



# Private Tasting Sessions

⌘ LA ZAMBRA

## TASTING OF SWEET AND SHERRY WINES

### Tasting Flavor of the Terroir

*Individual price: €45*

*Embark on an unparalleled sensory journey with our exceptional selection of wines, capturing the true essence of the Andalusian spirit. Each wine embodies the passion and tradition of its origin, inviting your senses to delve into the unique notes and aromas of the earth, and savor the profound richness of flavors. Join us for this extraordinary experience and unlock the soul of Andalusia through the art of winemaking.*

#### GRAN BARQUERO FINO

Grape: Pedro Ximénez | D.O. Montilla-Moriles | Pérez Barquero Winery

#### MANZANILLA PASADA DE SANLÚCAR EL ALMACENISTA

Grape: Palomino Fino | D.O. Manzanilla-Sanlúcar de Barrameda | Lustau Winery

#### GRAN BARQUERO AMONTILLADO

Grape: Pedro Ximénez | D.O. Montilla-Moriles | Pérez Barquero Winery

#### POLEY OLOROSO EN RAMA 15 YEARS

Grape: Pedro Ximénez | D.O. Montilla-Moriles | Toro Albalá Winery

### RECOMMENDED FOOD PAIRING

#### FOIE

Pan-seared foie gras, onion compote, brioche  
Foie gras and pear Ferrero with caramelized nuts

*Price per person: €30*

## CHAMPAGNE TASTING

### Flavor Journey: From Reims to Málaga

*Price per person: €185 (minimum 4 people)*

*Discover elegance and sophistication in every bubble with our champagne tasting. Each champagne is a unique gem that will take you on a flavor journey from the lands of Reims to the shores of Málaga. Surrender to this effervescent experience and uncover the nuances of each grape variety.*

#### LOUIS ROEDERER 243 COLLECTION

Grapes: Chardonnay, Pinot Meunier, Pinot Noir

#### BARONS DE ROTHSCHILD ROSÉ

Grapes: Pinot Noir, Pinot Meunier

#### LOUIS ROEDERER BLANC DE BLANCS

Grapes: Chardonnay

#### GOBILLARD BRUT BLANC DE NOIRS

Grape: Pinot Noir

### RECOMMENDED FOOD PAIRING

#### CAVIAR

Brioche bread with braised Wagyu  
and caviar  
Blini with caviar and crème fraîche

#### OYSTER

Natural oyster  
Tempura oyster with tuna tartare

*Price per person: €50*

*Price per person: €45*

## CAVA TASTING

### Sparkling Cava On The Coast

Price per person: €60 (minimum 4 people)

*Discover the sparkle of cava in a unique flavor journey during our tasting. Let cava transport you to the coast as you explore a variety of flavors and aromas that will make your palate feel like a stroll by the seaside. Immerse yourself in the Mediterranean coast through these exquisite bubbles.*

#### JUVE & CAMPS ESSENTIAL XAREL-LO

Grape: Xarel-Lo

#### JUVE & CAMPS MILLESIMÉ CHARDONNAY GRAN RESERVA BRUT

Grape: Chardonnay

#### LLOPART ROSÉ BRUT

Grapes: Monastrell, Garnacha Tinta, Pinot Noir

#### GRAMONA BRUT IMPERIAL

Grapes: Xarel-lo, Macabeo, Parellada, Chardonnay

### RECOMMENDED FOOD PAIRING

#### CAVIAR

Brioche bread with braised Wagyu and caviar

Blini with caviar and crème fraîche

#### OYSTER

Natural oyster

Tempura oyster with tuna tartare

Price per person: €50

Price per person: €45

## TASTING OF ANDALUSIAN WHITE WINES

### Tasting Journey through the White Villages of Andalucía

Individual price: €60

*Explore the richness and freshness of Andalusian white wines during this captivating tasting experience. Dare to walk through the diverse flavors of Andalusia embodied in these white wines, brimming with richness and character.*

#### CLOE CHARDONNAY

Grape: Chardonnay | D.O. Sierras de Málaga

#### LA ENCINA DEL INGLÉS

Grapes: Moscatel, Doradilla, and PX | D.O. Sierras de Málaga

#### COLONIAS DE GALEÓN SILENTE BLANCO

Grape: Viognier | D.O. Sevilla

#### BOTANI

Grape: Moscatel | D.O. Sierras de Málaga

### RECOMMENDED FOOD PAIRING

#### SALMON

Salmon fillet, citrus, and pancetta

Salmon sashimi

Price per person: €30

## TASTING OF ANDALUSIAN RED WINES

### Tasting Passion for Red

*Individual price: €60*

*Uncover the intensity and excitement of Andalusian red wines in this extraordinary tasting. Each glass is an expression of dedication and craftsmanship that make these wines unique. Immerse yourself in the exciting world of these exceptional reds and explore the passion and character infused in every drop of Andalusian red wine.*

#### LA ENCINA DEL INGLÉS

Grapes: Tintilla de Rota and Garnacha | D.O. Sierras de Málaga

#### COLONIAS DE GALEÓN CANTUESO

Grapes: Syrah, Viognier | D.O. Sierra Norte de Sevilla

#### F. SCHATZ ACINIPO

Grape: Lemnberger | D.O. Sierras de Málaga

#### PAGO DEL ESPINO

Grapes: Petit Verdot, Syrah, Tempranillo | D.O. Sierras de Málaga

### RECOMMENDED FOOD PAIRING

#### IBERIAN ACORN-FED HAM

Iberian ham from Dehesa de los Monteros  
with regaña

*Price per person: €32*

#### PAYOYO CHEESE

Payoyo cheese with a variety  
of sourdough breads  
Fresh fruits  
Compote, jam, chutney  
Nuts

*Price per person: €28*





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