



ESPERANZA

RESORT & SPA

★ ★ ★ ★ ★

Vynu S arasas Wine List

Il vino scalda l'anima ed esalta la cucina.
Wine warms the soul and celebrates cuisine.

Vynas tai kult ra ir civilizacija.
Wine is a culture and civilization.

... e poi... il vino   buono!
...after all... the wine is great!

In this list we present you world famous labels,
small & exquisite producers and some interesting
facts about wines.

We love the wine and we take special
care of our customers.
Have a nice experience.

  – Organic wine

Legenda:   – Esperanza favourites

  – White rich oaked wine

**Esperanza Resort
Staff**

wishes you a pleasant experience...

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PILSTOMAS VYNAS

WINE BY THE GLASS

One great pleasure in One glass

Putojantis vynas

Sparkling wine

	Country	Region	Price
Prosecco Valdobbiadene Superiore DOCG, Maschio dei Cavalieri <i>Bright straw yellow color, creamy mousse. Aroma of flowers, pears, apricots. Mellow and fruity. As aperitif or with seafood, pasta, fruit desserts.</i>	Italy	Veneto	€9
Cava Brut Reserva DO, Agusti Torello Mata <i>Straw color, fine mousse. Aroma of ripe apples, stone fruits, baked bread. Creamy and silky, balanced fruitiness. Have it with grilled white fish or meat.</i>	Spain	Catalunya	€10
Cremant de Limoux AOC, Cuvee Expression, Antech <i>Shiny golden color. Aroma of white flowers, melon and hint of honey, toast. Balanced and fresh taste. As aperitif or along seafood, smoked salmon.</i>	France	Languedoc	€10
Brut Classic, Deutz <i>Pale golden color. Aroma of poached pears, lemons, flowers. Well balanced, with very fine mousse. Gastronomic, great aperitif or along seafood, fish.</i>	France	Champagne	€18

Baltasis vynas

White wine

	Country	Region	Price
Sauvignon Blanc, Matua <i>Straw color with green hue. Gooseberry, crushed herbs and grapefruit aromas. Light and fresh, crispy and balanced. Pairs with seafood, white fish, salads.</i>	N. Zealand	Marlborough	€8
Chardonnay Vintner's Reserve, Kendall-Jackson © <i>Golden color. Aroma of pineapples, banana, citrus, honey, vanilla. Balanced aftertaste of tropical fruits and oaky hints. Pair with roasted fish, poultry.</i>	USA	California	€9
Pinot Grigio San Angelo, Banfi <i>Pale straw color. Fresh pears, apples, peaches & honey aroma. Fresh, fruity and crisp taste. Great aperitif or along grilled vegetables or fish, pasta, seafood.</i>	Italy	Tuscany	€9
Chablis, Louis Jadot <i>Straw color. Fresh aroma of citrus & green apple. Well balanced acidity, long citrus finish. As aperitif or pairs with oysters, raw & grilled fish and seafood.</i>	France	Burgundy	€13
Riesling Eroica, Chateau Ste. Michelle & Dr. Loosen <i>Straw color, golden hue. Sweet aroma of preserved lemons, peaches, lychees. Crisp, mouth-watering acidity, fruity. Pair with Asian dishes, curries, crabs.</i>	USA	Washington	€14

Rožinis vynas

Rosé

	Country	Region	Price
Up, Ultimate Provence	France	Provence	€9
<i>Pale pink color, copper hue. Aroma of strawberries, raspberries, citrus hint. Light and fresh, balanced acidity. Pair with fresh salads, prawns, tuna.</i>			

Raudonasis vynas

Red wine

	Country	Region	Price
Pinot Noir Coteaux Bourguignons, Domaine Faiveley	France	Burgundy	€11
<i>Bright ruby red color. Fresh aroma of red fruits and flowers. Fresh with balanced acidity, light tannins. Pair with pasta, grilled white meat, duck, tuna.</i>			
Chianti Classico DOCG, Castello d'Albola	Italy	Tuscany	€10
<i>Bright ruby red color. Aroma of strawberries, cherries, hint of sage. Fresh, lively acidity, fruity flavors. Pairs with pasta, lasagna, roasted red meats.</i>			
Primitivo di Manduria DOP Papale Linea Oro, Varvaglione	Italy	Puglia	€12
<i>Dark ruby red color. Aroma of dried cranberries, blueberry pie, jammy notes. Flavor of ripe black fruits, berry jam, soft tannins. Pair with beef, spicy dishes.</i>			
Marques de Caceres Reserva	Spain	Rioja	€11
<i>Dark cherry red color. Aroma of ripe red fruits, spicy, roasted nuts. Ripe, well balanced fruits, silky tannins. Pairs with lamb ribs, grilled red meat.</i>			
Anwilka, Klein Constantia	S. Africa	Stellenbosch	€14
<i>Best S. African red wine – R. Parker. Deep purple color, ruby hue. Aroma of smoky red fruits, oak, violets. Complex & long. Pair with rich red meat dishes.</i>			

Desertinis vynas

Dessert wine

	Country	Region	Price
Barbeito DOC	Portugal	Madeira	€8
<i>Hazel color. Aroma of apricot jam, figs, honey, spicy touches. Elegant and complex, long finish. Pairs with smoked ham, chocolate or as digestive.</i>			
Vintage Port, Quinta do Pego	Portugal	Douro	€15
<i>Deep red color, garnet rim. Aroma of dried black fruits, caramel. Powerful and rich, lengthy finish. Pair with aged cheese, chocolate, desserts with nuts.</i>			
Apple Ice wine, Gintaro Sino	Lithuania		€14
<i>Bright golden color. Exotic white fruits, almond, honey aroma. Rich, fragrant, well balanced. Pair with blue cheese, confectioneries or have it as aperitif.</i>			

GREAT WINE LIST

Putojantis vynas Sparkling wine

	Vintage	Country	Region	Price
Cremant de Limoux Expression, Antech ✦	2016	France	Languedoc	€ 39
<i>Shiny golden color. Aroma of white flowers, melon and hint of honey, toast. Balanced and fresh taste. As aperitif or along seafood, smoked salmon.</i>				
Prosecco Valdobbiadene DOCG, Maschio dei Cavalieri	2018	Italy	Veneto	€ 34
<i>Bright straw yellow color, creamy mousse. Aroma of flowers, pears, apricots. Mellow and fruity. As aperitif or with seafood, pasta, fruit desserts.</i>				
Franciacorta DOCG Cuvée Prestige, Ca' del Bosco ✦	NV	Italy	Lombardy	€ 95
<i>Pale golden hue. Aroma of exotic fruits, baked bread, peaches, ripe apples. Rich and creamy, silky perlage. Pairs with raw seafood, oysters, fish, scallops.</i>				
Cava Brut Reserva DO, Agusti Torello Mata	2015	Spain	Catalunya	€ 46
<i>Straw color, fine mousse. Aroma of ripe apples, stone fruits, baked bread. Creamy and silky, balanced fruitiness. Have it with grilled white fish or meat.</i>				
Domaine Ste. Michelle Brut	NV	USA	Columbia	€ 35
<i>Straw color, persistent mousse. Delicate aroma of ripe apples, citrus fruits. Raw minerality, well balanced. Pairs with raw fish & seafood, roast chicken.</i>				
Henners Brut ✦	2011	England	Sussex	€ 69
<i>Pale golden color. Aroma of biscuity brioche, white flowers, ripe pears. "Leesy" character, flavors of citrus, apple. Pairs with scallops, foie gras, risotto.</i>				

Šampanas Champagne

Rožinis

Rosè... the gentle, surprising taste as a sparkling vie en Rose

	Vintage	Price
Deutz, Rose Vintage	2010	€ 115
<i>Salmon pink color, fine mousse. Aroma of cherries, pomegranates, red currants. Fruit driven, refreshing. Pairs with calamari, salmon, seafood salad.</i>		
Taittinger, Prestige Rosé	NV	€ 121
<i>Pink color. Freshly crushed wild raspberries, cherries, blackcurrants aroma. Full body, balanced, fresh and crisp. Great aperitif or with fruity desserts.</i>		
G.H. MUMM, Le Rose	NV	€ 97
<i>Pale pink color, orange hue. Strawberry, raspberry, red grapefruit aroma. Elegant & subtle. Pairs along pasta with seafood, prawns, red fish.</i>		
Pommery, Rose Royal	NV	€ 110
<i>Deep salmon color. Aroma of wild berries, citrus, black cherries, red currants. Fresh and elegant taste. Pairs with lobster, canapes, escargot.</i>		
Henri Giraud, Dame Jane Rose	NV	€ 139
<i>Vinified in terra-cotta clay tanks. Bright coppery color. Aroma of red berries, dried flowers, biscuits. Fresh and crisp. Great as aperitif or with poultry dishes.</i>		
Ruinart, Rose	NV	€ 155
<i>Orange-yellow rose color. Aroma of red berries, currants. Fresh, fruity, well balanced, vigorous with hint of spices. As aperitif or with prosciutto, salmon.</i>		
Veuve Clicquot, Vintage Rose	2004/ 08	€ 185
<i>Deep pink color with copper highlights. Elegant aroma of ripe red fruits, violets, lilacs, pastry hint. Fresh, fruity, subtle finish. With goat cheese, lobster.</i>		
Laurent Perrier, Rose	NV	€ 145
<i>Saignee method. Deep salmon color. Aroma of black cherries, blackcurrants, raspberries. Long and round finish. Pairs with crustaceans, caviar, vegetables.</i>		
Deutz, Amour de Deutz Rose ♦	2007	€ 280
<i>Bright salmon hue. Refined aroma of red currants, white nectarines, wild flowers. Crisp, noble, full-flavored. As aperitif or with lobster, John Dory.</i>		
Armand de Brignac Rose	NV	€ 350
<i>Bright pale rose color. Perfumed aroma of strawberry, ginger beer, smoky notes. Rich flavors, silky finish. Pairs with salmon, shellfish, exotic dishes.</i>		
Ruinart, Dom Ruinart Rose	1996/ 98	€ 495
<i>First rose champagne, since 1764. Deep color, fine bubbles. Aroma of exotic fruits, citrus, violets. Rich taste, fresh, elegant. Pairs with lobster, chicken salad.</i>		
Louis Roederer, Cristal Rose	2008	€ 670
<i>Salmon color, golden tint, fine mousse. Aroma of red currants, raspberries, peaches, roasted almonds. Balanced. Pairs with lobster, caviar, smoked salmon.</i>		

Classic

Every Maison Has His Important Recipe

	Vintage	Price
Deutz, Classic	NV	€ 88
<i>Pale golden color. Aroma of poached pears, lemons, flowers. Well balanced, with very fine mousse. Gastronomic, great aperitif or along seafood, fish.</i>		
Pommery, Royal	NV	€ 85
<i>Pale yellow color, lively mousse. Ripe citrus, apples and brioche aroma. Well balanced, light, fruity, slightly creamy. As aperitif or with canapes, smoked fish.</i>		
Laurent Perrier	NV	€ 102
<i>Bright color. Aroma of citrus fruits, orange skin, bread crust, dried apricots. Elegant, fresh and mineral. Pairs with raw fish, seafood, salmon, crustaceans.</i>		
Veuve Clicquot, Yellow Label	NV	€ 105
<i>Bright golden color. Aroma of peaches, pears, toasted brioche. Fresh, silky and well balanced. Great aperitif or along salmon, sautéed Dory, fish tartar.</i>		
G.H. Mumm, Cordon Rouge	NV	€ 85
<i>Light golden color. Aroma of ripe white peaches, lychees, pineapple, vanilla. Fresh and persistent. Pairs with ravioli with prawns, seafood, fruit salad.</i>		
Louis Barthélémy, Topaze Zéro Dosage	NV	€ 105
<i>Golden hue. Fruit dominated aroma of mango, nectarine, hints of biscuits and spice. Full, rounded and harmonious. Pairs with oysters, grilled seafood.</i>		
Taittinger, Reserve	NV	€ 98
<i>Golden yellow color. Expressive aroma of fruits and brioche, hints of peach. Lively, crisp, notes of fresh fruits and honey. As aperitif or along shellfish.</i>		
Moët & Chandon, Imperial	NV	€ 98
<i>Pale straw color, fine bubbles. Aroma of apples, grapefruit, bread. Creamy and silky texture, citrusy, nutty. As aperitif or with sushi, oysters, fish, chicken.</i>		
Billecart Salmon, Reserve	NV	€ 90
<i>Bright golden color, fine mousse. Floral aroma with notes of yellow and citrus fruits, honey. Fruity, elegant and balanced. Pair with seafood, salads, salmon.</i>		
Ruinart	NV	€ 125
<i>Lemon straw color, gentle mousse. Aroma of pears, nuts, biscuits, flowers. Balanced, fresh and silky. Great aperitif, or along seafood, fish, cold starters.</i>		
Taittinger, Les Folies de la Marquetterie	NV	€ 106
<i>Deep yellow color with golden hue. Aroma of peaches, apricot jam, toasted brioche, vanilla. Rich, smooth and fruity. Pair with fish in sauce, roasted meat.</i>		
Pol Roger, Reserve	NV	€ 97
<i>Pale golden color. Aroma of fresh flowers and fruits. Juicy, light, mineral flavors with pastry filled finish. As aperitif or have it with oysters, seafood.</i>		

	Vintage	Price
Bollinger, Special Cuvee	NV	€ 102
<i>Golden color, velvety mousse. Aroma of roasted apples, spices, peaches. Flavors of brioche, pears and walnut. Pairs with raw fish, prawns, prosciutto.</i>		
Jacquesson, Cuvée 741 Extra Brut	NV	€ 138
<i>Bright straw color, golden hue. Yeasty aroma, notes of lemons, chives touch of smoke. Rich & mineral with long finish. Pair with crustaceans, poultry, caviar.</i>		
Palmer & Co, Amazone	NV	€ 115
<i>Bright golden color. Aroma of dried and fresh fruits, white bread, almonds. Complex, floral, fruity, yeasty. Pair with caviar, oysters, grilled lobster.</i>		
Laurent Perrier, Grand Siecle	NV	€ 185
<i>Bright pale yellow color, fine effervescence. Aroma of candied citrus, pastry, gingerbread. Full, fresh and mineral. Pair with lobster, poultry, veal, truffles.</i>		
Krug, Grande Cuvée ✦	NV	€ 300
<i>Pale golden color. Intense aroma of fresh tangerines, candied figs, pear, ginger, smoky mineral. Citrusy, floral with long finish. Pair with black truffle, seafood.</i>		
Armand de Brignac, Gold	NV	€ 250
<i>Bright pale golden color. Clean & fresh aroma of racy fruit, brioche. Fresh and lively, creamy, silky finish. Pair with roasted fish, crustaceans, foie gras, caviar.</i>		

Classic Vintage

Fullness, power, minerality

	Vintage	Price
Laurent Perrier, Millesime	2007	€ 122
<i>Golden yellow color, green hue. Ripe fruit aroma with hints of creme brulee. Fine mousse, crisp finish. Have it as aperitif or along fish carpaccio, seafood.</i>		
Taittinger, Millesime	2012	€ 115
<i>Bright pale yellow color. Intense, sweet aroma of currants and quince, hint of anise. Rich flavor, hint of yellow fruit compote. As aperitif or with white meat.</i>		
Moutard, Cuvée des Sis Cèpages	2008/ 09/ 10	€ 109
<i>Arbane, petit meslier, pinot blanc grapes. Straw color, fine mousse. Aroma of toasted nuts, citrus. Great balance. Pairs with stuffed poultry, grilled fish.</i>		
Moutard, Cepage Arbane Vieilles Vignes ✦	2011	€ 135
<i>Rare Arbane grape. Pale yellow color. Aroma of peach, quince, apple. Full body, balanced acidity. As aperitif or along oysters, smoked salmon, seafood.</i>		
Louis Roederer Vintage	2006/ 07	€ 145
<i>Pale amber color, golden hue, fine & steady mousse. Zesty orange, floral, ripe fruits, caramel aroma. Well balanced, smooth. As aperitif or with seafood.</i>		

	Vintage	Price
Veuve Clicquot, Vintage Reserve	2008	€ 158
<i>Pale bright golden color. Aroma of ripe citrus fruits, pears, honeysuckle and mineral. Juicy, hint of orchard flavors. As aperitif or with seafood, foie gras.</i>		
Pommery, Grand Cru	2006	€ 138
<i>Pale yellow color, fine mousse. Aroma of beeswax, honey, dried lemons, pastry. Elegant, smooth, slightly spicy. Pairs with lobster, langoustine, raw fish.</i>		
Veuve Clicquot, La Grande Dame	2004/ 06	€ 245
<i>Straw yellow color, fine mousse. Fruity aroma of orange skin, flowers, spices. Elegant and broad texture. Pair with smoked fish, butter fried eggs, truffle.</i>		
Pommery, Cuvée Louise	2002	€ 235
<i>Straw color, great mousse. Aroma of brie cheese, vanilla, baked bread, oranges. Elegant and creamy. Pairs with cheese, ravioli, chicken, zucchini, calamari.</i>		
Perrier Jouet, Belle Epoque	2011	€ 235
<i>Pale golden color, vibrant mousse. Floral aroma of magnolia, honeysuckle, bergamot. Crystalline fruity freshness. Pairs with salty fresh seafood, poultry.</i>		
Dom Perignon, Prestige Cuvée	2008	€ 270
<i>Straw color, golden hue, discreet mousse. Aroma of white fruits, dried flowers, almonds, toast. Hint of bitter orange peel, balanced. Pairs with salads, seafood.</i>		
Louis Roederer, Cristal	2005/ 06	€ 345
<i>Bright pale golden hue, fine & persistent mousse. Aroma of cherries blossom, citrus peel, almonds. Complex and concentrated. Pairs with caviar, oysters.</i>		
Pol Roger, Cuvée Sir Winston Churchill ✦	2004	€ 340
<i>Golden color. Aroma of fresh lime, toasted brioche, raisins, candied fruits. Powerfull and rich, refreshing acidity. Pairs with oysters, seafood, Parmigiano.</i>		

Blanc de Blancs or Blanc de Noirs?

B right, d elicate B ubbles... or... B right, d elicate N uances

	Vintage	Price
BdB Diebolt-Vallois	2007	€ 125
<i>Pale straw color. Tropical scents, lemon, almond and quince. Creamy and smooth, long mineral aftertaste. Pairs with oysters, seafood, white fish dishes.</i>		
BdN Eric Rodez, Ambonnay Grand Cru ☼	NV	€ 132
<i>Sustained gold color, silky mousse. Aroma of red and dried fruits, candied citrus peel. Muscular and fresh. Pairs with lobster, rabbit, fowl, cheese.</i>		
BdB Duval Leroy	2004	€ 155
<i>Pale golden color. Apples, flowers, peaches, caramelized almonds aroma. Hints of butter biscuits and almonds. As aperitif or with Mediterranean fish, veal.</i>		
BdB Ruinart	NV	€ 155
<i>Pale yellow color, elegant mousse. Golden apple, dried apricot, almond, citrus aroma. Silky and fresh flavors. Pairs with fish salads, vegetables with cheese.</i>		
BdB Franck Bonville, Grand Cru	2010	€ 108
<i>Pale golden color, green hue. Floral aromas, notes of tropical fruits, honey. Round and harmonious with delicate freshness. As aperitif or along white fish.</i>		
BdB Franck Bonville, Cuvée Les Belles Voyes ✦	NV	€ 165
<i>Pale golden color. Floral and tropical aroma, hints of toasted bread and honey. Fine, crisp and elegant. Lovely on its own or with smoked fish, poultry.</i>		
BdB Taittinger, Comtes de Champagne ✦	2005/ 06	€ 250
<i>Pale yellow color. Aroma of tangerine fruitiness, pastry cream, citrus and toast. Sublime structure, complex, creamy texture. Pairs with seafood, shellfish & fish.</i>		
BdB Deutz	2013	€ 133
<i>Pale and bright straw color. Aroma dominated by white flowers and citrus notes. Creamy texture, citrus driven flavors. Pair with salmon, grilled sea bass.</i>		
BdB Deutz, Amour de Deutz ✦	2005/ 06	€ 255
<i>Pale and bright straw color, fine mousse. Expressive aroma of peaches, white flowers, brioche. Powerful, yet elegant and crisp. Pairs with lobster, caviar.</i>		
BdB Ruinart, Dom Ruinart	2004	€ 310
<i>Bright & pale yellow color. Aroma of flowers, plums, pears, bergamot, coconut pastry, hazelnuts. Fresh, fruity and mineral. Pairs with scallops, langoustine.</i>		

From Demie to Double Magnum

Parfait pour rendez-vous ou fête

	Vintage	Bottle size	Price
Deutz, Classic	NV	0,375 l	€ 49
<i>Pale golden color. Aroma of poached pears, lemons, flowers. Well balanced, with very fine mousse. Gastronomic, great aperitif or along seafood, fish.</i>			
Laurent Perrier	NV	0,375 l	€ 60
<i>Bright color. Aroma of citrus fruits, orange skin, bread crust, dried apricots. Elegant, fresh and mineral. Pairs with raw fish, seafood, salmon, crustaceans.</i>			
Veuve Clicquot, Yellow Label	NV	0,375 l	€ 65
<i>Bright golden color. Aroma of peaches, pears, toasted brioche. Fresh, silky and well balanced. Great aperitif or along salmon, sautéed Dory, fish tartar.</i>			
G.H. Mumm, Cordon Rouge	NV	0,375 l	€ 42
<i>Light golden color. Aroma of ripe white peaches, lychees, pineapple, vanilla. Fresh and persistent. Pairs with ravioli with prawns, seafood, fruit salad.</i>			
Taittinger, Reserve	NV	0,375 l	€ 55
<i>Golden yellow color. Expressive aroma of fruits and brioche, hints of peach. Lively, crisp, notes of fresh fruits and honey. As aperitif or along shellfish.</i>			
Ruinart, Rose	NV	0,375 l	€ 87
<i>Orange-yellow rose color. Aroma of red berries, currants. Fresh, fruity, well Balanced, vigorous with hint of spices. As aperitif or with prosciutto, salmon.</i>			
Deutz, Classic	NV	1,5 l	€ 176
<i>Pale golden color. Aroma of poached pears, lemons, flowers. Well balanced, with very fine mousse. Gastronomic, great aperitif or along seafood, fish.</i>			
Deutz, Amour de Deutz Rose	2006	1,5 l	€ 640
<i>Bright salmon hue. Refined aroma of red currant, white nectarines, wild flowers. Crisp, noble, full-flavored. Asperitif or with grilled lobster, John Dory.</i>			
Deutz, Classic	NV	3 l	€ 290
<i>Pale golden color. Aroma of poached pears, lemons, flowers. Well balanced, with very fine mousse. Gastronomic, great aperitif or along seafood, fish.</i>			
Deutz Blanc de Blancs, Amour de Deutz	2006	3 l	€ 1150
<i>Pale and bright straw color, fine mousse. Expressive aroma of peaches, white flowers, brioche. Powerful, yet elegant and crisp. Pairs with lobster, caviar.</i>			

BALTASIS VYNAS
WHITE WINE

Burgundy Chardonnay

Class and elegance...

	Vintage	Appellation	Price
Chablis, Louis Jadot	2018	Chablis	€55
Chablis, Louis Jadot (1,5 l)	2017	Chablis	€110
<i>Straw color. Fresh aroma of citrus & green apple. Well balanced acidity, long citrus finish. As aperitif or pairs with oysters, raw & grilled fish and seafood.</i>			
Chablis Vaillons Premier Cru, Domaine Servin ✦	2017/ 18	Chablis	€78
<i>Straw color. Aroma of citrus, dandelions, mineral, yellow fruits. Pleasant taste of citrus fruits, peaches. Pair with seafood, flatfish, poultry, burrata.</i>			
Chablis Bougros Grand Cru, William Fevre	2015	Chablis	€115
<i>Yellow color. Aroma of pears, apples, tangerines. oyster shell. Powerfull & harmonious palate, crisp acidity. Pair with grilled fish or poultry with sauce.</i>			
Pouilly Fuissè, Louis Jadot	2017	Mâconnais	€64
<i>Golden straw color. Aroma of hazelnuts, apricots, toasted almonds, grapefruits. Buttery, fresh & harmonious flavor. Pairs with fried fish, crustaceans.</i>			
Saint Aubin Premier Cru Sur Gamay, Jaffelin ✦	2013	Beaune	€82
<i>Golden hue. Delicate and floral aroma, hints of pear. Supple, pleasant, well balanced mid-palate. Enjoy it along white fish, shellfish, grilled white meat.</i>			
Meursault, Louis Jadot	2016	Beaune	€108
<i>Straw color. Aroma of ripe fruits, citrus, hazelnuts, herbal, apple marmalade, butter. Elegant and well balanced. Pairs with fish, white meat, crustaceans.</i>			
Puligny Montrachet AOC, Joseph Drouhin	2016	Beaune	€133
<i>Bright pale golden color. Aroma of white peaches, almonds, dried fruits. Fresh, silky, floral & fruity. Pairs with stuffed rabbit, fish, crustaceans, cheese.</i>			
Puligny Montrachet Les Referts 1er Cru, Louis Jadot ✦	2013	Beaune	€153
<i>Bright pale yellow color. Floral aromas, tropical fruits, toastiness. Bright fruitiness, clean finish. Pair with creamed & poached fish, poultry liver pate.</i>			
Chassagne Montrachet 1er Cru Dents de Chien, Olivier Leflaive	2014	Beaune	€175
<i>Pale yellow color. Dense aroma of honeysuckle and honey. A precise, subtle, long & charming wine. Pair with seafood cooked in sauce, poultry, white meat.</i>			

Italijos Chardonnay

Italian Chardonnay

Sun and wood makes special things

	Vintage	Region	Price
Löwengang, Alois Lageder ☉	2011	Alto Adige	€97
<i>Golden color. Aroma of exotic fruits, banana, vanilla, bay leaf, toasted notes. Thick, long, smooth and intense. Pairs with fried fish, poultry, roasted quails.</i>			
Gaja & Rey Langhe, Angelo Gaja ☉ ✦	2006	Piedmont	€490
<i>Straw color. Complex & creamy aroma of vanilla, dried apricot, butter, beeswax. Great finish, long and fresh. Pair with scallops, risotto, cheese.</i>			
Pomino Benefizio Riserva, Frescobaldi ☉	2016	Tuscany	€83
<i>Golden color. Buttery aroma, notes of exotic fruits, banana, candied orange, vanilla. Balanced with long finish. Pair with white meat or fish, cheese.</i>			
Bramito del Cervo, Antinori ☉	2017	Umbria	€45
<i>Pale golden color. Aroma of pear, peach, oaky touch. Elegant, mineral and long aftertaste. Pairs with fish, seafood, aubergine parmigiana, crustaceans.</i>			
Cervaro della Sala, Antinori ☉	2015/ 16	Umbria	€107
<i>Light straw color. Aroma of ripe apples, oranges, honey, tropical fruits, vanilla. Supple but vibrant, elegant, well structured. Pair with guinea fowl, veal, rabbit.</i>			
Marina Cvetic Colline Teatine, Masciarelli ☉ ✦	2015/ 17	Abruzzo	€96
<i>Intense golden color. Sweet spices, nuts, cinnamon and citrus aroma. Fresh & citrusy with soft acidity. Pairs well with fatty fish, white meat, porcini.</i>			
Planeta DOC ☉	2017	Sicily	€96
<i>Golden color. Aroma of ripe peaches, figs, vanilla, hazelnuts, orange honey. Mineral and harmonious. Pairs with roasted fish, cold cuts, fried vegetables.</i>			

Pasaulio Chardonnay

World's Chardonnay

A trip with a golden glass...

	Vintage	Country	Region	Price
Yarden, Golan Heights	2016	Israel	Galilee	€35
<i>Yellow color. Aroma of dry apricots, butter, oak, tropical fruits. Smooth taste of apricots, bananas. Pairs with guinea fowl, roasted fish, stewed vegetables.</i>				
Koonunga Hill, Penfolds ☉	2017	Australia	S. Australia	€37
<i>Pale straw color, green hue. Aroma of stone fruits, floral hints. Creamy texture, lively acidity, balanced oakiness. Pair with chicken salad, creamy pasta.</i>				
Native Grace, Hennes ✦	2018	UK	East Sussex	€42
<i>Pale golden color. Aroma of elderflowers, apples, lemons. Palate is elegant with vibrant acidity. Pair with fresh salad, light meat, grilled fish.</i>				

	Vintage	Country	Region	Price
Vintner's Reserve, Kendall-Jackson ☉ ✦ <i>Golden color. Aroma of pineapples, banana, citrus, honey, vanilla. Balanced aftertaste of tropical fruits and oaky hints. Pair with roasted fish, poultry.</i>	2017	USA	California	€41
Morning Fog, Wente Vineyards ✦ <i>Pale straw color. Aroma of green apples, tropical fruits, vanilla, hints of oak. Fresh acidity, oily texture. Pairs with poultry in sour cream sauce, white meat.</i>	2015	USA	Livermore	€38
La Masia, Russian River Valley, Marimar Estate ☼ <i>Golden straw color. Aroma of citrus, apricot, vanilla, pear, grissini. Balanced and elegant flavors, long finish. Pairs with cod, crustaceans, chicken curry.</i>	2013	USA	Sonoma	€82
Cuvee Alexandre, Lapostolle ✦ <i>Bright yellow color, green hue. Expressive bouquet, floral, mango, papaya. Round, vibrant acidity, long finish. Pair with pasta with prawns, white meat.</i>	2013	Chile	Casablanca	€46
Arinzano D.O., Pago de Arinzano <i>Bright golden color. Melon, stone fruits, citrus aroma with creamy hint. Rich fruitiness, subtle oak. Pair with grilled poultry, smoked fish.</i>	2015	Spain	Navarra	€46
Milmanda, Torres ☉ <i>Golden yellow color. Aroma of citrus, peach compote, vanilla, toasted bread. Fresh, noble and elegant. Pairs with cod, fried fish, salmon, poultry dishes.</i>	2009/ 11	Spain	Catalunya	€95
Cloudy Bay <i>Bright pale yellow color. Aroma of cashew nuts, preserved lemons, nectarines, grapefruits. Complex and layered. Pair with vegetable dumplings, dover sole.</i>	2016	N. Zealand	Marlborough	€88

Sauvignon Blanc

The Fresh Flavor of Tomato Leaf.

	Vintage	Country	Region	Price
Pouilly Fumè Harmonic, Domaine Chateclain <i>Pale straw color. Fruity aroma of gooseberries, white currants, citrus, smoky notes. Balanced, refreshing and mineral. Pair with white fish, salad, seafood.</i>	2016	France	Loire	€55
Sancerre Les Baronnes AOC, Henri Bourgeois ✦ <i>Pale golden color. Aroma of lemons, mango, fresh grass, gooseberries, black currants. Fresh acidity, mineral aftertaste. Pair with goat cheese, seafood.</i>	2017	France	Loire	€77
Kolaus IGP, Pierpaolo Pecorari <i>Golden color. Aroma of ripe white fruits, cloves, almonds, hint of vanilla. Structured, fresh, long with aromatic finish. Pairs with white fish, shrimps.</i>	2013	Italy	Friuli	€ 64
Fransola DO, Torres ✦ <i>Yellow color, gold tint. Fruity & fresh aroma of figs, peaches, herbal notes. Elegant and silky palate. Pair with seafood, asparagus, marinated anchovies.</i>	2016	Spain	Catalunya	€56

	Vintage	Country	Region	Price
Sonnenberg, Rudi Ruttger	2017	Germany	Pfalz	€ 33
<i>Straw color, green hue. Aroma of ripe gooseberries, elderberries, wild flowers. Refreshing and well balanced acidity. Pairs with white fish, vegetables, poultry.</i>				
Verus ✦	2016/ 17	Slovenia	Stajerska	€ 40
<i>Straw yellow color. Mineral aroma of gooseberry, passion fruit, peach skin. Crisp & elegant with good depth. Pair with prawns, raw sweafood, clams soup.</i>				
Mount Hermon (blend with chardonnay), Golan Heights	2017	Israel	Galilee	€ 27
<i>Straw yellow color. Aroma of citrus fruits, melons and green apples. Refreshing and delightful. Pairs with raw fish, broiled salmon, chicken.</i>				
Darling, Fairview	2016	S. Africa	Paarl	€ 31
<i>Bright straw color, green hue. Aroma of tropical fruits & grapefruits. Fresh & zesty flavors, crisp finish. Pairs with trout, mussels, crayfish, poultry dishes.</i>				
Matua	2017	N. Zealand	Marlborough	€ 34
<i>Straw color with green hue. Gooseberry, crushed herbs and grapefruit aromas. Light and fresh, crispy and balanced. Pairs with seafood, white fish, salads.</i>				
Cloudy Bay ✦	2017/ 18	N. Zealand	Marlborough	€ 79
<i>Straw color, green tint. Fragrant aroma of kaffir limes, blackcurrant & tomato leaves. Exceptionally fruity & fresh. Pair with crustaceans, seafood, basil pesto.</i>				
Terrunyo, Concha Y Toro ✦	2017	Chile	Casablanca	€ 44
<i>Bright yellow color, green hue. Citrus, mineral, herbal, exotic fruits aroma. Fresh, citrusy acidity. Pairs with shellfish, lean white fish, pasta, vegetables.</i>				

Riesling

The Most Self Contradictory Wine... Sweetish And Fresh

	Vintage	Country	Region	Price
Willm Reserve, Willm	2017	France	Alsace	€ 34
<i>Pale yellow color, green shade. Citrus, peach and white flowers aroma. Bright acidity, apples, peaches & mango flavor. Pairs with smoked fish, white meat.</i>				
Herrenweg de Turckheim, Zind Humbrecht ✦	2015	France	Alsace	€ 89
<i>Bright yellow color. Citrus and stone fruits aroma. Palate intense and focused, pure acidity, long finish. Pair with grilled white fish, white meat, pasta.</i>				
Trocken, Dr. Bürklin-Wolf	2017	Germany	Pfalz	€ 36
<i>Pale straw color. Aroma of citrus and stone fruits with tropical fruit hints. Fresh acidity, crisp, long finish. Pairs with sushi, raw fish, spiced dishes.</i>				
Gaisböhl Trocken, Dr. Bürklin-Wolf ✧ ✦	2015/ 16	Germany	Pfalz	€ 93
<i>Straw yellow color. Aroma of citrus, green apple, exotic fruits. Mineral and fruity flavors. Pair with grilled cheese, spicy lobster, endive with blue cheese.</i>				
Charta, Johannishof	2016	Germany	Rheingau	€ 44
<i>Lemon color. Aroma of peaches, ginger, smoke. Medium body, fruity, dense, stony taste. Pair with fried fish, spicy crustaceans, pasta with basil pesto.</i>				

	Vintage	Country	Region	Price
Ürziger Würzgarten Spätlese, Dr. Loosen	2016	Germany	Mosel	€55
<i>One of the greatest german rieslings. Bright golden color. Ripe melons, mango, papaya & honey aroma. Terrific full taste. Pair with foie gras, Asian dishes.</i>				
Zöbinger Heiligenstein Reserve, Jurtschitsch	2012/ 17	Austria	Kamptal	€98
<i>Yellow, green color. Aroma of mandarin zest, white peach, mineral. Juicy, elegant and fruity flavors, silky finish. Pairs with sashimi, salmon, duck.</i>				
Verus ✦	2017	Slovenia	Stajerska	€39
<i>Light yellow color. Aroma of lime zest, stone fruits, mineral, hint of basil. Elegant, crisp and balanced flavor. As aperitif or with seafood, white fish.</i>				
Eroica, Chateau Ste. Michelle & Dr. Loosen ✦	2015	USA	Washington	€58
<i>Straw color, golden hue. Sweet aroma of preserved lemons, peaches, lychees. Crisp, mouth-watering acidity, fruity. Pair with Asian dishes, curries, crabs.</i>				

Prancūzija France

French wine don't stop to surprise...

	Vintage	Region	Price
Gewürztraminer Classic, Hugel	2015	Alsace	€50
<i>Pale yellow color, green hue. Roses, jasmin, tropical fruits aroma. Balanced Fruity acidity, long finish. Pairs with slightly spiced dishes, cakes with fruits.</i>			
Gewürztraminer Rosacker Grand Cru, Hunawihr	2016	Alsace	€63
<i>Golden yellow color. Jasmin, grapefruit, lemon, lychee aroma. Light sweetness balanced by fresh acidity, mineral. Pairs with sweet & sour dishes, fruits.</i>			
Zind, Zind Humbrecht	2013	Alsace	€82
<i>Pale golden color. Delicate aroma of vanilla and spices, herbs, citrus hints. Juicy with signature of limestone mineral. Pair with seafood, fish, soft cheese.</i>			
Granite de Clisson, Domaine de la Vinçonnaire ✦	2014	Loire	€58
<i>Pale golden color. Smoky aroma, note of candied & dry fruits. Mineral and complex. Pairs with scallops, smoked salmon, fish with sauce, fried foie gras.</i>			
Chateau Thenac	2010	Bergerac	€49
<i>Bright golden color. Aroma of lime, acacia, toasted bread. Elegant and mineral taste, long finish. Pairs with fish, fried cod, grilled seafood, cheese.</i>			
Viognier Granges de Mirabel, M.Chapoutier	2014/ 16	Rhone	€55
<i>Yellow green color. Peaches, pears and orange marmalade aromas. Round and fresh flavors. Pairs with starters, shellfish, salmon.</i>			
Crozes Hermitage, Nicolas Perrin ✦	2015/ 16	Rhone	€56
<i>Pale yellow color, green hue. Beeswax, apricots and toasty aroma. Refreshing acidity, citrus, peaches, floral flavors. Pair with shrimps, grilled fish, poultry.</i>			

Italija Italy

...The white side of ...

	Vintage	Region	Price
Müller Thurgau DOC, Alois Lageder	2017	Alto Adige	€38
<i>Straw color. Aroma of citrus, peaches, pears, balsamic hint. Aromatic, soft and fresh flavors. Pairs with seafood, vegetable soup, salads, vegetable dishes.</i>			
Müller Thurgau DOC, Kettmeir ✦	2016	Alto Adige	€36
<i>Straw color. Nutmeg, nettle and white peaches aroma. Fresh, full, lengthy palate. Pairs with seafood risotto, grilled fish and fried food in general.</i>			
Gewürztraminer DOC, Alois Lageder	2018	Alto Adige	€44
<i>Bright golden color. Aroma of lemons, pineapples, exotic fruits, nutmeg. Taste is smooth, fresh and aromatic. Pair with halibut, swordfish, porcini salad.</i>			
Soave Classico DOC, Brognoligo, Cecilia Beretta	2018	Veneto	€31
<i>Pale yellow, green hue. Aroma of orchard fruits, Apples, apricots. Palate is fresh, sapid and well balanced. Pair with delicate pasta, roasted fish.</i>			
Gavi di Gavi DOCG, Fontanafredda ✦	2016/ 18	Piedmont	€41
<i>Light straw color. Aroma of ripe apples, oranges, honey, tropical fruits, vanilla. Supple but vibrant, elegant, well structured. Pair with guinea fowl, veal, rabbit.</i>			
Pinot Grigio Mongris DOC, Marco Felluga ✦	2018	Friuli	€43
<i>Intense golden color. Sweet spices, nuts, cinnamon and citrus aroma. Fresh & citrusy with soft acidity. Pairs well with fatty fish, white meat, porcini.</i>			
Pinot Grigio San Angelo IGT, Banfi	2018	Tuscany	€38
<i>Pale straw color. Fresh pears, apples, peaches & honey aroma. Fresh, fruity and crisp taste. Great aperitif or along grilled vegetables or fish, pasta, seafood.</i>			
Vernaccia Di San Gimignano DOCG, Abbazia Monte Oliveto	2017	Tuscany	€35
<i>Pale straw color, green hue. Delicate aroma of apples, pears & citrus notes. Well balanced, touch of almonds at the finish. Pair with pasta, grilled fish.</i>			
Vermentino Calasole DOC, Rocca Di Montemassi	2016/ 18	Tuscany	€40
<i>Straw color, green hue. Aroma of citrus, green melon, delicate white flowers. Silky texture, refreshing flavors of green apples, citrus. Pair with seafood, pasta.</i>			
Pecorino Castello di Semivicoli DOC, Masciarelli	2016	Abruzzo	€55
<i>Straw color. Floral, tropical fruits, mineral aroma. Fresh and vibrant acidity, long finish. Pair with fresh vegetables, fish dishes, almonds, mussels, pasta.</i>			
Greco di Tufo DOCG, Feudi di San Gregorio	2018	Campania	€44
<i>Deep straw color. Aroma of apricots, apples, peaches. In the mouth it is well balanced, refreshing minerality. Pair with raw fish, shellfish, mozzarella salad.</i>			

	Vintage	Region	Price
Fiano Di Avellino DOCG, Feudi di San Gregorio	2018	Campania	€44
<i>Bright golden color. Aroma of citrus, white flowers, almonds, peaches. Palate is soft, fresh and mineral. Pairs with shellfish, salmon, tuna, white meat.</i>			

Ispanija ir Portugalija Spain and Portugal

Some international and some native

	Vintage	Country	Region	Price
Tres Vinas Blanco Reserva, Baron de Ley	2013/ 14/ 15	Spain	Rioja	€45
<i>Rich golden color. Aroma of toasted oak, smoke, coconut, tropical fruits. Lively, deep & complex. Pairs with pork, duck and creamy dishes.</i>				
Albarino 3 Crianzas DO, Maior de Mendoza	2012/ 15	Spain	Rias Baixas	€55
<i>Light lemon color with green shades. Powerful apple, pear, orange peel, citrus aroma. Fresh acidity with mineral finish. Pairs with seafood, fish dishes.</i>				
Verdejo Nisia Old Vines, Ordonez	2013/ 16	Spain	Rueda	€42
<i>Straw color. Floral & tropical fruits aroma, notes of pineapple, peach, mango. Fresh and complex taste with oaky hint. Pair with seafood, white fish.</i>				
Cortes De Cima Branco	2015	Portugal	Alentejo	€36
<i>Pale yellow color, golden hue. Intense aroma of fresh fruits, biscuits. Well balanced acidity, impressive finish. Pair with fish, shellfish, white meat.</i>				

Austrija Austria

White pepper in the nose

	Vintage	Region	Price
Grüner Veltliner Terrassen, Jurtschitsch	2017/ 18	Kamptal	€42
<i>Yellow color, green hue. Fresh apple, delicate citrus aroma. Peppery spicy, fruity & mineral. Pairs with seafood, fish dishes, roasted chicken.</i>			
Grüner Veltliner Spiegel Reserve, Jurtschitsch ♦	2006	Kamptal	€85
<i>Straw color. Berries, acacia, honey aroma. Rich, flavors of fresh berries, mineral aftertaste. Pairs with seafood, fish dishes, poultry.</i>			
Pinot Gris Reserve, Kracher	2015/ 16/ 17	Burgenland	€45
<i>Clear yellow color. Intense aroma of peaches, ripe pears, herbal, white pepper. Round taste, sweet fruit flavors, musky. Pair with fresh shellfish, white fish.</i>			

ROŽINIS VYNAS ROSE

*Twenty-four hour wine. Smooth, delicate and versatile.
Usually the skin's maceration time is between 6 and 24 hours...*

	Vintage	Country	Region	Price
Up, Ultimate Provence <i>Pale pink color, copper hue. Aroma of strawberries, raspberries, citrus hint. Light and fresh, balanced acidity. Pair with fresh salads, prawns, tuna.</i>	2018	France	Provence	€ 39
By.Ott, Domaines Ott <i>Pale rose color. Fresh aroma of melon & mango. Palate is creamy, fresh and fruity with zesty finish. Pairs with grilled or steamed fish, cured meat.</i>	2018	France	Provence	€ 58
Scalabrone Bolgheri, Guado al Tasso, Antinori <i>Deep salmon color. Floral, cherry and raspberry aroma. Fresh and balanced with fruity finish. Pairs with vegetarian dishes, fish, shellfish dishes.</i>	2018	Italy	Tuscany	€ 39
Excellens Rose, Marques de Caceres <i>Pale rose color. Aroma of rose petals & stone fruits. Palate is fresh, silky smooth and balanced. Pairs with fresh salads, fatty fish, poultry dishes.</i>	2017/ 18	Spain	Rioja	€ 29
Sant Thias, Weingut Frank <i>Pale salmon color. Aroma of strawberries and red cherries. In the mouth it is fresh, light and with fainted fizz sensation. Pairs with appetizers, scampi.</i>	2017/ 18	Austria	Weinviertel	€ 24

RAUDONASIS VYNAS RED WINE

Bordo Bordeaux

Le Roi...The first international wine.

	Vintage	Appellation	Price
Château D'Arcins Cru Bourgeois <i>Purple ruby color. Aroma of red fruits, cedar, vanilla. Balanced and round with firm tannins. Braised beef, onions soup with cheese, lamb dishes.</i>	2012	Haut Médoc	€ 47
Château La Lagune 3ème Grand Cru ♦ <i>Deep purple color. Aroma of blackcurrants, cassis, cigar box, leather, mineral. Full body, dense, harmonious. Pairs with stewed beef, duck in red wine sauce.</i>	2010	Haut Médoc	€ 176
Château De Pez Cru Bourgeois <i>Deep ruby color, purple hue. Great aroma of black currants, notes of spices and smoke. Well structured, long finish. Pairs with red meat, game stews.</i>	2009	St. Estephe	€ 139

	Vintage	Appellation	Price
Château Cos d'Estournel 2ème Grand Cru ✦	2006	St. Estephe	€ 285
<i>Opaque ruby color. Aroma of black fruits, leather, licorice, spices. Full body, layered & powerful. Pair with game meat, beef ribs, lamb, rich stews.</i>			
Domaines Barons de Rothschild (Lafite) Legende	2014	Pauillac	€ 90
<i>Intense ruby color, purple hue. Aroma of black berries, toasted vanilla, spices. Generous and powerful, silky tannins. Pair with rack of lamb, rich red meat.</i>			
Château Grand Puy Lacoste 5ème Grand Cru	2008	Pauillac	€ 185
<i>Crimson color. Black fruits, lead pencil, tobacco aroma. Firm & elegant structure, lush flavours, long finish. Pair with beef bordelaise, sauce perigord.</i>			
Chateau Branaire Ducru 4ème Grand Cru	2012	St. Julien	€ 151
<i>Deep ruby color. Aroma of blackcurrants, plums, vanilla, leather. Palate is elegant, refined, fine tannins. Pair with roasted lamb, grilled red meat, game dishes.</i>			
Château Leoville Barton 2ème Grand Cru ✦	2006	St. Julien	€ 259
<i>Deep ruby red color. Intense fruity aroma, oaky hints. Expressive, ample and powerful. Pairs with classic rich roasted or grilled red meat dishes.</i>			
Château Segla	2009	Margaux	€ 137
<i>Deep ruby red color. Aroma of ripe black cherries, blackcurrants, sweet spices, cedar. Super silky body and long length. Grilled red meat, game dishes, stews.</i>			
Château Brane Cantenac 2ème Grand Cru ✦	2006	Margaux	€ 195
<i>Intense ruby red. Aroma of oak, roasted coffee, spices, cherries. Fleshy, ample, persistent and fresh. Pairs with classic juicy tender red meat and game dishes.</i>			
Château De La Riviere	2011	Fronsac	€ 84
<i>Deep ruby color. Aroma of cherries, liquorice, roasted herbs. Full body, complex, black berries notes. Pair with grilled red meat, stews, Asian dishes.</i>			
Château La Fleur de Bouard	2013	Lalande de Pomerol	€ 104
<i>Deep ruby red. Intense bouquet of blackberries, raspberries and cedar. Medium body, fine tannins, crisp acidity. Pair with classic rich meat dishes.</i>			
Château Nenin ✦	2009	Pomerol	€ 195
<i>Deep ruby red color. Red fruit, blueberries aroma. Full body, fresh & fruity. Pairs with lamb rack with sauce, rich red meat dishes, aged cheese.</i>			
Château Teyssier Grand Cru	2014/ 15	St. Emilion	€ 86
<i>Rich purple color. Aroma of berries syrup, plum, tobacco, licorice. Elegant and fresh, soft tannins. Pairs with game, stewed lamb, matured cheese.</i>			
Château Canon 1er Grand Cru ✦	2007	St. Emilion	€ 155
<i>Dark red color, purple tint. Aroma of blackberries, chocolate, light vanilla. Medium body, well balanced finish. Pair with beef Stroganoff, matured cheese.</i>			
Château Figecac 1er Grand Cru ✦	2013	St. Emilion	€ 265
<i>Dense ruby purple color. Creme de cassis, cedar and a touch of tobacco leaf aromas. Well balanced, fresh, round tannins. Pair with beef, rabbit, cheese.</i>			

	Vintage	Appellation	Price
Château Larrivet Haut Brion	2010	Pessac-Léognan	€ 125
<i>Dark inky purple color. Aroma of raspberries, pepper, blackberries, licorice. Creamy, elegant, supple with fine tannins. Pair along game dishes, roasted lamb.</i>			
Château Smith Haut Lafitte Grand Cru	2012	Pessac-Léognan	€ 230
<i>Dark ruby color. Aroma of black fruits, licorice, graphite. Palate is complex, silky & rich. Pair with charcuterie, venison fillet, game dishes.</i>			

Burgundijos Pinot Noir Burgundy Pinot Noir

The greatest elegant wine

	Vintage	Appellation	Price
Coteaux Bourguignons AOC, Faiveley ✦	2017	Cote de Beaune	€ 47
<i>Bright ruby red color. Fresh aroma of red fruits and flowers. Fresh with balanced acidity, light tannins. Pair with pasta, grilled white meat, duck, tuna.</i>			
Volnay AOC, Joseph Drouhin ✦	2012	Cote de Beaune	€ 88
<i>Vivid bright red color. Aroma of ripe blackcurrants, violets, mushrooms. Rounded, fresh, mineral, long finish. Pairs with beef stogonoff, roasted quail.</i>			
Pommard AOC, Bouchard Aine & Fils	2013	Cote de Beaune	€ 114
<i>Light ruby red color. Cherries, citrus, fresh figs, oak scents. Robust, balanced, structured tannins. Pairs with roasted game, grilled red meat, aged cheese.</i>			
Beaune Bressandes 1er Cru, Louis Jadot	2010/ 13	Cote de Beaune	€ 121
<i>Light, bright brick red color. Aroma of black pepper, candied cherry, touch of oak. Fresh, mineral, ripe tannins. Pairs with veal cutlets, spicy red meat tartar.</i>			
Corton-Greves Grand Cru, Louis Jadot	2014	Cote de Beaune	€ 158
<i>Light, bright brick red color. Aroma of cherries, pomegranates, earth, game. Concentrated and persistent. Pair along red meat with rich sauce.</i>			
Mercurey La Framboisiere AOC, Faiveley ✦	2013/ 15	Cote de Chalonnaise	€ 89
<i>Pale ruby color. Aroma of black and red fruits, earth, woody notes. Warm, Ripe & fresh. Pairs with ossobuco, raclette, tuna steak, veal liver.</i>			
Gevey Chambertin AOC, Louis Jadot	2012	Cote de Nuits	€ 115
<i>Brick color. Cherries, blueberries, juniper, oak aroma. Balanced & velvety with tight tannins. Pairs with juicy game dishes, mutton, spicy cheese.</i>			
Chambolle-Musigny AOC, Joseph Drouhin	2014	Cote de Nuits	€ 117
<i>Pale & bright ruby red. Rich aroma of red berries, Flowers, earth, spices. Well balanced & silky smooth. Pair along beef fillet, roasted wild poultry.</i>			
Vosne Romanée, Domaine Guyon	2015	Cote de Nuits	€ 175
<i>Ruby purple color. Floral aroma with hints of red cherries and strawberries. Silky tannins, extraordinary persistence. Pair with roasted duck or beef, game.</i>			
Nuits Saint Georges 1er Cru, Les Porets Saint Georges, Faiveley ✦	2012	Cote de Nuits	€ 168
<i>Deep red color. Black fruits, toasty oak aroma. Smooth & round attack, rich and structured. Pairs with duck breast with seared foie gras, rabbit stew.</i>			

Pasaulio Pinot Noir

World's Pinot Noir

Really interesting taste of different countries

	Vintage	Country	Region	Price
Mimuet Riserva, Alois Lageder	2016	Italy	Alto Adige	€54
<i>Garnet color, ruby hue. Cherries, spices, mineral, oak aroma. Fresh, harmonious, refined tannins. Pairs with duck, white & red meat, mild cheese.</i>				
Markowitsch ✦	2015	Austria	Carnuntum	€58
<i>Ruby color. Aroma of black currants, raspberries, spices. Expressive flavor with elegant, long finish. Pairs with delicately spiced red meat, mature cheese.</i>				
Saint Clair	2018	N. Zealand	Marlborough	€53
<i>Dark garnet. Aroma of ripe blackcurrants, cherries, flowers, spices. Fresh on palate, notes of black fruits, coffee. Pair with risotto with mushrooms, duck.</i>				
Salomon & Andrew ✦	2014	N. Zealand	Central Otago	€89
<i>Deep ruby red color, purple hue. Floral aroma, notes of black fruits, herbs & spices. Complex and fruity, fine tannins. Pair with salmon, white meat, capon.</i>				
20 Barrels, Cono Sur ✦	2017	Chile	Casablanca Valley	€55
<i>Bright, lively ruby red color. Aroma of sour cherries, raspberries, plums, hint of toast. Fresh & juicy, balanced acidity. Pairs with red sauce pasta, red meat.</i>				
La Masia Russian River, Marimar Estate ✦	2010/ 14	USA	Sonoma	€93
<i>Reddish purple color. Aroma of raspberries, cherries, ripe pears, tobacco. Warm flavors with peppery spices, chocolate tannins. Pairs with stuffed quails.</i>				

Pasaulio Shiraz arba Syrah

Shiraz or Syrah of the world

Same grape, different stories

	Vintage	Country	Region	Price
Chateau Ste. Michelle	2014	USA	Columbia Valley	€39
<i>Dark ruby red color. Aroma of black cherry-kirsch liqueur, blackberries, herbs. Fruity & savory, plush & full flavored. Pair with roast beef, chicken or salmon.</i>				
Montes Alpha, Montes ✦	2016	Chile	Colchagua Valley	€38
<i>Intense ruby red color. Floral, tobacco, leather aroma. Elegant, smooth tannins, long finish. Pairs well with stir fried beef, pasta with tomato sauce.</i>				
Mother's Milk, First Drop	2015/ 16	Australia	Barossa Valley	€57
<i>Ruby red color, purple hue. Aroma of dark cherries, blackberries, hint of forest floor and spices. Vibrant & lively, supple tannins. Pairs with rump steak, lamb.</i>				
Stonewell, Peter Lehmann ✦	2010	Australia	Barossa Valley	€115
<i>Dark red color, crimson rim. Aroma of briar fruits, chocolate, touch of aniseed. Rich, complex with spiced fruits. Pairs with roasted beef ribs, braised veal.</i>				

	Vintage	Country	Region	Price
Grange, Penfolds ✦	2006	Australia	Barossa Valley	€ 750
<i>Dark bloody color. Aroma of figs, quince paste, cured meat, cinnamon, vanilla, black pepper. Fresh and balanced, great tannins. Pair with wagyu beef, game.</i>				

Cabernet S (sauvignon) and F (franc)

Find your favorite...S smooth or F fragrant

	Vintage	Country	Region	Price
Cabernet S, Yarden, Golan Heights	2016	Israel	Galilee	€ 64
<i>Ruby red color. Aroma of cherries, plums, raspberries and hints of sage. Rich tannins, opulent body, with spicy finish. Pairs with ribeye, beef ribs, lamb.</i>				
Cabernet S, Marqués de Griñón ✦	2014	Spain	Valdepusa	€ 62
<i>Ruby red color. Intense aroma of red fruits, under-wood, cinamom. Full body, spicy, notes of tobacco, cocoa, long finish. Pair with spicy lamb, hard cheese.</i>				
Cabernet S, Mas La Plana DO, Torres	2009/ 10/ 12	Spain	Penedes	€ 143
<i>Deep dense cherry color. Aroma of cranberries, cherries, truffles, incense. Full, elegant, with long finish. Pair with beef skewers, slow cooked venison, ribeye.</i>				
Cabernet S, Enzo Bianchi, Bianchi ✦	2007/ 11/ 13	Argentina	Mendoza	€ 84
<i>Dark ruby color. Aroma of black fruits, blueberries, spices, smoky hint, leather. Rich with smooth tannins. Pairs with baby lamb, short ribs, ratatouille.</i>				
Cabernet S, Casa Real, Santa Rita	2012	Chile	Maipo Valley	€ 84
<i>Dark purple color. Aroma of black berries, over ripe fruits, toasted oak, smoky notes. Fruity taste, toasty, good balance. Pairs with wild hare, game stew.</i>				
Cabernet S, Don Melchor, Concha Y Toro ✦	2008	Chile	Maipo Valley	€ 135
<i>Deep ruby color, purple hue. Aroma of black cherries, ripe plums, coffee, chocolate. Rich, fine tannins, spicy finish. Pair with wild boar, coq au vin.</i>				

Prancūzija – Ronos slēnis France...

The other excellent side

Rhone Valley has deep, rich extract of syrah, grenache, mourvedre grapes

	Vintage	Appellation	Price
E. Guigal AOC	2015	Crozes Hermitage	€ 43
<i>Deep ruby red color. Cherries, strawberries, oak aroma. Structured tannic wine, flavors of blackcurrant buds, vanilla. Pairs with red meat, game, cheese.</i>			
Ermitage Le Méal AOC, Ferraton Père & Fils	2003	Hermitage	€ 147
<i>Cherry color. Cherries, raspberries, black currant aroma. Powerful, well integrated tannins, lush texture. Pairs with rich game dishes and stews.</i>			

	Vintage	Appellation	Price
Sizeranne AOC, M. Chapoutier ☼	2010/ 12	Hermitage	€ 195
<i>Light ruby red color. Cherries, citrus, fresh figs, oak scents. Robust, balanced, structured tannins. Pairs with roasted game, grilled red meat, aged cheese.</i>			
Château d'Ampuis AOC, E. Guigal ✦	2011/ 13	Côte Rôtie	€ 175
<i>Dark ruby red color, purple hue. Prunes, blackberries, vanilla aroma. Full body, powerful, highly concentrated. Pairs with game, red meat, cheese.</i>			
Les Reinage AOC, Delas	2012	Gigondas	€ 66
<i>Deep garnet red color. Aroma of black cherries, wood spices, black olives. Rich, rounded, soft tannins, good balance. Pair with braised lamb, cheese fondue.</i>			
Haute Pierre AOC, Delas	2014	Chateauneuf du Pape	€ 79
<i>Deep garnet red color. Aroma of kirsh, cherries, spices, garrigue. Warm, full bodied, smooth & smoky. Pairs with duck with figs, game, stewed red meat.</i>			
Telegramme AOC, Domaine de Vieux Telegraphe ✦	2015	Chateauneuf du Pape	€ 106
<i>Bright ruby red color. Red berries, flowers, herbs, peppery aroma. Rich and muscular, harmonious tannins. Pairs with rich red meat dishes, game, cheese.</i>			

Langedokas Languedoc

	Vintage	Price
Solensis, Gerard Bertrand	2017	€ 28
<i>Dark ruby red color. Aroma of black currants, forest berries, spices, dried figs. Rich & velvety, smooth tannins. Pairs with duck, fowl, red meat, game dishes.</i>		
La Narassa, Domaine Lafage	2016	€ 52
<i>Dark ruby red color. Warm aroma with notes of cassis, roasted dark fruits, berries tart. Soft texture, ripe and layered. Pair with charcuterie, red meat.</i>		

Beržerakas Le Bergerac...

	Vintage	Price
Château Thenac AOC	2012	€ 51
<i>Deep red color, purple hues. Aroma of spicy peppers, berries, cherry jam. Rich, powerful, fine tannins. Pair with grilled entrecote, tagliatelle with duck ragu.</i>		

Kahoras And le Cahors...

	Vintage	Price
Château du Cèdre AOC, Le Cèdre ✦	2011/ 14	€ 122
<i>Deep, dark red color. Aroma of ripe black fruits, smoke, tobacco, sweet spices. Powerful & elegant, mineral, velvety. Pairs with duck stew, grilled beef, rabbit.</i>		

Italija – Pjemontas Italy

Piedmont... land of hazelnuts, truffles and great wine

	Vintage	Price
Barbera d'Alba DOC, Mauro Molino	2018	€ 48
<i>Deep red color, violet hue. Ripe plums, spices and mineral aroma. Fresh, mellow and persistent. Pairs with pasta Bolognese, mushroom dishes.</i>		
Langhe Nebbiolo DOC, Pio Cesare	2014	€ 78
<i>Dark ruby color. Violets, plums, cherries, vanilla, espresso aroma. Juicy, fresh, with supple tannins. Pairs with cold appetizers, red meat, lightly aged cheese.</i>		
Langhe Sperss DOC, Gaja ✦	2003/ 05/ 07/ 13	€ 445
<i>Deep garnet color. Aroma of red fruits, plums, leather, tar, smoky wood. Deep structure, ripe tannins, dense and massive. Pair with game.</i>		
Barbaresco DOCG, Produttori del Barbaresco	2014	€ 99
<i>Ruby color, light garnet hue. Aroma of cherries, raspberries, licorice, vanilla. Fresh acidity, firm tannins, long aftertaste. Pair with wild poultry, lamb, veal.</i>		
Barolo Gallinotto DOCG, Mauro Molino	2015	€ 122
<i>Garnet red color. Complex aroma of fresh cowberries, cherries, sweet spices. Rich fruity smooth flavors, long finish. Pair with rich meat dishes, hard cheese.</i>		
Barolo DOCG, Pio Cesare ✦	2013	€ 150
<i>Dark ruby color, garnet hue. Aroma of black cherries, cassis, licorice, toast. Delicate & complex, fine tannins. Pair with juicy beef, pasta with mushrooms.</i>		

Toskana Tuscany

Sangiovese, the famous wine icons and the new brands

	Vintage	Price
Chianti Classico, Castello d'Albola ✦	2016	€ 43
Chianti Classico, Castello d'Albola (1,5 l)	2013/ 15	€ 91
<i>Bright ruby red color. Aroma of strawberries, cherries, hint of sage. Fresh, lively acidity, fruity flavors. Pairs with pasta, lasagna, roasted red meats.</i>		

	Vintage	Price
Chianti Classico Riserva DOCG, Antinori	2015	€ 88
<i>Intense ruby red color. Floral, fruity, spicy, toasted oak aroma. Supple and balanced, persistent finish. Pairs with beef carpaccio, grilled red meat, cheese.</i>		
Il Bruciato Guado al Tasso Bolgheri DOC, Antinori	2017	€ 59
<i>Intense ruby red color. Red berries, sweet spices, toasted coffee aroma. Flavours are full, round, well balanced. Pairs with pasta with meat sauce, meat stews.</i>		
Le Volte, Ornellaia	2016	€ 55
<i>Purple color, ruby hue. Fruity aroma of berries, spices, leather, tobacco, coffee. Clean, smooth, slightly spicy. Pairs with game, roasted red meat, goose.</i>		
Brunello di Montalcino Torre Della Trappola DOCG, Barone Ricasoli	2011	€ 105
<i>Dark ruby color. Aroma of berry jam, black fruits, vanilla, chocolate, pepper, rubber. Warm and heavy on palate, smooth tannins. Wild boar steak.</i>		
Brunello di Montalcino Poggio all'Oro Riserva DOCG, Banfi	2004/ 06	€ 175
<i>Dark ruby garnet color. Aroma of black berries, tobacco, vanilla, tar, coffee. Structured & rich, chewy tannins. Pairs with stewed wild boar, hard cheeses.</i>		
Acciaiole IGT, Castello D'Albola ✦	2013	€ 125
<i>Dark ruby color. Plums, blackcurrants, hummus, tobacco aroma. Soft, warm, balanced, solid tannins. Pairs with grilled or roasted beef, aged hard cheese.</i>		
Ca'Marcanda Magari, Gaja	2014/ 15	€ 135
<i>Dark red color. Aroma of ripe dark cherries, caramel, leather, chocolate. Smooth, complex and well rounded. Pair with braised lamb, stewed venison.</i>		
Tignanello, Antinori ✦	2016	€ 158
<i>Deep ruby color, purple hue. Aroma of jammy berries, vanilla, leather, rubber, tar, pepper. Rich, ample & enveloping. Pairs with chateaubriand, roasted game.</i>		
Luce della Vite, Frescobaldi ✦	2009	€ 175
<i>Red ruby color, purple hue. Aroma of berries, cassis, earth, leather, pepper. Full and luscious, luxurious finish. Pairs with pigeon, cheese, braised game.</i>		
Ornellaia Bolgheri Superiore DOC, Ornellaia ✦	2013/ 14	€ 240
<i>Dark purple color. Aroma of ripe fruits, chocolate, balsamic, herbs. Superb, silky, smooth, firm. Pairs with lamb with mushrooms, duck breast.</i>		
Bolgheri Sassicaia DOC, Tenuta San Guido ✦	2013	€ 315
<i>Deep ruby color. Aroma of black berries, ripe raspberries, cedar, blue flowers, coffee. Rich, dense yet elegant. Pair with beef, lamb, matured cheese.</i>		

Venetas

The Old Triveneto Region

Great, rich, generous and fruity grapes...

	Vintage	Price
Campofiorin, Masi	2016	€ 38
<i>Dark ruby color. Concentrated aroma of ripe cherries, clove, sweet spices. Intense and rich with soft tannins. Pair with red sauce pasta, grilled red meat or game.</i>		
Amarone della Valpolicella Classico DOCG, Zenato	2015	€ 86
<i>Dark ruby red color, garnet hue. Aroma of maraschino cherries, chocolate, menthol, vanilla, toffee. Warm & smooth. Pair with braised duck with plums.</i>		
Amarone della Valpolicella Classico DOCG, Costasera, Masi	2011/ 12/ 13	€ 106
Amarone della Valpolicella Classico DOCG, Costasera, Masi (3 l)	2012	€ 340
<i>Dark ruby color. Aroma of baked fruits, plums and cherries. Fruity flavors, hints of coffee and cocoa. Pairs with richly flavoured red meat, game dishes.</i>		
Amarone della Valpolicella Classico DOC, Bertani	2009	€ 185
<i>Dark garnet red color. Intense aroma of cherries, plums, tea leaves, spices. Exceptional balance between acidity and tannins. Pair with roasted red meat, meaty pasta.</i>		
Valpolicella Classico Superiore DOC, Giuseppe Quintarelli ♦	2011	€ 180
<i>Dark ruby red color. Aroma of spices, ripe cherries, wild herbs, black pepper. Intense, flawless and elegant. Pairs with pasta with meat sauce, stews, game.</i>		
Amarone della Valpolicella Classico DOC, Giuseppe Quintarelli ♦	2009	€ 480
<i>Dark ruby garnet color. Aroma of ripe blackberries, cherries, chocolate, black currant jam, spices. Very complex & ripe, elegant. Rich game dishes, stews.</i>		

Pietu Italija

South Italy

Fruity, strong, red, native wine... land's fatigue

	Vintage	Region	Price
Primitivo Sasseo IGT, Masseria Altemura	2017	Salento	€ 42
<i>Dark ruby color. Intense aroma of plums, red fruits jam, sweet spices. Warm and soft flavors, mature fruitiness. Pairs with roasted lamb, other red meat.</i>			
Primitivo di Manduria Papale Linea Oro, Varvaglione	2015	Puglia	€ 50
<i>Dark ruby red color. Aroma of dried cranberries, blueberry pie, jammy notes. Flavor of ripe black fruits, berry jam, soft tannins. Pair with beef, spicy dishes.</i>			

	Vintage	Region	Price
Nero di Troia Canace IGP, Cantina Diomedea	2013	Puglia	€ 52
<i>Deep red color, purple hue. Liquorice, blueberries, spices, cocoa aroma. Rich, complex, plummy & leathery flavours. Pairs with stews, casseroles, red meat.</i>			
Aglianico del Vulture Piano del Cerro, Farnese ✦	2015	Basilicata	€ 50
<i>Deep ruby color, purple hue. Aroma of cherries, wet earth, leather, sulfur. Warm, fruity, long and mineral. Pair with guinea fowl, grilled spiced lamb.</i>			
Cannonau di Sardegna Riserva DOC, Sella & Mosca	2015	Sardinia	€ 37
<i>Medium ruby color. Aroma of cherries, wild berries, leather, spices. Fruity and spiced, soft acidity, young tannins. Pair with meaty pasta, roasted veal.</i>			
Nero d'Avola Plumbago DOC, Planeta	2014/ 15	Sicilia	€ 49
<i>Ruby red color, violet hue. Aroma of dried cranberries, cloves, mineral, hint of soy sauce. Full body, smooth and round. Pairs with gravies, pheasant.</i>			
Due Lune, Cellaro	2016/ 17	Sicilia	€ 57
<i>Dark ruby color. Aroma of wild berries, flowers, dark spices, tobacco. Fresh, rich & luscious. Pairs with veal with artichokes, chicken with pepperoni.</i>			

Ispanija Spain

Culture, Wine, Story... much more than Don Quixote

	Vintage	Region	Price
Atteca DO, Ateca ✦	2015	Calatayud	€ 44
<i>Deep purple color. Aroma of blackberries, smoke, graphite, anise. Warm & focused, silky finish. Pairs with roasted veal shank with Pernod, fennel, olives.</i>			
Monastrell 18 Meses DO, Juan Gil	2016	Murcia	€ 64
<i>Black purple color, ruby hue. Aroma of plums, prunes, hint of wood, tobacco. Warm palate, fruity flavors, oak finish. Pair with braised lamb, duck & plums.</i>			
Solanera Vinas Viejas DO, Castano	2012/ 13	Murcia	€ 34
<i>Dark red color, purple rim. Aroma of blackberries, blueberries, black currants, dried fruits, toasted oak. Rich and dense. Pair with, spiced red meat, game</i>			
Symma DO, Marques de Griñon	2013	Valdepusa	€ 55
<i>Deep ruby red color, purple hue. Aroma of blackberries, eucalyptus, cigar box, coffee. Smoky, smooth tannins. Pair with roasted lamb, marinated duck breast.</i>			
Petit Verdot DO, Marques de Griñon	2014	Valdepusa	€ 62
<i>Deep ruby red color, purple hue. Aroma of ripe black fruits, floral and toasty hints. Meaty and brisk, firm tannins. Pairs with roasts, stews, game dishes.</i>			
Emeritus DO, Marques de Griñon ✦	2008	Valdepusa	€ 118
<i>Deep purple ruby color. Aroma of plum jam, wild berries, sweet spices. Intense, complex & powerful. Pairs with game stews, tender venison steak.</i>			

	Vintage	Region	Price
Alaya Tierra DO, Atalaya	2015	Almansa	€ 63
<i>Dark silky purple color. Aroma of dark plums, blackberries, truffle, toffee. Warm, soft & round. Pairs with goose & black truffles, honeyed lamb shank.</i>			
Perpetual DO, Torres ✦	2015	Priorat	€ 92
<i>Deep ruby color. Aroma of ripe black berries, nutmeg, cinnamon, sandalwood, oak. Opulent, warm, smooth. Pairs with venison in wine sauce, duck confit.</i>			
GV5 DO, Gratavinum	2007	Priorat	€ 95
<i>Red purple ruby color. Aroma of berry jam, chocolate, forest fruits, spicy, toasty. Balanced, silky tannins. Pairs with spicy lamb, beef with mushrooms.</i>			
Priorat DO, Clos Mogador	2006	Priorat	€ 140
<i>Opaque purple color. Aroma of ripe cherries, pencil lead, truffle, incense. Dense, layered, well balanced. Pairs with stewed lamb, furred game.</i>			
Reserva Real DO, Torres	2000/ 01/ 03/ 05	Catalunya	€ 195
<i>Deep purple red color. Fresh & intense aroma of blackberry jam, leather. Full body, silky tannins. Pair with braised goose, steak poivre, pigeon and truffle.</i>			

Tempranilo Vynuogė T Tempranillo Theme

	Vintage	Region	Price
Marques de Caceres Reserva ✦	2014	Rioja	€ 45
<i>Dark cherry red color. Aroma of ripe red fruits, spicy, roasted nuts. Ripe, well balanced fruits, silky tannins. Pairs with lamb ribs, grilled red meat.</i>			
Viña Ardanza Reserva DO, La Rioja Alta	2009	Rioja	€ 93
<i>Dark red color, orange hue. Aroma of spices, balsamic, vanilla, coconut, black pepper. Balanced acidity, silky tannins. Pair with grilled red meat, chirozo.</i>			
Torre Muga DOCa, Bodegas Muga ✦	2006	Rioja	€ 152
<i>Ruby red color, purple hue. Red berries, black pepper, smoke, vanilla aroma. Full body, smooth, savoury. Pairs with Iberian ham, game stew, bbq red meats.</i>			
Dehesa La Granja DO, Alejandro Fernandez ✦	2008/ 11	Castilla y León	€ 33
<i>Dark ruby red color. Ripe plums, barnyard, cherries, spices aroma. Juicy, herbaceous, savory, smooth. Pair with roasted lamb, pork, poultry with herbs.</i>			
Pesquera Crianza DO, Alejandro Fernandez	2014	Ribera del Duero	€ 52
<i>Black deep ruby color. Aroma of berries, flowers, toasted, oaky, toffee, leather. Good balance, fresh and smooth. Pair with lamb rack with chimichurri sauce.</i>			
Alion DO, Bodegas Alion	2011	Ribera del Duero	€ 137
<i>Deep ruby color. Aroma of cherry liqueur, herbs, smoke, anise. Concentrated & well balanced. Pairs with roasted goose & Port, spiced lamb chops.</i>			

	Vintage	Region	Price
Valbuena 5, Vega Sicilia ✦ <i>Opaque ruby color. Complex aroma of spices, dark berries, tobacco, licorice, smoky. Seamless, slow-building tannins. Pairs with roasted quail with truffles.</i>	2013	Ribera del Duero	€ 220
Numanthia, Bodega Numanthia ✦ <i>Dark red color, purple hue. Blueberry, blackcurrant, figs, pastries, charred oak aroma. Intense and powerful, well structured. Pair with roasted red meat, duck.</i>	2011/ 13	Toro	€ 110

Chile

Culture, Wine, Story... much more than Don Quixote

	Vintage	Region	Price
Carmenere Gran Reserva, Carmen <i>Violet red color. Plum, cherry, mulberry, capsicum aroma. Jammy, smoky, toasty, spicy, soft texture. Pair with rich lamb dishes, beef, spicy sausages.</i>	2017	Colchagua Valley	€ 35
Carmenere Terrunyo, Concha Y Toro ✦ <i>Deep violet red color. Aroma of ripe black fruits, leather, cedar, violets. Fruity, delicate, rich acidity, sweet tannins. Pair with spicy beef tournedos, pasta.</i>	2009/ 14	Cachapoal Valley	€ 62
Purple Angel, Montes ✦ <i>Deep garnet red color. Aroma of ripe red & black berries, spices, pastries, dark chocolate. Well structured, juicy acidity, smooth tannins. Pair with lamb chops.</i>	2014/ 15	Colchagua Valley	€ 110

Argentina

Glorious Malbec and other stories...

	Vintage	Region	Price
Tupungato Corbec, Masi <i>Opaque red color. Aroma of wild berries, overripe cherries, fruit jam. Velvety structure, youthful but firm. Pair with duck, stewed lamb, cheese.</i>	2015	Mendoza	€ 63
Iscay, Trapiche <i>Deep purple red color. Aroma of violets, ripe red fruits, spices, balsamic. Firm but subtle, stylish & elegant. Beef strips with pepperoni, roasted lamb, stews.</i>	2010/ 14	Mendoza	€ 78
Selección de Bodega, Doña Paula ✦ <i>Opaque purple color. Aroma of black cherries, blackberries, pencil lead, spice box. Dense, layered, and full-bodied. Pair with stuffed lamb leg, cheese.</i>	2009	Mendoza	€ 82
Quimera, Achaval Ferrer <i>Deep purple color. Aroma of blackberries, violets, leather, vanilla, tobacco, black pepper. Rich and complex. Pair with stewed short ribs with cabbage.</i>	2010	Mendoza	€ 83

	Vintage	Region	Price
Finca Altamira, Achaval Ferrer ✦	2009	Mendoza	€ 128
<i>Dark ruby color. Aroma of blueberries, figs, spices, anise, cassis, licorice. Juicy, jammy and lush flavors, firm tannins. Roasted goose, calf kidney, spiced beef.</i>			
Cheval des Andes ✦	2012	Mendoza	€ 185
<i>Deep ruby red color, violet hue. Tobacco, pepper, apricot, fig, quince jam aroma. Silky, well balanced, fine tannins. Pair with rich red meat dishes.</i>			

Kiti Pasaulio Vynai More Wines from Other Countries

Last but not Least

	Vintage	Country	Region	Price
Post Scriptum, Prats & Symington	2016	Portugal	Douro	€ 54
<i>Deep ruby color. Aroma of blackberries, plums, leather, vanilla. Fresh, elegant and balanced. Pair with roasted lamb, grilled red meat, aged cheese.</i>				
Touriga Nacional Caldas Reserva, Alves de Sousa ✦	2013	Portugal	Douro	€ 50
<i>Dark ruby color. Aroma of dark berries, spices, oaky notes. Firm yet velvety texture. Pair with rich beef casseroles, grilled red meat, hard cheese.</i>				
Chamine Tinto, Cortes de Cima	2014	Portugal	Alentejo	€ 36
<i>Dark red color. Aroma of cherries, raspberries, spices, hint of tar. Light and fruity, refreshing acidity, soft tannins. Pair with red sauce pasta, pizza, lasagna.</i>				
Mount Hermon, Golan Heights	2017	Israel	Galilee	€ 27
<i>Dark red purple color. Aroma of cassis, cherries, blackberries, vanilla, violets. Smooth, round with soft tannins. Pair with Pasta Bolognese, ragu, lamb.</i>				
Domaine du Castel Grand Vin, Castel ✦	2009	Israel	Jerusalem	€ 145
<i>Deep ruby red color. Black fruits, pepper, vanilla and spicy wood aroma. Powerful, rich and complex. Pair with classic red meat dishes, rich game.</i>				
Zinfandel Vintner's Reserve, Kendall Jackson	2015	USA	Mendocino	€ 41
<i>Intense red color. Aroma of juicy bramble, spices, tobacco, oak. Fresh & juicy, well balanced, soft tannins. Pairs with lamb kebab, spicy turkey, pheasant.</i>				
Merlot Taylor Peak, Kendall Jackson ✦	2005/ 07	USA	Sonoma	€ 108
<i>Deep ruby red color. Aroma of ripe plums, cooked cherries, chocolate. Soft and round, long finish. Pair with roasted tomato bruschetta, pasta red sauce.</i>				
Grand Plaisir, Plaisir de Merle	2008	S. Africa	Paarl	€ 41
<i>Deep ruby color. Aroma of berries, spicy sweet tones, vanilla. Ripe fruity flavors, rich & complex. Pair with grilled red meat, roasted lamb, cheese.</i>				
Series C, Vilafonté	2007	S. Africa	Paarl	€ 94
<i>Dark purple color. Powerfull and concentrated aroma of licorice, black currant. Rich, fine grain feeling, sharp tannins. Pairs with game and rich stews.</i>				

	Vintage	Country	Region	Price
Pinotage, Kanonkop	2015	S. Africa	Stellenbosch	€ 92
<i>Deep red color. Intense aroma of black fruits, forest floor, spices, oaky hints. Rich, complex, juicy & smoky. Pair with red meat, Asian style dishes, lamb.</i>				
Anwilka, Klein Constantia ✦	2014	S. Africa	Stellenbosch	€ 57
	2005/ 06	S. Africa	Stellenbosch	€ 147
<i>Best S. African red wine – R. Parker. Deep purple color, ruby hue. Aroma of smoky red fruits, oak, violets. Complex & long. Pair with rich red meat dishes.</i>				

Lietuviški Uogų Vynai Lithuanian Berry Wines

“Think outside the Grape”

Price

Gooseberry (semi-sweet) white wine, Gintaro Sino (0,5 l)	€ 32
<i>Pale yellow color. Elegant ripe fruits aroma, subtle gooseberry note. Refreshing acidity, finish of gentle sweetness. Pair with Asian cuisine, poultry, fish.</i>	
Berry-Fruit (semi-dry) white wine, Gintaro Sino ✦	€ 32
<i>Pale yellow color. Fresh acidity, tropical fruit aroma and flavours; ripe apple and citrus on the finish. Pair with green salad, white fish & rich sauces.</i>	
Raspberry (semi-sweet) rose wine, Gintaro Sino (0,5 l)	€ 32
<i>Rich rose color. Luscious aroma of raspberries, boasting a well balanced scent. Pairs with white meat, poultry and baked deserts.</i>	
Black Currant (semi-sweet) red wine, Gintaro Sino (0,5 l)	€ 32
<i>Deep ruby red color. Berries, vanilla, rosemary, spearmint and thyme aroma. Fresh character, balanced with sweetness of the wine. Pair with game stews.</i>	
Blueberry (dry) red wine, Gintaro Sino ✦	€ 32
<i>Bright ruby color. Blueberries, black currants, cherries aroma. Pairs with matured cheese and poultry.</i>	
Berry 841 (dry) red wine, Gintaro Sino ✦	€ 32
<i>Bright ruby color. Black currant, cherry pit and blueberry aroma. Pairs with matured cheese and poultry.</i>	

Desertinis Vynas

Dessert Wines

*For your dessert... for your cheese...
and for your sweet desire*

	Vintage	Country	Region	Price
Gewurztraminer R�serve, Engel	2015	France	Alsace	� 30
<i>Golden color. Aroma of mangos, apricots, acacia, honey. Mineral flavors, hint of glazed almonds. Pairs with fruit pastry, white chocolate, fresh fruits, cheese.</i>				
Chateau du Cros Loupiac AOC ✦	1990	France	Bordeaux	� 98
<i>Bright golden color. Candied tropical fruits, honey, white fruits, oak aroma. Rich, lively and profound. Have it as aperitif or along foie gras, blue cheese.</i>				
Sauternes 1er Grand Cru, Chateau Guiraud (0,375 l)	2003	France	Bordeaux	� 125
<i>Deep golden color, amber hue. Aroma of dried orange, wood barrel, spices, white pepper. Smooth, luscious, long finish. Pair with foie gras, Asian dishes.</i>				
Trockenbeerenauslese No. 4, Kracher (0,375 l)	2001	Austria	Burgenland	� 97
<i>Golden color. Honeyed & smoky aroma, hint of glazed citrus peel. Flavors of tropical fruits, mineral, fudge. Pair with cr�me brul�e, apple strudel, cheese.</i>				
Tokaji Asz� 3 Puttonyos, Dereszla (0,5 l) ✦	2010	Hungary	Tokaj	� 50
<i>Dark garnet. Aroma of ripe blackcurrants, cherries, flowers, spices. Fresh on palate, notes of black fruits, coffee. Pair with risotto with mushrooms, duck.</i>				
Tokaji Asz� 5 Puttonyos, Dereszla (0,5 l)	2008	Hungary	Tokaj	� 72
<i>Deep ruby red color, purple hue. Floral aroma, notes of black fruits, herbs & Otago spices. Complex and fruity, fine tannins. Pair with salmon, white meat, capon.</i>				
Tokaji Eszencia, Oremus Nectar ✦	2005	Hungary	Tokaj	� 280
<i>Goden color, amber hue. Syrupy, notes of apricot compote, orange marmalade, passion fruit zest. Pair with foie gras, spicy dishes, cakes.</i>				
Vin de Constance, Klein Constantia ✦	2011/ 13	S. Africa	Constantia	� 114
<i>Burned copper color. Tropical fruits aroma, honeysuckle, citrus, clove. Oily, sweet, elegant, hint of orange marmalade. Pair with red berry pie, apple pie.</i>				
Apple Ice wine, Gintaro Sino (0,375 l) ✦	NV	Lithuania		� 44
<i>Bright golden color. Exotic white fruits, almond, honey aroma. Rich, fragrant, well balanced. Pair with blue cheese, confectioneries or have it as aperitif.</i>				

Stiprintas Vynas Fortified Wines

*These wines are really versatile...
a lot of them are a beautiful aperitif... or a true companion with chocolate*

	Vintage	Country	Region	Price
Il Santo San Jacopo, Vicchiomaggio (0,5 l) <i>Amber color. Aroma of honey, dried fruits, apricots, raisins, orange skin. Fresh, mineral, balanced. Pair with biscotti, almond cakes.</i>	NV	Italy	Tuscany	€28
Amontillado Los Arcos Solera Reserva DO, Lustau <i>Amber color, golden hue. Aroma of ripe fruits, dried fruits, oak, raisins. Thick, Mineral, medium dry. Pair with hard cheese, rich soups, smoked ham.</i>	NV	Spain	Jerez	€35
Pedro Ximenez San Emilio Solera Reserva, Lustau <i>Dark mahogany color. Aroma of raisins, tamarind, dried figs, spices. Very soft, good balance, lengthy finish. Pair with cakes, pastries, blue cheese, vanilla.</i>	NV	Spain	Jerez	€61
Madeira DOC Medium Sweet, Barbeito (0,375 l) ✦ <i>Dark garnet. Aroma of ripe blackcurrants, cherries, flowers, spices. Fresh on palate, notes of black fruits, coffee. Pair with risotto with mushrooms, duck.</i>	NV	Portugal	Madeira	€24
Vintage Port, Quinta do Pego ✦ <i>Deep red color, garnet rim. Aroma of dried black fruits, caramel. Powerful and rich, lengthy finish. Pair with aged cheese, chocolate, desserts with nuts.</i>	2017	Portugal	Douro	€88
Tawny Port Reserva 20 years, Taylor's ✦ <i>Amber tawny color. Opulent and voluptuous nose, spicy, jammy, nutty, hint of orange, oak. Full body, rich, concentrated, long. Pair with crème brûlée.</i>	NV	Portugal	Douro	€88
Tawny Port Reserva 40 years, Taylor's <i>Mahogany color, tawny rim. Generous aroma of nuts, antique furniture shop, honey, dried apricots. Voluptuous, toasted, smoky. Pair with chocolate, cigar.</i>	NV	Portugal	Douro	€195

ALKOHOLINIAI GĖRIMAI
ALCOHOLIC BEVERAGES
АЛКОГОЛЬНЫЕ НАПИТКИ

APERITYVAS / APERITIF / АПЕРИТИВ

100 ml

Antica Formula	€ 12	Martini Bianco	€ 5
Aperol	€ 7	Martini Rosso	€ 5
Campari	€ 9	Martini Extra Dry	€ 5
		Martini Riserva Speciale Bitter	€ 10

LIKERIS / LIQUEUR / ЛИКЕР

40 ml

Baileys	€ 4	Poli Miele	€ 5
Malibu	€ 4	Poli Mirtillo	€ 5
Fernet Branca	€ 5	Crème Casis	€ 3
St. Germain	€ 7	Cointreau	€ 5
Triple Sec	€ 4	Benedictine D.O.M.	€ 8
Disaronno	€ 5	Grand Marnier Cordon Rouge	€ 7
Limoncello	€ 4	Kahlua	€ 4
Sambuca Extra	€ 4	Keglevich pesca	€ 3
Jagermeister	€ 4	Krupnikas	€ 3
Chambord	€ 4	Chartreuse Gold	€ 8
Passoa	€ 4	Luxardo Maraschino	€ 4
Poli Amaro Liqueur	€ 4	Drambuie	€ 5

ROMAS / RUM / ПОМ

40 ml

Zacapa Solera Gran Reserva 23 YO	€ 12	Don Papa	€ 9
Zacapa Solera Gran Reserva XO 25 YO	€ 25	Pyrat XO Reserve	€ 7
Santa Teresa 1796	€ 10	Clement Single Cask	€ 10
Plantation 5 Years Grande Reserve	€ 6	Angostura 1919 Premium 8 YO	€ 7
Plantation Extra Old 20 Years	€ 10	New Grove Very Old 25 YO	€ 14

DŽINAS / GIN / ДЖИН

40 ml

Star of Bombay	€ 9	Beekeeper 24	€ 5
Tanqueray 10	€ 8	The Botanist	€ 7
Hendrick's Gin	€ 7	Puerto De Indias Strawberry	€ 6
Sipsmith V.J.O.P.	€ 8	Gin Mare	€ 7
Bulldog London Dry Gin	€ 5	Skin Gin	€ 19

KONJAKAS / COGNAC / КОНЬЯК

40 ml

Hennessy VSOP	€ 11	Martell Cordon Blue	€ 21
Courvoisier VSOP	€ 10	Martell XO	€ 27
Chateau de Montifaud XO	€ 19	Martell Cohiba	€ 80
Baron Otard XO Gold	€ 31	Lheraud Carafe Obusto	€ 36
Hine Antique XO	€ 32	Lheraud Extra	€ 36
Camus XO	€ 32	Lheraud XO Eugenie	€ 38
Courvoisier XO	€ 33	Lheraud Charles X	€ 42
Hennessy XO	€ 34	Lheraud Paradis Antiqua	€ 62
Hardy Noces d'Or	€ 47		

ARMANJAKAS / ARMAGNAC / АРМАНЬЯК

40 ml

Baron Gaston Legrand XO	€ 27
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BRENDIS / BRANDY / БРЕНДИ

40 ml

Lustau Solera Reserva	€ 5	Vecchia Romagna 10 YO	€ 5
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KALVADOSAS / CALVADOS / КАЛЬВАДОС

40 ml

Pierre Huet Hors d'Age	€ 12	Boulard VSOP	€ 7
Boulard Grand Solage	€ 6		

TEKILA / TEQUILA / ТЕКИЛА

40 ml

Patron Silver	€ 10	Tres Sombreros Reposado	€ 6
Patron Reposado	€ 10	Don Julio Blanco	€ 9
Patron Anejo	€ 11	Don Julio Reposado	€ 9
Tres Sombreros Anejo	€ 6		

DEGTINĖ / VODKA / ВОДКА

40 ml

Grey Goose Vodka Original	€ 8	Xenta Absenta	€ 6
Beluga Noble	€ 8	999 Original	€ 3
Beluga Gold	€ 23	999 Green	€ 3
Belvedere	€ 8	Bobelinė cranberry original	€ 3
Grappa Poli Ruta	€ 5	Stumbras Vodka Premium Organic	€ 4
Grappa Poli Cleopatra	€ 7	Stumbras Millennium Malt Edition	€ 15
Grappa Berta Villa Prato	€ 8	Organiška samanė Art in the barrel	€ 7
Grappa Berta Villa Prato Invecchiata	€ 8	Brandintas Krupnikas Art in the barrel	€ 7
Grappa Berta Oltre il Vallo	€ 15	Žalgiris mead balsam	€ 11
Grappa Capovilla Torcolato	€ 21		

ŠKOTIŠKAS VISKIS /
SCOTCH WHISKY / СКОТЧ ВИСКИ

40 ml

Old Pulteney Single Malt 12 YO	€ 8	Balblair Highland Single Malt 2005	€ 11
Jura Superstition	€ 9	Vintage	
Jura Prophecy	€ 14	Ballantines 17 YO	€ 11
J. Walker Black Label	€ 7	Ballantines 21 YO	€ 18
J. Walker Gold Label	€ 11	Balvenie Doublewood 12 YO	€ 11
J. Walker Green Label	€ 12	Bunnahabhain 12 YO	€ 11
J. Walker Blue Label	€ 38	Bunnahabhain 18 YO	€ 25
Chivas Regal 12 YO	€ 7	Glenmorangie Lasanta Single Malt 12 YO	€ 11
Chivas Regal 18 YO	€ 11	Glenmorangie Single Malt 18 YO	€ 22
Chivas Royal Salute	€ 20	Glenmorangie Single Malt Signet	€ 38
Laphroaig 10 YO Single Malt	€ 9	Ardbeg Islay Single Malt 10 YO	€ 12
Glenfiddich 12 YO	€ 10	Glenogyne 12 YO	€ 12
Glenfiddich 18 YO	€ 14	Lagavulin Islay Single Malt 16 YO	€ 13
Highland Park 12 YO	€ 10	Macallan 12 YO	€ 14
Highland Park 18 YO	€ 24	Talisker Isle of Skye Single Malt 18 YO	€ 22

AIRIŠKAS VISKIS /
IRISH WHISKY / ИРЛАНДСКИЙ ВИСКИ

40 ml

Jameson Black Barrel Reserve	€ 6	Redbreast 12 YO	€ 9
Jameson Vintage Reserve	€ 23	Tullamore Dew Single Malt 14 YO	€ 12

AMERIKIETIŠKAS VISKIS /
AMERICAN WHISKY / АМЕРИКАНСКИЙ ВИСКИ

40 ml

Jack Daniel's	€ 6	Bulleit Bourbon	€ 7
Jack Daniel's Single Barrel	€ 9	Woodford Reserve Distiller's Select	€ 7
Maker's Mark Bourbon	€ 7	Woodford Reserve Rye Whiskey	€ 8

JAPONIŠKAS VISKIS /
JAPANESE WHISKY / ЯПОНСКИЙ ВИСКИ

40 ml

Nikka from The Barrel	€ 12	Yamazaki 12 YO	€ 24
The Hakushu Single Malt	€ 19		

ALUS BUTELIUOSE /
BOTTLED BEER / ПИВО В БУТЫЛКАХ

	Bottle size	Price		Bottle size	Price
Peroni Nastro Azzurro	330 ml	€ 5	Leffe Blonde	330 ml	€ 6
Stella Artois	500 ml	€ 5	Leffe Brune	330 ml	€ 6
Grimbergen Ambre	330 ml	€ 5	Švyturys Baltas	500 ml	€ 6
Grimbergen Blonde	250 ml	€ 5	Švyturys Ekstra	500 ml	€ 6
Carlsberg	250 ml	€ 6	Švyturys (alcohol-free)	500 ml	€ 4

KAVA, ARBATA /
COFFEE, TEA / КОФЕ, ЧАЙ

Price

Juoda kava	€4	Ronnefeldt arbata / tea / чай	€4
Espresso	€4	Arbata (paruošta iš Esperanzoje išaugintų žolelių) /	€5
Americano	€4	Tea (Esperanza eco-garden herbs) /	
Cappuccino	€5	Травяной чай (из экологического огорода Esperanza)	
Caffe Latte	€5		

GAIVIEJI GĖRIMAI /
SOFT DRINKS / НАПИТКИ

	Bottle size	Price		Bottle size	Price
Coca Cola	250 ml	€3	Gubernijos duonos gira / Bread Kvass	330 ml	€3
Fanta	250 ml	€3	Beržų sula / Birch Sap / Березовый сок	330 ml	€4
Sprite	250 ml	€3	Fever Tree Indian Tonic Water	200 ml	€5
			Fever Tree Rose Aromatic Tonic Water	200 ml	€5

MINERALINIS VANDUO/
MINERAL WATER / МИНЕРАЛЬНАЯ ВОДА

	Bottle size	Price		Bottle size	Price
Sole Arte	330 ml	€3,5	Sole Arte	750 ml	€5

SULTYS / JUICE / СОК

	Bottle size	Price
Apelsinų / Orange / Апельсиновый	200 ml	€5
Obuolių / Apple / Яблочный	200 ml	€5
Ananasų / Pineapple / Ананасовый	200 ml	€5
Ivairių vaisių / Multivitamin / Мультивитамин	200 ml	€5
Pomidorų / Tomato / Томатный	200 ml	€5
Persikų / Peach / Персиков	200 ml	€5
Mangų-Pasiflorų / Mango-Passion fruit / Манго-Маракуйя	200 ml	€5
Juodųjų serbentų / Black currant / Черной смородины	200 ml	€5

ŠVIEŽIAI SPAUSTOS SULTYS /
FRESHLY SQUEEZED JUICE / СВЕЖЕВЫЖАТЫЙ СОК

	Bottle size	Price
Apelsinų / Orange / Апельсиновый	200 ml	€6
Greipfrutų / Grapefruit / Грейпфрутовый	200 ml	€6
Obuolių / Apple / Яблочный	200 ml	€6
Ananasų / Pineapple / Ананасовый	200 ml	€8
Burokėlių / Beetroot / Свекольный	200 ml	€6
Morkų / Carrot / Морковный	200 ml	€6



ESPERANZA

RESORT & SPA

★ ★ ★ ★ ★