



SABOR

RESTAURANTE

WHITE WINE

Mexico

Casa Madero \$690

Chardonnay

Valle de parras

Fruity, persistent. Excellent as aperitif and with cheeses, seafood and paella.

Monte Xanic \$685

Chenin blanc, Chenin Colombard

Valle de Guadalupe

Fruity with notes of peach and honey.

Recommended with seafood, fish and fruits

Chile

Errazuriz Reserva \$680

Sauvignon blanc

Valle de Aconcagua

Persistent, tropical fruit, herbaceous. Combines perfect with appetizers, salads and not very intense flavor

EEUU

Chateau Ste.Michelle \$945

Gewurztraminer

Columbia valey

Semi dry, fruity, spicy. Excellent choice with asian dishes and orient tal food.

The wines listed in this menu are available for purchase as they are not part of our. All inclusive package

Italia

Placido \$545

Pinot grigio

Toscana

White fruit, floral, intense. recommends pairing with chicken, turkey, fish sauced or strong seafood.

Francia

Chablis louis latour \$1850

Chardonnay

Chablis

Fresh tropical perfect acidity. Combines perfectly with white meats and seafood

Argentina

Alamos \$625

Chardonnay

Mendoza

Intense, fruity and spicy. Combines perfectly with grilled fish, poultry and soft pasta.

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RED WINE

Mexico

Calixa **\$890**

Cabernet sauvignon, syrah

Valle de Guadalupe · Baja California

Silky red fruit, round. Ideal for barbecues, cheeses, cold meats and not too spicy meals

Casa Madero **\$910**

Merlot

Valle de parras

Intense, dark fruit, spicy. Combines perfectly with red meats, spicy sauces and chocolate

Casa Madero 3v **\$940**

Cabernet sauvignon, merlot, tempranillo

Valle de parras

Fruity, persistent, large. Excellent with red meats and white not very intense, and italian food

Argentina

Navarro correas col.privada **\$840**

Cabernet sauvignon, merlot y malbec

Mendoza

Intense, spicy.elegant to pair with red meat, game and spicy preparations

Los arboles **\$515**

Malbec

Mendoza

Soft, round with red fruit. ideal with cuts of meat, lamb and cheeses

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Chile

Errazuriz Reserva **\$675**

Carmenere

Valle de aconcagua

Spicy, juicy, tannic. to combine with duck, pork, pasta and not very intense recipes

España

Finca resalso, Emilio Moro **\$870**

Tinta fina

Ribera del Duero

Red and black fruit, intense, long. Accompanied very well grilled meats, duck, pasta and sauce stews

Muga Reserva **\$1650**

Tempranillo, garnacha, mazuelo, graciano

Rioja

Ripe fruits, persistent, fine. Extraordinary with steaks, game and roasts

EEUU

Beringer Founders E. **\$845**

Cabernet sauvignon

Napa & north coast · California

Intense, fruit, vegetable. To pair with pastas, duck and meats not very intense

Beringer M.V **\$540**

Merlot

Napa & north coast · California

Black fruits and wood. highly recommended with grilled and roasted meats

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Italia

Placido Chianti \$545

Sangiovese, canaiolo nero, trebbiano toscano,
malvasia

Toscana

Fruity, spicy, smooth. very good with chicken, duck,
veal, pasta and powerful cheese

Francia

Domaine de Valmoissine (Louis Latour) \$1190

Pinot Noir

Var-Coteaux du Verdon

Strawberry, cherry, vanilla. Goes very well with
grilled meat, red fruits and cheese not intense

ROSE WINE

Mexico

Casa Madero V \$690

Vabernet sauvignon

Valle de parras

Fresh, expressive. Goes perfect with pasta, grilled
fish and asian food.

EEUU

Beringer white zinfandel \$545

White zinfandel

California

Red fruits, honey. perfect combining with oriental
food, fish, chicken and pasta.

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Champagne

Francia

Moet Chandon Brut Imperial \$2650

Chardonnay, Pinot noir

Fruit, large, intense. great as aperitif and as goes well with cheese and seafood

Veuve Clicquot Ponsardin \$2850

Chardonnay, pinot noir, pinot meunier

Fresh, toasty, elegant. Perfect with sushi, salmon, seafood and desserts

WHITE WINE

Delirius blanco \$220

Sauvignon blanc

Vino de la tierra de Castilla

Very balanced, tropical fruit.excellent with white fish, white meats and pastas

Delirius blanco \$220

Vino de la tierra de Castilla

Young, fresh and clear.excellent with pork, rich fish (salmon, tuna etc), vegetarian, poultry

El Alba \$220

España

White fruit and citrus. Perfect with appetizers, salads, seafood and fish.

These WINES are part of our ALL INCLUSIVE package

RED WINE

Delirius tinto **\$230**

Merlot

Vino de la tierra de Castilla

Fresh, intense, ripe. Perfect combination with meat, cheese and either spicy stew

Delirius tinto **\$230**

Cabernet sauvignon

Vino de la tierra de Castilla

Aromatic, ripe red fruits. Great to combine with white meat, rice and tacos.

El Alba **\$230**

España

Fruity, persistent, large. Excellent with red meats and white not very intense, and italian food.

ROSE WINE

Viña loz **\$220**

Garnacha

España

Fruity. Excellent with rice, salad and white meat.

El alba **\$220**

España

Young, soft wine to accompanying all kinds of food but especially with seafood, pasta and rice.

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SPARKLING WINE

Rocamar blanco **\$310**

Cardonnay, macabeo, parellada

Cataluña

Floral, sweet, citric. Appropriate accompanying asian food, jamon serrano, rice, fish and sauted meats.

Rocamar rosado **\$310**

Macabeo, parellada, xarelo

Cataluña

Ripe red fruit, caramel. Excellent with pasta, vegetables and light roasts