.

'Matusalem', González Byass (75ml / 375ml bottle) 7.50 / 31.50

A 30 year old dark Oloroso sherry with incredibly complex nose, unctuous, rich and sumptuous. Fruity overtones of dried fruits and candied peel mixed with very dark chocolate and treacle, yet incredible, fresh acidity. *Guía Peñín 92/100*

MOSCATEL

'Emilin', Lustau (75ml / 375ml bottle) 6.00 / 26.50

The third sherry grape variety; aromatic and distinctive, yet so much part of the family. Still only medium bodied. Lustrous, with hints of lavender and apple.

Gold Medal Decanter 2011

PEDRO XIMÉNEZ

'Nectar', González Byass (75ml / 350ml carafe) 4.00 / 16.00

Rich, sweet and velvety smooth. Complex flavours of caramel, dried fruits, figs, mocha, nuts and spices. 9 years in oak following the solera system. *Gold Medal IWC 2011*

'Noe', González Byass (75ml / 375ml bottle) 7.50 / 31.50

One of the world's oldest and rarest dessert wines. This 30 year old wine has a powerful bouquet, oozing with concentrated raisins and figs. Staggering balance and elegance for such a sweet wine. *Guía Peñín 93/100*

CAVAS

(125ml / 750ml)

Vilarnau Brut NV 4.50 / 22.50

Award-winning cava - subtle, dry, elegant, soft peach and citrus.

Vilarnau Brut Rosado NV 4.75 / 23.50

Ripe strawberry and raspberry fruit. Refreshing, balanced – the perfect aperitif.

Gran Reserva 2006 Vilarnau 37.50

Deep aromas of ripe fruits with vanilla notes. *Guía Peñín 90/100*

BLANCOS

(175ml / 250ml Glass / 350ml Carafe / 750ml Bottle)

Verdejo/Sauvignon Blanc, Altozano 4.15 / 5.90 / 7.75 / 15.50

Deliciously dry and zesty, with crisp citrus flavours.

Airén, Bodega Lahoz 4.80 / 6.80 / 9.00 / 18.00

Alluring and peachy, soft and fresh.

Rioja Blanco, Luis Cañas 5.95 / 8.65 / 11.75 / 23.50

Forward, fresh, generous fruit; a vibrant, juicy exciting glassful .

Albariño, Fillaboia 7.85 / 11.25 / 14.75 / 29.50

Crisp palate with peach and stony minerality. Balanced and refreshing, elegant and polished

ROSADO

(175ml / 250ml Glass / 350ml Carafe / 750ml Bottle)

Rioja Rosado, Beronia 5.85 / 8.40 / 11.00 / 22.00

Mouth-watering redcurrants and strawberries

CERVEZA

Cruzcampo 330ml 5.0% 3.75
Bright golden pilsner style, crisp, clean and refreshing premium lager from Seville

LICORES

[served in 35ml measures]

Cuarenta y tres [Licor 43] (try with orange juice) 3.75
A blend of 43 different herbs and plants with hints of anise, vanilla and citrus.

Patxaran, Licores Usua 3.50
A smooth and rich liquor with aromas of aniseed and sloe berries

BRANDIES

[served in 35ml measures]

Lepanto Solera Gran Reserva 5.75
Aged in American oak casks, Lepanto is the classic “Gran Reserva” Spanish Brandy - dry, delicate and complex

Lepanto Solera Gran Reserva Oloroso 6.75
Partially aged in Oloroso casks; a richer, elegant, smooth and sumptuous style.

MIXERS & SOFT DRINKS

150ml cans or fresh squeezed orange juice (mixers). 1.25

Vichy Catalan (500ml) The most minerally of mineral waters. 2.50

Fresh squeezed orange juice 2.75