

Peasant Wine List

If you're joining us for the first time you are about to discover when you turn the next page that the wines we've chosen for this list are nearly all from Spain, Portugal or Argentina. To some of you this will be unfamiliar terrain in the world of wine, others may be a little familiar with a few of the wines and some of you may very well know everything there is to know about the wines from the Latin World. We deliberately chose the wines for this list, not because we're wine snobs, nor because we're Spanish (we're not), we did it because Peasant is first and foremost a nod to the wine bars of Barcelona, Seville and Madrid via Buenos Aires. We want you to feel free to explore these wines without feeling intimidated and we really encourage you to ask our well informed staff as many questions as you need in order for you to have the best possible experience.

There are great wines in every price bracket, and we offer some of the more expensive wines in a 350ml carafe format so you can enjoy them without having to shell out the full price or perhaps to sample a number of them. The cheaper wines are great quaffers, and some of the more expensive wines we stock are considered some of the greatest in Spain if not some of the best in the world.

So sit back nibble some of our fine Tapas and enjoy the wines to their fullest, and again, please, if you have any questions...just ask

CAVA

Spain's version of sparkling wine. Cava production is method champenoise and the grapes used are predominately Macabeo (maccabow), Parellada (pa-rey-yada) and Xarel-lo(Char-rell-low). The wines tend to be light and dry and not unlike prosecco at the entry level points and more Champagne-styled at the higher end, with great depth and richness from long lees aging. In between there's delightfully fresh combinations of the two styles and a wonderfully dry sparkling rosé.

	150ml	Bottle
NV Freixinet Negra (D.O.Penedes, Sp)	10	39
NV Vilarnau Brut Rosé (D.O.Penedes, Sp)	12	53
2003 Vilarnau Brut Vintage (D.O.Penedes, Sp)		83
2006 Augusti Torello Mata Brut Rosat (D.O.Penedes, Sp)		90
2004 Juve y Camps (D.O.Penedes, Sp)		105

WHITE WINE

The Spanish have never been traditionally known for their white wine production with the exception of a few outstanding varietals, however in recent times heavy investment in white wine production has produced some remarkable results.

Verdejo (Ver-day-yo)

It's not Verdelho, but it's not unlike Verdelho either...it's fresh, crisp and dry, intensely herbaceous with nutty characteristics - ages very well too. Good with lighter seafood and Spanish Cheeses, especially goat's cheese.

Viura - aka Macabeo (Bew-ra)

Mostly grown in Rioja Viura is best drinking young, and often shows medium acidity with notes of delicate wildflowers and bitter almonds. When barrel-fermented it takes on a form not unlike Semillon.

	150ml	Bottle
2008 Telmo Rodriguez Basa Verdejo(D.O.Rueda, Sp)	9	45
2008 Castilla la Vieja Cologon Viura/Verdejo (D.O. Rueda, Sp)	9	44
2008 Angel Rodriguez Verdejo (D.O. Rueda, Sp)		65
2008 Coto Vuirra (Rioja, Sp)	7	32
2008 Bodegas Luis Canas barrel Fermented Viura (D.O. Rioja, Sp)		53

Albarino (al-ba-reen-yo)

The queen of Spanish white wine, from the coastal region of Rias Baixas (meaning low rivers) in Galicia, Albarino is a heady, rich, textural wine, with a strong aromatic bouquet and vibrant acidity and minerality. Perfect with all seafood, especially shellfish, and a lovely accompaniment with pork, veal and paella.

	150ml	Bottle
2008 Condes De Albarie Albarino (D.O.Rias Baixas, Sp)	15	60
2008 Martin Codax Albarino (D.O.Rias Baixas, Sp)		65
2008 Paco and Lola Albarino (D.O.Rias Baixas, Sp)		71
2008 Fefinanes Albarino (D.O.Rias Baixas, Sp)		77
2006 Lusco Do Mino Albarino (D.O.Rias Baixas, Sp)		100
2004 Fefinanes Albarino 111 Ano (D.O.Rias Baixas, Sp)		160
2009 Crittenden Tributo a Galicia Savagnin (Mornington Peninsula, Vic)	12.5	49

Godello (Go-dey-yo)

I read somewhere that Robert Parker, the esteemed wine writer, rates Godello as one of his favourite Spanish varietal, and I have to say I'm right there with him. It's an odd wine, very complex, often with a fresh lemon/wildflower bouquet (jasmine, honeysuckle and even chamomile). When aged it takes on a creamy and fruity texture yet still remains fresh due to a high mineral and acid backbone. Great with mussels, clams and shellfish or just to savour on its own. We have two examples both rated over 92 points by Parker and more to come soon...

	150ml	Bottle
2008 A Corea Godello (D.O.Valdeorras, Sp)	18	71
2008 Guitian Joven Godello (D.O.Valdeorras, Sp)		90

Treixadura (we just call it Trex)

From a climate similar to Rias Biexas Treixadura makes light elegant wines full of citrus and white flowers. A great aperitif and perfect with our empanadas or prawns.

2008 Bodegas Campante Gran Reboreda Treixadura/Godello/Loureira (D.O.Ribeiro)	49	
2008 Finca Hispana Treixadura (D.O.Riberio, Sp)		75

PORTUGESE & ARGENTINE WHITES

Portugal makes the best Port in the world, everyone knows this. Their reds are pretty darn good too. What the average punter doesn't know is that the Portugese are no slouches when coming to making stunning whites from varietals that are completely unique to Portugal and taste like nothing else you've probably had. They are often very textural and complex. Totally suited to shellfish and white meats.

2007 Luis Pato 'Vinhas Velhas' Bical (Vinho Regional Beiras, Portugal)	13	52
2008 Quinta Do Ameal Loureiro (D.O.C Vinhos Verdes, Portugal)		56
2008 Don David Torrentes (Cafeyete, Argentina)		52

And Varietals you may recognize...

2007 Alvarez Y Diez Mantel Blanco Sauvignon Blanc (D.O. Rueda, Sp)		53
2009 Dona Paula Los Cardos Sauvignon Blanc (Mendoza, Argentina)	10	39
2007 Ricardo Santos Semillon (Mendoza, Argentina)		60
2008 Torres Vina Esmeralda Moscatel/Gewurztraminer (D.O. Catalunya, Sp)	8	33

ROSÉ

What could be better than slurping a bone dry rosé with a beautiful Spanish Senorita or a tall dark Latino Hombre, on a devilishly hot afternoon in Madrid while a flamenco guitar weaves a spell in the gardenia scented background?

Saving the money on an airfare and doing the same in exotic Brisbane at Peasant.

Rosé is synonymous with daytime drinking in Spain, possibly because most of their reds are so huge that you couldn't face them before sundown and until recent years many of the whites have not been that good. It's always Rosado-O'clock in Spain. We've tried to cover a compact little cross-section of Rosés made from different varietals from different regions so you can keep coming back for a new experience.

	150ml	Bottle
2008 Bodegas Castano Monastrell Rosé (D.O. Yecla, Sp)	10	39
2008 Bodegas Gonzalez Lara Tempranillo Rosé (D.O.Cigales, Sp)	8.5	33
2008 Muga Tempanillo/Garnacha Rosé (D.O.Rioja, Sp)	14	51
2008 Marques de Riscal Tempranillo Rose(D.O. Rioja, Sp)		54
2007 Quinta Do Vale Dona Maria 'Van Zeller's Rosé (D.O.C. Duoro, Port.)		60

RED WINE

The Spanish have given the world many things to be thankful for. Artists such as Picasso, Miro, Chillida and Dali. Freakishly gifted football players from Di Stefano to Fernando Torres. They gave the world a new way to eat by exporting the idea of Tapas. They also gave us Tempranillo, the most noble grape in Spain, hailing from Rioja, the first Denomination of Origin (D.O.) in Spain dating back to AD 1092. Red wine is where the Spaniards really get serious in their culture. The Red Wines from Spain are part-old-world-yet-part-new-world in style and many of them are nothing like you've ever tasted before. Like Australian wine, there is a lot of rubbish on the market however through endless research and drinking countless bottles, we've found some of the best available in this country.

Tempranillo (Temp-ran-ee-yo) and Tempranillo based blends

Tempranillo is grown in a number of different regions but none more well-known than Rioja (Ree-ock-a). They tend to be full bodied reds with notes of berries plum tobacco, vanilla, leather, cherries, violets and liquorice (generally not at the same time...). With lighter Tempranillos olives mushrooms, prawns and chorizo are the go. For the heavier monsters, char grilled and roasted meats, sheep's milk cheeses, lamb and stuffed peppers will do just nicely. A few terms to know are...

A Joven wine is young wine matured in oak for min 6 months. Crianza wines are matured in oak and in the bottle for 2 years with at least 6 months in oak. Reserva wines are matured in oak and the bottle for a minimum of 3 years with at least 12 months in oak. Gran Reserva wines are matured in oak for at least two years and then at least three years in the bottle. Congratulations you are now an expert.

	150ml	Bottle
2007 Eguren Codice Tempranillo/Garnacha (D.O. Rioja)	9	37
2007 Faustino VII Young Red (D.O. Rioja)	10.5	41
2003 Felix Solis Vina Albali Arium Reserva (D.O. La Mancha)		57
2006 Ramon Bilbao Crianza (D.O. Rioja)		58
2006 Protos Roble Joven (D.O. Ribera Del Duero)	15	60
2008 Olivier Riviere 'Rayos Uva'(D.O. Rioja)		60
2004 Beronia Mazuela Red (D.O. Rioja)		75
2008 Olivier Riviere 'Gabacho' (D.O. Rioja)		90
2004 Marques de Riscal Reserva (D.O. Rioja)		95
2005 Muga Reserva (D.O. Rioja)		105
2004 Felix Calleho Reserva (D.O. Ribera Del Duero)		110
2001 R. Lopez de Heeredia Vina Boscona Reserva(D.O. Rioja)		140
2005 Roda 1 Reserva (D.O. Rioja)		250
2008 Running of the Bulls (Adelaide Hills, South Australia)	9	36
2007 S.C Pannell Tempranillo/ Touriga (Adelaide, South Australia)		51
2007 Spinifex Taureau (Barossa Valley, South Australia)		62

Garnacha (Gar-na-sha) Grenache in the rest of the wine world

The other big gun of Spanish wine. A very versatile wine, which typically shows white pepper, roasted nuts, blackcurrant, black cherries and raspberry. Great with the spicier dishes but also pretty good with tomato based dishes as well as most cheeses. Some of the Garnacha based blends are magnificent- particularly those from Priorat.

	150ml	Bottle
2008 Coto De Hayas Tinto (D.O. Aragon)	10	39
2008 Vino Ginesa Rojo (D.O. Valdeorras)	9	38
2008 Evohe Vinas Viehas (D.O. Aragon)		44
2008 Evodia Garnacha (D.O. Calatayud)	14	49
2008 Remondo La Vendimia (D.O. Rioja)		56
2007 Venus la Universal 'Dido' (D.O. Monsant)		75
2006 Clos Mogador (D.O. Priorat)		160
2005 Clos Manyetes (D.O. Priorat)		260

MENCIA wines are generally pretty lively young wines that are earthy and have herbal notes of mint, rosemary and thyme. The palate reads black cherry, black pepper and tobacco. Great with Octopus, empanadas, steak and olives.

	150ml	Bottle
2008 Telmo Rodriguez Gabo Do Xil (D.O. Valdeorras)	15	59
2007 descendientes DJP Petalos (D.O. Bierzo)		140

MONASTRELL (aka Mourvedre) are generally grown in the south-east of Spain near the Mediterranean Sea. Whilst quite full bodied reds they are often light in tannin but have a lengthy finish. Rich dark berries and red capsicum prevail. Good with red meat.

2007 Bodegas Castano 'La Casona' Old Vines Monastrell (D.O. Yecla)	9	36
2008 Bodegas Carchelo (D.O. Jumilla)		48
2007 Greenstone Monastrell (Heathcote, Vic)		66

CABERNETS, MALBEC & PORTUGAL Malbec is the godfather of Argentine Grapes. Medium bodied with plum and sandalwood aromas, black cherry, pepper and spice. Finishes with great length yet not overpowering. Portugese red wines tend to have a 'porty' feel to them and are blends of some very weird sounding grapes. Very smoky and tobacco like.

2008 Jed Malbec (Mendoza, Argentina)		45
2003 Covides Duc Du Foix Cabernet Blend (D.O.Catalunya, Sp)	13	51
2007 Archeval Ferrer Malbec (Mendoza Argentina)		95
2006 Pasanau Germans Ceps Nous Cabernet blend(D.O. Priorat)		70
2007 Crasto (D.O.C Duoro Portugal.)		60
2005 Quinta do Vale Dona Maria (D.O.C Duoro, Portugal)		150

PINOT NOIR & LIGHT REDS are not really a Spanish forte so we give you some of our favourites – but you should probably be drinking rosé anyway...

2008 Eldridge Estate Gamay (Mornington Peninsula, Vic)		60
2006 Familia Schroeder Saurus Select Pinot Noir (Patagonia, Argentina)		75