



IBIZAVENTURA

DRINKS

WHITE WINE

Señor Da Folla Verde 2022. <i>Rias Baixas</i>	30€
Louis Moreau Chablis 2022.	40€
Chablis Grand Regnard 2021.	70€
De Ladoucete Baron De L 2019. <i>Pouilly-Fumé</i>	120€

ROSÉ WINE

Studio By Miraval. <i>Provence</i>	30€
Miraval Rosé. <i>Provence</i>	50€
Chateau Saint Maur L'Excelence Rosé. <i>Provence</i>	70€

CAVA

Castellroig Reserva Brut.	30€
Gramona Imperial Gran Reserva Brut.	50€
Sabate i Coca reserva Familiar.	60€

CHAMPAGNE

Canard Duchene Cuvee Leonie.	60€
Canard Duchene Cuvee Leonie Rosé.	60€
Lanson Brut Black Label.	70€
Laurent Perrier La Cuvee Brut.	70€
Taittinger Brut Reserve.	80€
Veuve Clicquot.	80€
Louis Roederer Brut Vintage.	100€
Laurent Perrier Grand Siecle n25.	250€
Cristal Louis Roederer Brut 2014.	400€

GIN

Mirabeau Dry Rose 20cl.	30€
Mirabeau Dry Rosé 70cl.	50€

TONIC

Feber Tree.	3€
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Señor da Folla Verde

Señor da Folla Verde, D.O. Rías Baixas, County of Tea. With this wine, we have sought to pay tribute to domestic and ancestral grapes of the O Condado region. Its composition is 70% Albariño, 15% Treixadura, and 15% Loureira.

DESCRIPTION

Type of wine: White, D.O. Rías Baixas

Alcohol level: 12.5o Vol.

Allergens: Contains sulphites.

Recommended consumption temperature: between 8 and 10 oC.

Pairing: Shellfish and seafood.

Taste: A unique flavour, fresh, meaty, selective and with hints of mature fruit.

Bodega: Bodegas.Marqués de Vizhoja

Rías Baixas
DENOMINACIÓN DE ORIGEN



Louis Moreau Chablis

Ref.: 00233-22

A Chablis from the book, the winery's visiting card, with good value for money. A perfect wine for an aperitif with the sweet nuances of that emblematic Burgundy vineyard.

TASTING NOTE

Olfactory phase: Floral with a touch of white fruit (apple and pear), on a mineral and citric background.

Tasting phase: A citrus and mineral wine with well-marked acidity.

Visual phase: Bright gold

INFORMATION

Category: Tranquil

Type: White

Country: France

Region: Burgundy

Zone: Chablis

Winery: Louis Moreau

GRAPES

Chardonnay

PAIRING

Creamy cow cheese, oysters, razor clams.



Grand Regnard Chablis

Ref.: 01260-21

Coming from one of the oldest Chablis houses. Round, very fresh and slightly mineral. This wine is a selection of the first pressed juices.

TASTING NOTE

Olfactory phase: Citrus aromas, roasted apple, spices and butter.

Tasting phase: Presents an unctuous mid-palate, with good acidity and a finish on the palate.
fresh and mineral

Visual phase: Pale yellow color with greenish reflections.

INFORMATION

Category: Tranquil

Type: White

Country France

Region: Burgundy

Zone: Burgundy

Winery: Regnard

GRAPES

Chardonnay

PAIRING

Fish, shellfish, grilled
vegetables.duras.



Baron de L

Ref.: 01258-19

Excellent balance between fullness and elegance. The star wine from one of the most historic wineries in the Loire Valley.

TASTING NOTE

Olfactory phase: Grapefruit, peach, orange, elderflower, mineral notes.

Tasting phase: Round and fresh, characteristic for its fruity intensity, and a finish long and mineral

Visual phase: Golden with greenish reflections.

INFORMATION

Category: Tranquil

Type: White

Country France

Region: Loire Valley

Area: Pouilly-Fumé

Winery: de Ladoucette

GRAPES

Sauvignon Blanc

PAIRING

Pescado al horno, vieiras, cerdo al horno, ensaladas.



Studio by Miraval Rosé

Ref.: 01876

The second came from the firm Miraval. It is a wine whose cellar is owned by the ex-partner of Hollywood Brad Pitt and Angelina Jolie. A fresh and slightly saline wine, ideal to accompany all kinds of appetizers, seafood or simply to drink on the hottest summer days.

TASTING NOTE

Olfactory phase: fresh red fruit, white fruit, floral and mineral notes.

Tasting phase: Meaty on the palate, it has marked acidity and a long, saline finish
Visual phase: Pale salmon pink

INFORMATION

Category: Tranquil

Type: Rosé

Country France

Region: Provence

Zone: PGI Méditerranée

Winery: Miraval

GRAPES

Cinsault
Garnacha
Tibouren
Rolle(Vermentino)

PAIRING

Appetizers, salads, seafood, baked white fish.



Miraval Rosé

Ref.: 01044

Excellent rosé ex-property of the Hollywood couple, Brad Pitt and Angelina Jolie. It is a super fresh wine with a very pleasant mineral point.

TASTING NOTE

Olfactory phase: White flowers and red flowers, white fruit, wild strawberries, peach and citrus skins.

Tasting phase: Soft on the palate. It presents an elegant and delicate passage through the palate, with a mineral and refreshing finish

Visual phase: Pale pink

INFORMATION

Category: Tranquil

Type: Rosé

Country France

Region: Provence

Zone: Côtes de
Provence

Winery: Miraval

GRAPES

Syrah
Cinsault
Garnacha
Rolle (Vermentino)

PAIRING

Asian food, salads, seafood,
sea bass in salt.



Château Saint Maur L'Excellence Rosé

Ref.: 00603-21

Soft and fine rosé characterized by its good mineral character and its delicacy thanks to floral and stone fruit notes.

TASTING NOTE

Olfactory phase: Stone fruits, citrus, red fruits, currant, berries and mineral notes.

Tasting phase: Fresh and light on the palate, with a pleasant and fine mid palate and a finish of refreshing mouth.

Visual phase: Brilliant pale pink

INFORMATION

Category: Quiet

Type: Pink

Country France

Region: Provence

Zone: Côtes de Provence

Winery: Château Saint Maur

GRAPES

Grenache
syrah
cinsault
Rolle (Vermentino)
Mourvedre

PAIRING

Appetizer, fish, vegetarian food, and shellfish.



Castellroig Reserva Brut

Ref.: 02755

Quality sparkling wine from Corpinnat made with the three main varieties of the area; Macabeu, Xarello and Parellada with a light blend of Chardonnay. A sparkling wine that stands out for its elegance and incredible value for money.

TASTING NOTE

Olfactory phase: Apple, citrus skins, white flowers, brioche and honey.

Tasting phase: Fresh on the palate. It has a light and dry palate with fine bubbles and a fruity finish.

Visual phase: Light yellow with greenish reflections.

INFORMATION

Category: Sparkling

Type: White

Country Spain

Region: Catalonia

Zone: Corpinnat

Winery: Castellroig (Sabate i Coke)

Certificate: Ecological

GRAPES

Macabeo
Xarello
Parellada
Chardonnay

PAIRING

Appetizer, salads, nuts, desserts with citrus.



Gramona Imperial Gran Reserva Brut

Ref.: 02041

Excellence in a sparkling bottle. A fine and elegant wine, very versatile in terms of pairing. A classic that never fails.

TASTING NOTE

Olfactory phase: Ripe white fruit, stone fruit, citrus, aniseed, brioche and dairy notes. **Tasting phase:** It presents a wide mid palate with a lively and fine bubble. its ending is long and persistent with a slight aftertaste of nuts.

Visual phase: Pale yellow with golden reflections

INFORMATION

Category: Sparkling

Type: White

Country Spain

Region: Catalonia

Zone: Corpinnat

Winery: Gramona

GRAPES

Macabeo

Parellada

Xarello

Chardonnay

PAIRING

Appetizer, potres, baked white meat, white and blue fish.



Sabaté i Coca Reserva Familiar

Ref.: 02760

Xarel·lo monovarietal mainly fermented in barrel. A very high quality sparkling wine that, thanks to its 91 Parker points, can be considered one of the best national sparkling wines. Of limited production, it is shown as a super complex and elegant wine, with a wide range of pairings.

TASTING NOTE

Olfactory phase: Fresh notes of fennel and different Mediterranean vegetables and herbs on a background of ripe fruit and toasted notes.

Tasting phase: Dense and structured, it presents a light and very fine bubble, a good acidity, and a long and very elegant finish on the palate.

Visual phase: Straw yellow with fine bubbles

INFORMATION

Category: Sparkling

Type: White

Country: Spain

Region: Catalonia

Zone: Corpinnat

Winery: Castellroig (Sabaté i Coca)

Certificate: Ecological

GRAPES

Xarel·lo

PAIRING

Baked suckling pig, white meat, rice, white and blue fish



Canard Duchêne Cuvée Léonie

Ref.: 03003

Cuvée Léonie is an elegant champagne, with a distinctive freshness and exoticism.

TASTING NOTE

Olfactory phase: On the nose aroma of stewed yellow fruit, exotic fruits, dried flowers and gingerbread.

Tasting phase: Fresh on the palate with a flavor of candied pineapple, a slightly spicy touch and toasty notes.

Visual phase: Pale golden color in sight.

INFORMATION

Category: Sparkling

Type: White

Country France

Region: Champagne

Zone: A.O.P Champagne

Cellar: Canard Duchene

Certificate: Vegan

GRAPES

Pinot Noir

Pinot Meunier

Chardonnay

PAIRING

Ideal to accompany white fish, white meat, vegetables and creams.



Canard Duchene Cuvee Leonie Rosé

Ref.: 03004

Leónie Rose is a champagne that is characterized by its intense aroma of red fruits. It is the perfect companion to enjoy appetizers with family or friends.

TASTING NOTE

Olfactory phase: Intense aroma of fresh fruit with a touch of floral notes.

Tasting phase: In the mouth notes of freshly picked red fruits and a subtle touch of spices.

Visual phase: At sight a pinkish color with a salmon nuance.

INFORMATION

Category: Sparkling

Type: Rosé

Country France

Region: Champagne

Zone: A.O.P Champagne

Cellar: Canard Duchene

Certificate: Vegan

GRAPES

Pinot Noir

Pinot Meunier

Chardonnay

PAIRING

Ideal to accompany appetizers, white meats, salads and vegetables.



Lanson Black Label

Ref.: 03731

Characteristically intensely fruity, one of the oldest Maison de Champagne dazzles us with sparkling acidity and freshness. Ripe fruit and citrus will captivate the champagne lover.

TASTING NOTE

Olfactory phase: The nose is a wine with an accent to spring, honey, white flower, toasted, citrus

Tasting phase: The palate is a fresh wine, with notes of ripe fruit and good bubbles.
present

Visual phase: Bright and clear yellow with amber reflections

INFORMATION

Category: Sparkling

Type: White

Country France

Region: Champagne

Zone: A.O.P

Champagne Cellar:

Lanson

GRAPES

Chardonnay
Pinot Noir
Pinot Meunier

PAIRING

Parmesan 18 months, Brie
cheese, Comté 12 months,
cured ham



Laurent Perrier La Cuvée

Ref.: 03887

The Laurent Perrier house was born in 1881 in Tours-sur-Marne. A famous house and precursor in the production of Champagne Brut Nature. The house owns 10% vineyards and purchases about 90% of grapes from various local producers. Except for the prestigious cuvées, its champagnes are perfect for the aperitif with an aromatic and sharp cut

TASTING NOTE

Olfactory phase: Delicate nose with aromas of white flowers and citrus

Tasting phase: Perfect balance between finesse and freshness with fruity notes on the inish mouth

Visual phase: Pale gold color with fine bubbles

INFORMATION

Category: Sparkling

Type: White

Country France

Region: Champagne

Zone: A.O.P Champagne

Cellar: Laurent Perrier

GRAPES

Chardonnay

Pinot Noir

Pinot Meunier

PAIRING

Foie mi-cuit, chicken with cream and morels, grilled marinated loin or fried eggs with potato



Taittinger Brut Réserve

Ref.: 03806

The Maison Taittinger is one of the most famous wineries in Champagne and covers 288 ha of vineyards. Wines marked above all by Chardonnay, the house's signature, where sharp and elegant wines are born.

TASTING NOTE

Olfactory phase: Very expressive and open with aromas of peach, white flowers (whitethorn, acacia) and vanilla.

Tasting phase: Ripe, lively, fresh and harmonious with hints of honey and white fruits.

Visual phase: Bright color, golden straw yellow.

INFORMATION

Category: Sparkling

Type: White

Country France

Region: Champagne

Zone: A.O.P Champagne

Cellar: Taittinger

GRAPES

Chardonnay

Pinot Noir

Pinot Meunier

PAIRING

Stewed frog legs, chicharrón de Cádiz, shrimp salad



Veuve Clicquot

Ref.: 03885

Veuve Clicquot is the second Champagne brand in volume, especially thanks to the production of its Carte Jaune, emblem of the house. The house has vineyards in Grand Cru and 1er Cru for the production of its Vintage and Grande Dame. Marked by the Pinot Noir grape, its wines are usually vinous and structured.

TASTING NOTE

Olfactory phase: Aromas of pear, peach, plum, vanilla and brioche

Tasting phase: Aromatic intensity and balance between structure and finesse. fresh finish.

Visual phase: Bright gold with fine bubbles

INFORMATION

Category: Sparkling

Type: White

Country France

Region: Champagne

Zone: A.O.P

Champagne Winery:

Veuve Clicquot

GRAPES

Pinot Noir
Chardonnay
Pinot Meunier

PAIRING

smoked eel, scallop carpaccio
or poached eggs



Louis Roederer Brut Vintage

Ref.: 03805

This champagne is the perfect expression of the virtues of each vintage. Elegant, subtle and with notes of white chocolate, caramel and toasted almonds.

TASTING NOTE

Olfactory phase: Nose with aromas of currants, peach. Spicy with smoky notes

Tasting phase: Long and dense, concentrated and mature on the palate. sensual bubble.

Visual phase: Pale golden color

INFORMATION

Category: Sparkling

Type: White

Country France

Region: Champagne

Zone: A.O.P

Champagne Cellar:

Louis Roederer

GRAPES

Pinot Noir
Chardonnay
Pinot Meunier

PAIRING

Table of cured meats and cheeses, toast with foie or smoked salmon



Laurent Perrier Grand Siècle n°25

Ref.: 03789-25

Edition number 25 of this spectacular cuvee by Laurent Perrier. It combines the finesse of the 2006 vintage, the fragrance of 2007 and the structure of 2008.

TASTING NOTE

Olfactory phase: Candied citrus, ripe white fruit, brioche, pear, almond and toasted nuts.

Tasting phase: Silky and fresh, it maintains a good acidity despite its creaminess and structure. Very long and slightly mineral finish.

Visual phase: Golden yellow and bright

INFORMATION

Category: Sparkling

Type: White

Country France

Region: Champagne

Zone: A.O.P

Champagne Cellar:

Laurent Perrier

GRAPES

Chardonna
and Pinot
Noir

PAIRING

Fish, crustaceans, molluscs,
rice, white meat.



Cristal Louis Roederer Brut

Ref.: 03801-14

Roederer is a great Champagne house that cares as much about working on the soil and its vines as it does about working in the cellar. In fact, the winery is converting all of its vineyards to biodynamics (420 plots, 70% Grand Cru). New, the new cuvée Collection 242 (ex Brut Premier) will give prominence to a particular vintage as the basis for each edition. In short, an avant-garde winery that mixes tradition and innovation.

TASTING NOTE

Olfactory phase: Complex and intense bouquet of candied citrus, almonds and Williams pear.

Tasting phase: On the palate it is a long and straight wine, concentrated with a very saline and pure finish.

Visual phase: Golden color with orange reflections with very fine bubbles

INFORMATION

Category: Sparkling

Type: White

Country: France

Region: Champagne

Zone: A.O.P

Champagne Cellar:

Louis Roederer

GRAPES

Pinot Noir
Chardonnay

PAIRING

Parmesan 36 months, toasted with
butter and caviar, sea bass in salt



Mirabeau Dry Rosé

Ref.: 07437

Dry Rosé Gin is inspired by the abundance of botanicals that grow wild on an estate near Saint Tropez, a gin with a unique and original property.

TASTING NOTE

Olfactory phase: Fresh floral aromas, followed by thyme and coriander.

Tasting phase: Taste of mildly spicy juniper, citrus zest, scents of lavender and rose

Visual phase: Pale pink in color.

INFORMATION

Category: Gin

Country: France

Brand: Mirabeau