

## RED

<b>Rioja</b>	<b>Señorío de Urarte Crianza</b> · Made from Tempranillo and aged 18 months in barrels. Splendid.	<b>12</b>
 <b>Usoa Bagordi</b>	· This young and fruity wine has unusual body, and its organic production in oak casks minimizes the presence of sulphur dioxide, resulting in a healthy and natural product.	<b>15</b>
	<b>Predicador</b> · A signature wine from the personal winery of Benjamín Romero, of the highest quality and barrel-aged for 18 months. This rich and elegant wine is long and soft in the mouth, exclusive and unparalleled.	<b>28</b>
<b>Ribera del Duero</b> Castilla y León	<b>Torrederos</b> · Made of 100% Tempranillo, aged 6 months in barrels in a small winery of only 90 hectares of vineyards, this young wine dons a light and fresh taste, round body and hints of fruit.	<b>13</b>
	<b>Pruno</b> · The best Spanish wine in history under 19€ according to Robert Parker. A blend of 90% Fine Red and 10% Cabernet Sauvignon, aged 12 months in French oak casks. With an aroma of red berries, it offers a decadent and sweet entry reminiscent of ripened fruit, followed by a soft lingering.	<b>19</b>
<b>Campo de Borja</b> Aragón	<b>Tres Picos</b> · An exceptional wine of old Garnacha vineyards of extremely limited production, selected among the ten best wines in the world for its value for money. This deep-shaded wine is rich and aromatic with a sweet and silky flavour.	<b>23</b>
<b>Toro</b> Castilla y León	<b>Prima</b> · Altogether a revelation of the Tinta de Toro grapes and 10% Garnacha, aged in French oak barrels for two years. A wine which is friendly, flavourful, and easy to drink. Of extraordinary quality.	<b>17</b>
<b>Cádiz</b>	<b>Hermanos Holgado</b> · 100% Petit Verdot grapes. Harvested by hand, this artisan product reflects the aromas and natural environment of this family winery which is located in the Alcornocales Nature Reserve. A soft and velvety taste. A great discovery.	<b>16</b>
<b>Bierzo</b> León	<b>Pétalos del Bierzo</b> · A magnificent product of the Mencía grape, from vines cultivated in slate earth. Awarded the gold medal in the International Wine Challenge, 2013. Its entry is soft to the palate, and elegant, rich, and mineral tones linger in its medium body.	<b>23</b>
<b>Ronda</b> Málaga	<b>Cortijo de Los Aguilares</b> · A discovery in itself, a blend of Petit Verdot with Tempranillo. A meticulous production, an extraordinary wine.	<b>18</b>
<b>Priorat</b> Catalonia	<b>Onix Classic</b> · A blend of Garnacha red and Mazuelo grapes, produced in a small winery established in 1917, of an intense cherry red and a flavour of red and black fruits, with a pronounced mineral finish.	<b>17</b>
<b>Utiel Requena</b> Valencia	<b>Cerrogallinas</b> · 90-year-old vines of Bobal grapes and cultivation in eight hectares untainted by chemical fertilization result in an exiguous yield (less than half a kilo per stock), from which only 10,000 bottles are extracted. Sumptuous in the mouth, potent and full, round and very long and rich.	<b>20</b>

## WHITE

<b>Tierras de Cádiz</b>	<b>Castillo de San Diego Barbadillo</b> · Made from Palomino Fino grapes, this Cádiz classic is dry and pale, barely acidic, and lightly fruity.	<b>10</b>
	<b>Tierra Blanca 1/2 Bottle</b>	<b>6</b>
	<b>Atuna</b> · A fruity wine with a touch of Cádiz salinity, perfect with sea-product meals.	<b>14</b>
<b>Jumilla</b>	<b>Juan Gil Moscatel</b> · Another notable exemplar of the wineries of our friend Paco Gil, made with Muscatel grapes, cultivated in limestone areas, a dry climate, and many hours of sun. A wine with an aroma of fresh and citrus fruits, dry in the mouth and with pleasant acidity.	<b>13</b>
<b>Tierras de Valencia</b>	<b>El novio Perfecto</b> · In three words, seductive, gallant and Casanova, of Muscatel and Miura grapes. Without ageing, it maintains a concentration of natural sugar with 10% alcohol, resulting in a lightly sweet taste which is fresh and easy to drink.	<b>14</b>
<b>Huelva</b>	<b>Colección 1000</b> · Produced with selected Zalema and Muscatel grapes, dry and fruity with aromas of green apple and a floral touch.	<b>16</b>
 <b>Rioja</b>	<b>Navardia</b> · This organic wine, 50% Sauvignon Blanc and 50% Garnacha Blanca, possesses an intense and attractive aroma, with simultaneously sweet and acidic traces and a pleasant freshness which lends to its easy drinkability.	<b>14</b>
<b>Valladolid</b>	<b>Javier Sanz</b> · 100% Sauvignon Blanc. From old vines, harvested in the chilliest hours of the dawn. A fourth-generation family winery produces this fresh and medium-bodied wine with an aroma of lime and white flowers and a balanced flavour.	<b>16</b>
<b>Rueda</b> Castilla y León	<b>Rey Santos</b> · 100% Verdejo. Aromas of apple and pear, with herbaceous tones in the mouth and a mineral finish which invites us to keep on drinking.	<b>11</b>
	<b>Basa</b> · A blend of Verdejo, Viura and Sauvignon Blanc grapes from vineyards over 30 years in production, with aromas of green apple and herbaceous notes. A dry and long flavour of great quality; unforgettable.	<b>14</b>
<b>Galicia</b>	<b>Guitian</b> · This wine of traditional and limited production comes from the Godello grape and represents the secrets of Galicia in its aroma and body. It takes one by surprise with its distinctive flavour.	<b>19</b>
<b>Penedés</b> Catalonia	<b>Pardas Rupestris</b> · Indigenous Xarel-lo and Sumoll grapes blended with Malvasía and Macabeo grapes come together to create this original wine of good aromatic intensity. Flavourful, with light notes of spice, citrus, and a subtly tart finish. Unique and unmistakable.	<b>16</b>
 <b>Ribeiro</b>	<b>7 Cupos</b> · Product of a philosophy developed over the winery's four generations, this wine is made 100% from a local grape, the Treixadura. In three words, light, pleasant, and easy, perfect for La Pescadería's menu.	<b>16</b>
<b>Rías Baixas</b> Galicia	<b>Terras Gaudas</b> · A blend of the Albariño, Loureira, and Caiño Blanco grapes create this personal and characteristic wine, fruity and dry, silky in the mouth with a lingering finish.	<b>23</b>
	<b>O Do Avó Marcelo</b> · 100% Albariño, magnificent exemplar of this variety, of complex and lively spirit, with its characteristically fruity and floral notes.	<b>14</b>

## ROSÉ

**Rioja**  **Navardia** · by Bagordi Wineries, an organic wine, gold medalist of the Premios ECO Vino 2016, made with 100% Garnacha, a pale pink color, with an aroma of red berries and mineral finish, with a hint of natural carbonation. **13**

**Castilla y León** **Quinta Clarisa** · From 100% Tempranillo grapes. This unique wine comes from a limited production of 5,800 bottles. Fruity in the nose and pomegranate in shade, it is elegant and soft in the mouth. An unforgettable wine. **18**

## CAVA

**Penedés**  
Catalonia **Prexach Baqués (Brut Imperial)** · A superb artisan Cava product from a small family winery made from Macabeo, Xarel-lo and Perellada grapes, aged more than 45 months, finely bubbly, silky and elegant. **15**

**Benjamín** · **4**

## FULL-BODIED

**Jerez** **Manzanilla de Sanlúcar "Papurusa" (Lustau Winery)** · A young and dry sherry, served very chilled, a perfect companion for prawns and fried fish. **14**

**Fino Tío Pepe (González Byass)** · Aged in oak barrels through the traditional criadera and solera systems of Jerez. This pale and dry sherry is perfect to enjoy very chilled alongside seafood and fried fish. **13**

 Organic wine

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# Wine Menu



## Spanish Wines

*These wines have become a faithful representation of our geographic diversity and our rich history, full of fusion and of gastronomic tradition. The complexity of our land is reflected in the variety of its wine, fruit of sun-bathed lands, green valleys, and snow-capped mountains.*

*It was first the Phoenicians, the Greeks, and later the Romans who entrusted the old Hispania with the difficult task of enlivening its infinite banquets, but the turning point leading to the most fruitful era took place when the Roman traditions fused with Arabian ones, giving rise to a new and exhilarating style of life in which the love of luxury changed the perception of the day-to-day.*

*The ancient vines, together with the new ones brought from the orient, aided in enriching the roots of the wine laid on our tables today. It is in homage to this passionate history that we have selected a representation of the local wines which have become emblems of our land.*

*Cheers !*