RESTAURANT DON QUIJOTE
CARTA DE VINOS, WINELIST

Welcome to Don Quijote. Here we invite you to spend an evening in Spain. The best complements to the regional cuisines of my homeland are its native wines. Within this list you will find information to help guide your selection from all of Spain's major wine-producing regions. We encourage you to experiment and try something new with which you may not be familiar. Our staff is trained in matching our food to Spain's great wines and will be happy to be your guide should you prefer.

After all, Spain is considered by many experts to be one of the most important wine-producing countries in the world. Only France and Italy have founded more wine-making styles and blends. In Spain we grow more wine grapes, make more sparkling wine, produce more olive oil and distill more brandy, than any other country IN THE WORLD!!!

May we suggest you start your meal in the Andalucian way, with a chilled glass of Fino sherry. Or perhaps a night in Barcelona is more to your liking, beginning with A GLASS OF mouth-watering Cava, our native sparkling wine!
No matter what, we trust you will enjoy your evening.
"Buen Apetito" - Carlos

WINES BY THE GLASS

TINTO (RED)	
Torres Sangre de Toro	$10.00
Rene Barbier'	$9.00
Faustino VII Crianza	$11.00
Marques de Riscal Prosimo	$9.00
Don Simon Tempranillo	$8.00
Opera Prima Cabernet	$9.00
Opera Prima Merlot	$9.00
Cono Sur Pinot Noir	$9.00

BLANCO(WHITE)	
Rene' Barbier	$9.00
Don Simon Chardonnay	$8.00
Marques de Caceras Satinela	$10.00
Sitios Con Class Rueda	$10.00
Marques de Caceras Verdejo	$10.00
Burgans Albarino	$10.00

ROSADO(ROSE')	
Marques de Caceras	$10.00
Rene' Barbier	$9.00

CAVA(SPARKLING)	
Moscato	$7.00
Moscato Tempranillo	$8.00
Opera Prima	$8.00
Anna de Codorniu	$10.00

OTHER SELECTIONS

DON QUIJOTE HOMEMADE SANGRIA & PORT	Glass	Pitcher	1/2 Pitcher
Red or White Limonada	$7.95	$18.95	$12.95
Port	$10.00		


Chacolí
FRANCE
Ribeiro
El Bierzo
Bilbao
Navarra
Somontano
Ampurdán
Costa-Brava
Rías Baixas
Rioja
Campo
de Boria
Costers
del Segre
Valdeorras
Cigales
burgos
Alella
Valladolid
aranda de duero
Ebre
Duero
Zaragoza
Barcelone
Océan
Atlantique
Torro
Ribera
del Duero
Penedés
Rueda
Cariñena
Catalayud
Tarragone
Madrid
Tajo
Valence
Mentrida
Valencia
PORTUGAL
La Mancha
Almansa
Guadiana
Alicante
Valdepeñas
Mer
Méditerranée
Jumilla
Guadalquivir
Yecla
Sevilla
Montilla
Cartagena
Condado
de Huelva
Málaga
Almeria
Jerez
Málaga
Détroit de Gibraltar



SHERRY /XERES / JEREZ

Sherry is fortified with white brandy after fermentation is complete, thus preserving the final blend by the winwemaker. The Palomino grape is used for all styles of sherries, with th Pedro Ximinez and Moscatel grape used for adding sweetness. Calcium-rich soils are perfect for high acidity grapes.
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Sherry is uniques beause of its Solera system of stacked barrels,
which allows for a constant blending of old and new wines. Lower barrels are always refilled
from higher barrels, with the lowest row of barrels comprising the final blend,
which then always has some of all vintages from when the solera was created

	GLASS
OSBORNE AMONTILLADO (JEREZ) The Palomino,Fino & Pedro Ximinez grapes lead to sherry that is medium-dry with a nutty touch of sweetness. Pate', smoked meats, rich seafood are ideal partners.	$8.00
OSBORNE OLOROSO CREAM (JEREZ) Based on the Palomino grape with rich Pedro Ximinez blended in to add complexity, roundness & sweetness. Desserts and blue-veined cheeses are great.	$8.00
OLOROSO FINO (JEREZ) The Palomino grape is vinified to a light,fresh,crisp & dry finish. Great as an aperitif or with seafood & salty dishes.	$8.00
TIO PEPE (JEREZ) From the Palomino grape this sherry is very dry, nutty & appley. Works well with spicy & salty foods.	$8.00
SAVORY & JAMES AMONTILLADO (JEREZ) Medium-dry & nutty	$8.00
LUSTAU PALO CORTADO (JEREZ) From the Palomino grape, this sherry is rich & dry with coffee/chocolate flavors & some nuttiness.	$10.00
LUSTAU PEDRO XIMENEZ (JEREZ) From the Pedro Ximinez grape, this dessert sherry has a sweet, dried raisin flavor & works with rich puddings & vanilla ice cream.	$12.00

Spanish Grape Varieties

Spanish Red Grapes

Tempranillo: Spain´s most famous and noble grape. Also known as Ull de Llebre, Cencibel, Tinto Fino.
Grown in many regions including Rioja, Ribera del Duero, La Mancha and Penedes

Garnacha: known as Grenache in France & America, this is the most prominent grape in Priorat



Mencia: Spain´s hot and upcoming cult grape used in Bierzo, and also in Valdeorras

Graciano: Also known as Morrastel, Courouillade in France and Xres in California

Mazuelo: Also known as Mazuelo Tinto, Cariñena, and Carignan in France

Manto Negro: the main grape in Mallorca, used to make some very interesting wines

Listan Negro: most common red grape in the Canary Island, particularly Tenerife.

Negramoll: another red varietal from the Canary Islands, often mixed with Listan Negro

Bobal: used in the Levante to make mainly rosé wines

Cariñena: main red grape in Calatayud and Aragon in general. Carignan in France.

Monastrell: interesting red used mainly in Jumilla (Murcia) and Catalonia, makes juicy wines, Known as Mourvèdre in France.

Moristel: unusual grape found in Somontano and Aragon, makes young fruity wine

Spanish White Grapes

Verdejo: the "it grape" of the moment, grown in Rueda and used for grassy young whites

Albariño: considered by many to be strain of Riesling, this grape is grown in Rias Baixas and makes Spain´s most elegant white wines.

Viura/Macabeo: Also known as Maccabeu in France. Main white grape in Rioja and in Penedes.

Pedro Ximenez: the best grape used in quality Sherry and Montilla production, aged and used to produce ultra-unctuous sweet wines

Malvasia: This grape originated in Greece. Also known as Subirat-Parent,
Blanca-Roja and Malvasia Fina in Italy and Portugal, this is a blender grape

Xarel.lo: Also known as Pansa Blanca in Alella. One of the Cava grapes, also seen more and more in single varietal wines

Parellada: Also known as Montonec, native to Catalonia, key component of Cava

Treixadura: a varietal found in Rias Baixas (Galicia), used on its own and for blending

Moscatel: a delicious "grapey" grape found prominently in Alicante and more and more in Navarra

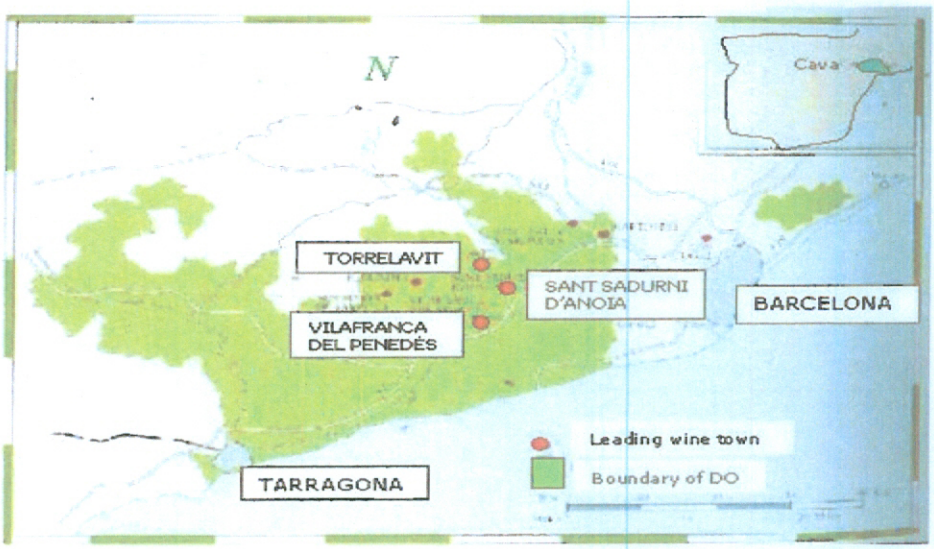
Merseguera: a common white grape used for everyday wines in Valencia

Airén: most abundant white grape in Spain, is slowly being eradicated in favor of other varietals that offer more voluptuous whites.

Godello: main white grape found in the beautiful Ribeiro wine region of Galicia

Hondarrabi Zuri: the near impossible to pronounce grape used to make Basque Country´s zippy Txakoli wines

Palomino: main grape used in the production of finos in Jerez



CAVA (SPARKLING WINES)
PENEDES

Cava, the name of Spain's famous sparkling wines, comes from the Catalan word for cave. Catalan is the native language of the main Cava producing region of Spain, Cataluna, whose regional capital is Barcelona. Most cava production centers around the towns of San Sadurni d' Anoia and Villa France del Penedes. The cool mediterranean caves of this region have been used for centiuries to age sparkling wines. Parellada, for flowery aromas, Xarel-lo for strength & acidity, and macabeo for grace & body, are the main grapes used to produce Spain's Cava, which is produced in the same method as Champagne. Spain produces more sparkling wines than any other country

BIN#		GLASS	BOTTLE
50	CODORNIU BRUT CLASSICO Crisp & refreshing and great with grilled fish, cheese & nuts		$50.00
51	CODORNIU ANNA DE CODORNIU Crisp & delicious apple & pear fruit and works nicely with seafood.	$10.00	$38.00
52	FREIXENET EXTRA DRY, N/V Smooth peach & melon flavors, with an off-dry citrus finish. Spicy foods work great.		$42.00
53	OPERA PRIMA Crisp, clean, dry. Soft apple & pear flavors	$7.00	$31.00

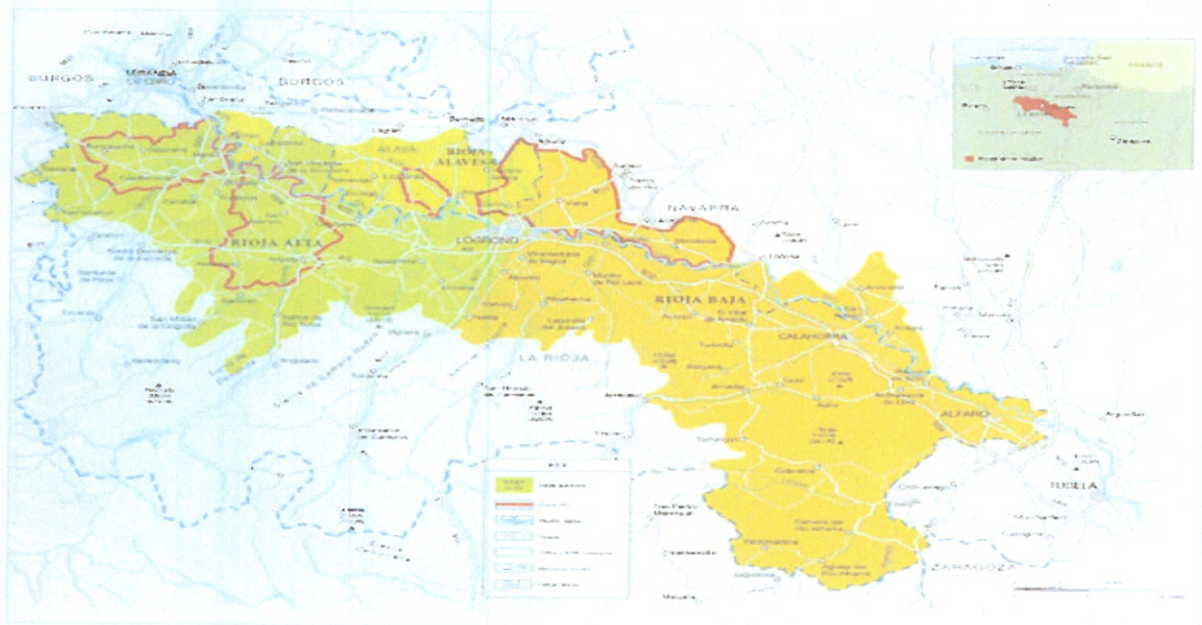


RIAS BAIXAS AND RUEDA

Rias Baixas is the main wine-producing are of Galicia, in the northwest corner of Spain, and is home to the Albarino grape and 3 distinct districts; Val do Saine's, El Condado de Tea and O Rosal. Also in the northwest area is Rueda, a high quality white wine producing region, know mostly for Verdejo, but also accounts for much Sauvignon Blanc & Viura that are blended into the wines of the region. It is widely believed that the Albarino grape is indigenous to Galicia, but some still believe it is a distant cousin to germany's and Alsace's Riesling grape, mainly because of its aromas & flavor profile. This grape, however, produces Spain's greatest white wines for matching with seafood, and it comes as no wonder, since the area is surrounded on 3 sides by the Atlantic Ocean.
The wines are fresh, fruity & crisp with flavors of green apple, citrus & peach.

WHITES

BIN#		GLASS	BOTTLE
60	BURGANS ALBARIÑO (RIAS BAIXAS) Supple, round, juicy tropical flavors. Lemon zest	$10.00	$41.00
61	MARQUES DE CACERAS ALBARIÑO (RIAS BAIXAS) Fresh, clean apple & pear flavors with great minerality.		$45.00
62	MARTIN SANCHO VERDEJO (RUEDA) Juicy & refreshing and chock full of vibrant citrus fruit & clean minerality. Cured meats,creamy cheese, calamari.		$42.00
64	MARQUES DE CACERAS VEREDEJO (RUEDA) A clean & lively wine with bright fruit. Great with seafood, grilled fish & rice.	$10.00	$41.00



RIOJA

Easily Spain's most recognized red wine region,"La Rioja" has always been a vital part of Spain's history.
From the Phoenicians and Romans to the Moors and the Crusaders,all have played a part inthe area's history.
But it was the Romans, who made wine a part of everyday culture, no matter where they traveled,
That had a profound affect on this area. Rioja is currently divided into Rioja Alta, Rioja Baja, and Rioja Alavesa,
ı varying degrees of terrain and microclimate. Rioja has also set the standards by which all of Spain's red wines are aged.
Sin Crianza, or Vino Joven,with little or no aging,but 100% Rioja grapes.
Crianza ,in its 3rd year,matured for at least a year in oak and a year in the bottle.
Riserva, which are carefully selected wines,aged for at least 3years(l in oak and 2 in the bottle).
Gran Riserva,comprise the great vintages,with at least 2 years in oak, and at least 3 years in the bottle.
A classic Rioja blend is :Tempranillo,60%, Garnacha, 30%, and the rest between Carinena and Graciano.

WHITES

BIN#		GLASS	BOTTLE
65	MARQUES DE CACERES SATINELA (RIOJA) A Malvasia / Viura blend with ripe, apple & pear flavors and a light sweetness. Light desserts and "tapas" work.	$10.00	$41.00

ROSE'

66	MARQUES DE CACERES (RIOJA) A Garnacha / Tempranillo blend, lightly crushed and juice extracted for a lively & fresh rose'; off-dry;	$10.00	$41.00

REDS

BIN#		BOTTLE
3	BODEGAS ANTANO TINTO (RIOJA) Mostly Tempranillo with some Garnacha & Mazuelo. Red fruit flavor with some spice & pepper.	$48.00
11	MARQUES DE CACERAS CRIANZA (RIOJA) Tempranillo / Garnacha blend with bright,lively red fruits & slightly spicy sweet vanillin oak. Beef, rice, chorizo work well.	$41.00
27	BODEGAS BRETON LORINON CRIANZA (RIOJA) Medium-bodied, juicy blend of Garnacha/Tempranillo. with some oak & cherry flavors. Great with game & roasted meats.	$49.00
12	CAMPO VIEJO RESERVA (RIOJA) Deep black fruit flavors from a blend of Garnacha and Tempranillo. Great with both red/white meats.	$47.00
8	BODEGAS FRANCO ESPANOLA BORDON CRIANZA (RIOJA) Full-bodied Garnacha/Tempranillo blend.	$51.00
20	EL COTO CRIANZA (RIOJA) 100%l Tempranillo with ripe,soft cherry fruit with some vanillin toastiness.	$54.00
42	MARQUES DE RISCAL CRIANZA (RIOJA) Full,complex red fruit flavorswith some spice and licorice from this Tempranillo/Garnacha blend.	$68.00
48	VEGA DEL RIO CRIANZA (RIOJA) A medium-bodied Tempranillo/Garnacha blend with dark fruits.	$72.00
44	MUGA RESERVA (RIOJA) All Tempranillo for bold, rich flavors	$69.00

RIOJA



REDS

BIN#		GLASS	BOTTLE
15	VIÑA ZACO TEMPRANILLO (RIOJA) Spicy black fruits with hints of vanilla and licorice	$10.00	$41.00
19	VIÑA POMAL CRIANZA (RIOJA) Red fruit flavors with hints of licorice & coffee.100% Tempranillo		$42.00
14	VIÑA POMAL RESERVA (RIOJA) 100% Tempranillo with red fruit flavors; vanilla and coffee overtones.		$68.00
22	RAMON BILBAO CRIANZA (RIOJA) 100% Tempranillo with dense juicy blackberry/currant flavors with spice & cedar		$44.00
13	RIVAREY TEMPRANILLO (RIOJA) Silky smooth flavors of raspberry/cherry with a touch of vanilla		
23	FAUSTINO VII CRIANZA (RIOJA) Tempranillo/Garnacha blend with ripe red fruit flavors hints of vanilla, and supple finish.	$10.00	$42.00
29	MANYANA CRIANZA (RIOJA) This tempranillo bursts with red fruits & hints of spice and vanilla.		$44.00
32	BODEGAS MONTECILLO CRIANZA (RIOJA) 100% Tempranillo that is full-bodied with gobs of cherry fruit that finishes dry & smooth.		$52.00
47	FAUSTINO V RESERVA (RIOJA) Mostly Tempranillo with some Mazuelo;Flavors of red fruits & toasty cedar notes.		$68.00

RIOJA



OTHER WINES / OTROS

REDS

BIN#		GLASS	BOTTLE
	TORRES CORONAS (Catalunya) Mostly Tempranillo with a bit of Cabernet, this wine is meaty with ripe blackberry/strawberry flavors. Stews & casseroles are ideal.		$56.00
	TORRES MAS BORRAS (Penedes) A single vineyard Pinot Noir that has supple spice,truffles & red fruits. Enjoy with ham & roasts.		$110.00
	TORRES MAS PLANAS (Penedes) A single vineyard Cabernet with deep, dense red fruit flavors & a full-bodied finish. Enjoy with game & meat.		$101.00
	CLOS DE TORRIBAS RESERVA (Penedes) This Tempranillo expresses smoke,spice & black fruits.		$62.00
	PAGO DEL VOSTAL TINTO (RIBERA DEL DUERO) Tempranillo grape gives this winedark, ripe cherry fruit flavors with a bright finish that works with roasted & grilled foods.		$89.00
	VEGA SICILIA UNICO, 1985 (Ribera del Duero) A blend of Cabernet, Merlot,Malbec & Tempranillo that has a meaty yet creamy mouthfeel & dense fruit flavors.		$790.00
	VEGA SICILIA UNICO, 1991 (Ribera del Duero) A blend of Cabernet, Merlot, Malbec & Tempranillo with rich flavors of baking spices & toffee.		$790.00
	VEGA SICILIA VALBUENA 5 DEGREE ANO (Ribera del Duero) A Tempranillo,Merlot,Malbec blend with ripe, mineral flavors of black fruits and a creamy mouthfeel.		$590.00
	TORRES VINA SOL (CATALUNA, PENEDES) Ripe tropical fruits with a refreshing finish.		$35.00
	TORRES GRAN VINA SOL"CHARDONNAY" (CATALUNA, PENEDES) Full-bodied, flowery with ripe peach flavors.		$52.00
	MARQUES DE MURRIETA RESERVA (RIOJA) Mostly Tempranillo with ripe & smoky red cherry flavors		$79.00

PENEDES



Penedes is famous for sparkling wines or Cavas, and long thought to be the next best wine-growing region in Spain, next to Rioja. It is one of the oldest viticultural areas of Spain, and being at the crossroads of the ancient world, the wines of this area were, and still are, in high demand by the Mediterranean people. Transplanted grapes, such as Chardonnay,Merlot and Cabernet have bbeen combined with the more traditional varietals of Tempranillo,Carinena,Parellada,Xarello, and macabeo

WHITES

BIN#		GLASS	BOTTLE
69	TORRES "FRANSOLA" SAUVIGNON BLANC (CATALUÑA) A single vineyard Sauvignon Blanc/Paralleda blend. Crisp, dry, delicate. Ideal with shellfish and poultry.		$51.00
70	RENE BARBIER (CATALUÑA) A blend of Macabeo,Paralleda and Xarello producing a light,lively and crisp wine with ccitrus & tropical flavors.	$9.00	$38.00

ROSE'

71	RENE' BARBIER (CATALUÑA) Clean, fresh, flowery strawbery fruit flavors. A blend of Garnacha, Tempranillo and Cariñena. Great with hearty paella	$9.00	$38.00

REDS

BIN#		GLASS	BOTTLE
24	RENE BARBIER TINTO (CATALUÑA) A blend of Tempranillo, Garnacha &Mazuelo with medium-bodied flavors of red fruits with a bit of vanilla & licorice.	$9.00	$38.00
43	TORRES SANGRE DE TORO (CATALUÑA) Garnacha & Cariñena explode with rich & spicy blackberry flavors & a touch of licorice. Roasted meats and casseroles work well.	$10.00	$51.00

PENEDES



RIBERA DEL DUERO



Halfway between Madrid and Santander lies one of Spain's fastest growing wine regions even to the point that "Wine Spectator" declared it "Spains's best region for red wines" in 1998. It spans that broad river valley of the river Duero, east of the city of Valladolid. Tempranillo is "King", and all wines produced here , but for Vega Sicilia, must be 100% Tempranillo. Deep, dark cherry and spice, with vanilla & cedar dominate the flavor profile.

REDS

BIN#		GLASS	BOTTLE
30	S FERNANDO PESQUERA RESERVA (RIBERA DEL DUERO) Wonderful spice & cedar nuances of Tempranillo.		$109.00
33	TORRES "CELESTE" BLUE (RIBERA DEL DUERO) Full,lush black fruit flavors & slight licorice overtones. Beautiful with roasts & game.	$12.00	$68.00
17	BODEGAS CONDADO DE HAZA (RIBERA DEL DUERO) Toasty, plush flavors of plum, coffee & cherry. Enjoy with pork, pultry & beef.		$64.00
38	BODEGAS FERNANDO TINTO PESQUERA (RIBERA DEL DUERO) Ripe flavors of plum with rich, soft, sp[icy tannins.		$64.00
34	VILLACRECES PRUNO (RIBERA DEL DUERO) Ripe black cherry fruit with notes of toffee.		$45.00
40	VINA GORMAZ (RIBERA DEL DUERO) The lighter, brighter red fruits of Tempranillo from this area.		$41.00
41	AALTO RIBEIRO (RIBERA DEL DUERO) Old vine Tempranillo with a smoky vanillin/coffee background to smooth spice.		$95.00

OTROS VINOS / OTHER WINES

We also offer a number of wines from several of Spain's other wine regions. The powerful Old Vine Garnacha wines of the Priorat are not to be missed. In fact, many of these wines are made from this most widely planted grape of Spain, and the flavors may range from slightly sweet red cherry, to dry & dark black cherry & plum. Please feel free to enjoy the flavors & personality of these wines, as they are also tremendous food wines. You may discover a new favorite!!



PRIORAT

REDS

		BOTTLE
37	TORRES SALMOS (PRIORAT) A blend of Syrah,Carinena & Garnacha produces a silky jam & licorice wine with toasty spice. Red meats are best.	$67.00
36	PASANAU CEPS NOUS (PRIORAT) A tremendous blend of Cabernet,Syrah,Garnacha & Mazuelo.	$81.00

CALATAYUD (ARAGON) / TERRA ALTA

REDS

BIN#		GLASS	BOTTLE
9	BORSAO "CAMPO DE BORJA" (ARAGON) Gobs of black fruits from this Garnacha/Tempranillo blend. Enjoy with tapas, paella & roasted dishes.		$38.00
25	IA GARNACHA (CALATAYUD) Bright, cherry laced flavors with nice spice. Keep the food simple.		$41.00
21	BODEGAS ZABRIN GARNACHA DEL FUEGO (CALATAYUD) 100% Old Vine Garnacha. A fruit bomb with vanilla & licorice. Spicy food.		$43.00
56	EVODIA GARNACHA (CALATAYUD) Beautifully rich cherry fruit with some spice.		$38.00
57	HERENCIA ALTES GARNACHA (TERRA ALTA) Lots of red fruits, some minerality and soft finish.		$35.00



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JUMILLA / YECLA / LA MANCHA

REDS

BIN#		GLASS	BOTTLE
31	BODEGAS CARCHELO MONASTREL (JUMILLA) Old vine Monastrel is blended with some Syrah leading to dark, ripe fruit flavors & a spicy finish. Beef & game.		$42.00
46	OPERA PRIMA CABERNET (LA MANCHA) Supple Mediterranean black fruit flavors. Lamb,veal, beef.	$9.00	$31.00
54	CASTANO MOLINO LOCO (YECLA) Monastrel/Syrah blend with ripe,soft plum/cherry flavors		$31.00
55	CASTANO MONASTREL (YECLA) 100% Monastrel;silky, ripe red fruit flavors.		$35.00
57	HERENCIA ALTES GARNACHA (TERRA ALTA) Lots of red fruits, some minerality and soft finish.		$35.00
58	CASTANO MACABEO/CHARDONNAY (YECLA) Clean, refreshing tropical fruit flavors		$31.00
39	QUIXOTE (LA MANCHA) Full ripe Cabernet/Syrah blend with lush black fruit flavors		$69.00
	OPERA PRIMA MERLOT (LA MANCHA) Softer, supple red fruit flavors	$9.00	$31.00
	DON SIMON TEMPRANILLO (TIERRA DE CASTILLA) Bright, ripe red cherry fruits abound.	$8.00	$31.00



HOUSE SPECIALTIES:

Sangria Martini.....$10.00
Bolero Cocktail.....$10.00
DonQuijotecocktail.....$10.00
Margarita $10.00
Frozen Daiquiri.....$10.00
Cuba Libre (rum & cola).....$10.00
Andalucia cocktail $12.00
Gin & Tonic $10.00
Dry Martini $10.00
Bloody Mary $8.00

BRANDYS (2 OZ)

Gran Duque de Alba $20.00
Cardenal Mendoza $20.00
Gran Torres $16.00
Torres "5" $12.00
Carlos I $12.00
Hennessy $12.00
Courvoisier $12.00

SCOTCH (2 OZ)

Chivas Regal.....$16.00
Glenlivit $16.00
J & B $12.00
Johnnie Walter RED Label $12.00
Johnnie Walker BLACK label $16.00
Deward's White Label.....$12.00

BLENDED (2 OZ)

Crown Royal.....$14.00
Canadian Club $10.00
Seven Crown $9.00
V.O. $10.00

BOURBON

Jim Beam $10.00
Jack Daniels $12.00
Southern Comfort $9.00
Maker's Mark.....$10.00

IRISH

Jameson $16.00

GRAPPA

Loza $12.00
Castello Banfi $16.00
Lorenzo Inga, Di Pinot Noir OR Di Moscato $16.00

RUM

Don Q. Gold $8.00
Bacardi light.....$8.00
Capitan Morgan $12.00

TEQUILA

Jose Cuervo Gold.....$10.00
Jose Cuervo Silver.....$10.00
Sauza $9.00

VODKA

Monopolova $10.00
Grey Goose $14.00
Absolut $10.50
Smirnoff.....$10.00

GIN

Gordons $10.00
Beefeater $12.00
Tanqueray $14.00

LIQUEURS (2 OZ)

Anis (Anisette) $10.00
Licor "43" $14.00
Pacharan $14.00
Grand Marnier $18.00
Amaretto Disaronno $14.00
Amaretto Lusardo.....$10.00
Cointreau $12.00
Drambuie $16.00
Baileys $12.00
Kahlua $11.00
Patron XO Cafe $14.00
Triple Sec $10.00
Sloe Gin $8.00
Crème de Menthe $8.00
Apple Schnapps $8.00