



Wines from Sardinia

We import Italian wines directly from the small family winery Cantina Castiadas in sunny Sardinia. Since its establishment in 1959 the winery has always been responsible for ecological production of wines combining tradition with flavour and scent of the area where the mountains meet the sea.

Wines full of Italian temperament come from vineyards in the Sarrabus area, southeastern part of the island. The area between the mountains, lush forests and sky-blue sea provides perfect conditions for cultivation of local varieties of vines: the highly recognized red Cannonau and white Vermentino.

The area also includes the coast of Costa Rei, treasure of Sardinia with beautiful beaches, at the top of which lies the rocky Cape Capo Ferrato, where excellent red wines are born.

Wines by the glass

Isola dei Nuraghi – red 0.15l 54,-

dry, 13.5 % – Cannonau a Carignano

Full harmonious wine of deep red colour and intense aroma. Persistent taste with notes of ripe fruit and marmalade. Perfect with chocolate.

Isola dei Nuraghi – white 0.15l 54,-

dry, 12.5 % – Vermentino

Light wine of pale-yellow colour. Intense and fragrant with a hint of exotic fruits, green apple and herbs. Fresh taste with a touch of citrus and minerals. We recommend with our quiche.

Isola dei Nuraghi – rosé 0.15l 54,-

dry, 12.5 % – Cannonau a Carignano

Pleasant wine of a bright peach colour. Rich fruity aroma with notes of herbs. Complex and balanced taste. Goes great with desserts.

Wine spritzer (1dcl wine, 1dcl soda) 49,-

Wines by the bottle (0.75l)

Praidis Vermentino di Sardegna

DOC 2016
white 12.5 %

Dry wine of the Vermentino variety with a typical pleasant bitter aftertaste. Straw yellow colour, intense fruity fresh scent with floral notes. Excellent aperitif.

298,-

Cannonau di Sardegna Capo Ferrato

DOC 2016
red 13.5 %

Robust, full-bodied dry wine of the Cannonau variety. Bright red colour, pleasant scent with a touch of Mediterranean herbs.

328,-

Rei Cannonau di Sardegna Capo Ferrato

DOC 2016
red 14 %

Dry, robust, harmonious full-bodied wine of the Cannonau variety. Bright ruby colour, luscious scent with notes of Mediterranean herbs.

328,-



Port wine

Try unique Port wine from the family winery Coimbra de Mattos situated in the heart of the DOC Vinho do Porto wine region, Douro Valley, Northern Portugal.

Wine grapes are grown according to the principles of integrated production on the local small vineyards and the production is based on traditional methods.

The red Ports are made of local varieties Tinta Amarela, Tinta Roriz and Touriga Franca, white Ports are made of Malvasia Fina, Gouveio (Verdelho), Rabigato and Síria.

Port wine by the glass 0.05l / in a chocolate cup 0.03l

Porto Valriz Ruby – red 55,-/68,-
19 %, sugar content 3.4°

Ruby colour, aroma of ripe fruit with a pleasant note of raisins. Excellent balance between structure and natural sweetness. Full body and harmonious, persistent flavour with notes of ripe fruit and fine vanilla. Aging for 3 years in chestnut barrels.

Porto Valriz Tawny – red 55,-/68,-
19.6 %, sugar content 3.4°

Red-golden colour, aroma of spices with vanilla and light curry. Rounded structure with distinct woody notes. Persistent taste with strong flavours like vanilla and dried fruit. Aging for 5 years in chestnut barrels.

Porto Valriz Branco – white 58,-/70,-
19.1 %, sugar content 3.5°

Golden straw colour. Complex scent with soft nuances of vanilla and dried fruit. Velvety in the mouth, good balance between structure and freshness. Natural residual sugars support persistent taste with hints of hazelnuts and almonds. Aging for 3 years in chestnut barrels.

Porto Valriz Branco Leve Seco – white dry 58,-/70,-
17.9 %, sugar content 0.9°

Yellow-golden colour, aroma of dried and tropical fruit. Good balance between fresh acidity and pleasant sweetness. Harmonic structure, flavour with hint of exotic fruit. Aging for 2 years in chestnut barrels.

Valriz 10 Years – red 88,-/98,-
19.6 %, sugar content 3.9°

Golden-red to auburn colour, complex bouquet. Aroma of dried fruit, almonds, hazelnuts, spices and vanilla. Good balance and volume in the mouth, with flavour of spices and dried fruit. Aging for 10 years in chestnut barrels.