

CONNEMARA COAST



— HOTEL —



Time and care has been taken in tasting and selecting the wines featured on this list.

They have been chosen with you in mind and in particular to compliment the wonderful food carefully prepared by Executive Head Chef **Kevin Cleary** and his team

We hope you will find these Wines meet with your expectations, adding to the overall enjoyment of your dining experience and to the occasion that is a meal partaken in convivial company and attractive surroundings.

"Wine makes every meal an occasion, every table more elegant, every day more civilized."

Andre Simon, Common-sense of Wine.

**White Wine
Bottle**

Glass

San Elias - Sauvignon Blanc - Chile

€5.75

€24.50

Central Valley Chile 2014, Pale in colour with apple and citrus fruit aromas and a fresh zesty flavour. An excellent aperitif or with salads and fish.

Fuego- Verdejo - Spain

€5.75

€24.50

Crisp and refreshing. The best of Spain condensed in this mineral and lemony white verdejo. Fresh and harmonious on the palate – pairs very well with seafood and fresh cheese.

Peter Lehmann Wild Card - Australia

€29.50

Chardonnay. Attractive golden hue leads to an appealing aroma of fresh cut white peaches, with a beautiful soft depth of fruit on the middle palate and finishes clean and dry. Pairs excellent with white meat.

Picpoul de Pinet - France

€30.00

Languedoc. Lovely pale crystalline green colour. Pleasant nose with aromas of acacia and hawthorn flowers. Palate is fresh, rich and generous with a fine acidity. Perfect accompaniment to Mediterranean dishes and seafood.

Kapuka - New Zealand

€35.00

Sauvignon Blanc Classical Marlborough, bright lime citrus notes with piquant gooseberry aromas. Excellent partner for chicken, salads and vegetarian dishes.

Martin Codax Salterio- Italy

€33.00

Albarino. Fresh, crisp and elegant. Full of rich ripe pear and peach, balanced with a good acidity and a nice long finish. Typically, pair with seafood.

Catarratto - Italy

€6.50

€27.50

Pinot Grigio. Intense bouquet of tropical and citrus fruits. Medium bodied, perfectly balanced, supple and refreshing palate. Versatile pairing with Pasta, Seafood, Salad and Vegetarian

Touraine le Chateau- France

€32.50

Clean fresh aromas of green apples and Kiwi fruit. A dry white wine with lively acidity. Ripe gooseberries and elderflowers on palate dry finish.

**Red Wine
Bottle**

Glass

San Elias – Chile €5.75 €24.50
Cabernet Sauvignon. Smooth and fruity on the palate with fresh and delicate cassis tones. This wine goes well with pastas and salads.

Feugo-Tempranillo - Spain €5.75 €24.50
Quintessentially Spanish, with aromas of berries and plums, vanilla and herbs. Medium bodied with a smooth finish.

Crucero - Merlot Chile €6.50
€27.50
Ared cherry and summer berry nose with a juicy damson flavour. Perfect with steak and red meat

El Parral - Argentina €35.00
An excellent example of Argentina Malbec. Full bodied with hints of black forest fruits. Perfect partner to steak.

Peter Lehmann Wild card - Australia €6.50
€27.50
Shiraz/cabernet. A soft, fruit driven wine showing typical shiraz richness refined in by the soft tannin finish. This is a deliciously soft style of shiraz. The colour is cherry red with hints of dark plum and chocolate on the nose. Pairs well with red meat dishes

Mommessin - Burgundy, France €30.00
Ruby red colour. Small red fruit aroma with a typical grape variety nose. Perfectly well balanced and structured with a long finish on the palate. pair with white meat, cheese or even rich fish dishes

Baron de Lay Club Privado - Spain
€33.50

Temp/Graciano ruby red in colour with aromas of strawberries and vanilla, light and fresh with juicy fruit flavours.

Côtes du Rhône - France

€37.50

Rich, smooth, wine with red fruits aromas and spices. It is a powerful.

Fleshy wine with silky tannins that goes well with red meats and cheeses.

**Rosé Wine
Bottle**

Glass

San Giorgio-Italy

€7.00

€28.00

Pinot Grigio Rosé. Crisp light and refreshing with a hint of juicy pear.

Will accompany curry dishes.

**Sparkling Wine
Bottle**

Glass

Maschio Prosecco Frizzante

€8.50 snipe

Villa Arfanta Prosecco

€36.00

Frizzante DOC Treviso

Champagne Taittinger Brut Réserve

€90.00

Lifted nose. Rich toasty palate of nuts. Long finish.

Louis Roederer Champagne Cristal

€200.00

A remarkably balanced and refined champagne. It has a silky texture and fruity aromas, complimented by a powerful mineral quality with white fruit and citrus notes.