

CASINO ADMIRAL

GIBRALTAR

WINE



SPARKLING WINES

PROSECCO

Bottega Gold: £25.50

Bright, straw yellow, fine and persistent perlage. Typical and refined with fruity (green apples, pear, citrus fruits) and floral (white flowers, acacia, wisteria and lily of the valley) notes, sage and spices in the finish. Soft, harmonious and elegant, with a slim body and with lively yet balanced acidity.

Bottega Gold Mini 200ml: £6.75

Bottega Gold Magnum: £49.50

Bottega Gold Jeroboam: £99.50

Bottega Gold Rose: £25.50

Brilliant, subtle pink colour, fine and persistent perlage. Intense, elegant, complex, characterized by floral and fruity notes, mainly mixed berries, currants and wild strawberries. Fresh, delicate, soft, structured, with balanced acidity and a pleasant and persistent after-taste.

Bottega Gold Rose Mini 200ml: £6.75

Bottega Gold Rose Magnum: £49.50

CAVA

Freixenet Vintage

Brut Nature: £18.50

Pale yellow colour with straw tones, clean, bright, fine bubbles with a complete ring of foam. Complex nose, with mixed bouquets of green citrus fruits, tree fruits, apple, light toasted aromas and dried fruits, green almond, hints of patisserie, balsamic, with empyreumatic nuances and reminiscences of fresh grass. Very dry on the palate, smooth and pleasant carbonic sensation, with good acid-body balance, fresh, frank and rich in flavours, notes of citrus, slight tastes of nuts, with an elegant backdrop of great intensity, excellent retro nasal pathway.

Freixenet Mini Cordon

Negro Brut 200ml: £6.50

Pale yellow, with bright hints of green. A fine, persistent and abundant sparkle lifting to a good crown, fine, delicate aromas, combining tones of green apple and pear, with light resonances of Mediterranean fruits, peach, melon and pineapple, over a base of citrus, all beautifully balanced by light toasty aromas from bottle maturation. The palate is refreshing, the sparkle balancing the green and citrus fruits. It's light but long and elegant.

Freixenet Brut Rosé: £21.50

Bright strawberry pink, with an abundant mid-sized bubble, which rises quickly in the glass, and forms a good crown at the top of the glass. The nose is wonderfully fruity, as a result of the low fermentation temperatures between 15 and 17°C, which allow most of the primary grape aromas to be retained, there are rich floral and fresh bay leaf aromas from the Garnacha, blending with ripe red fruits, blackberry and strawberry, as well as exotic grenadine, dried figs and dates from the Trepas, all these combine with elegant notes of medium term bottle ageing. The palate is fresh and light, soft and appealing, the red fruits, typical of the Rosado cava and still wines of the region dominate the palate.

Freixenet Brut Rosé Mini 200ml: £6.50

CHAMPAGNE

Moët & Chandon: £55.00

Golden straw yellow with green highlights. Nose, vibrant intensity of green apple and citrus fruit the freshness of mineral nuances and white flowers the elegance of blond notes (brioche, cereal, fresh nuts). Palate, delicious sumptuousness of white-fleshed fruits (pear, peach, apple) the alluring caress of fine bubbles the soft vivacity of citrus fruit and nuances of gooseberry.

Dom Perignon: £195.00

On the nose, aromas of almond and powdered cocoa develop gradually into white fruit with hints of dried flowers, classic toasted notes give a rounded finish and denote a fully realized maturity. On the palate, the wine instantly traces an astoundingly fine line between density and weightlessness. Its precision is extreme, tactile, dark and chiselled, the full taste lingers with the utmost elegance on a sappy, spicy note.

Louis Roederer Cristal: £250.00

Amber hue with green and orange tints, fine, even and lively sparkle. Complex and intense bouquet disclosing candied citrus yellow fruit, Williams's pear, pollen and toasted almond, the delicately seductive bouquet shows intensity and well-honed precision. The wine is powerful, full yet tight, on entry to the palate, smooth, almost liquorish, mouth feel that coats the palate with a powerful yet soft texture. This gives way to an incredible finish, underpinned by freshness and an impression of absolute purity with a taut and very saline character.

Armand De Brignac Brut Gold: £350.00

Peach, apricot and red berry aromas are followed by crystalized citrus, orange blossom and hints of brioche. The palate is rich with cherries, exotic fruits and a touch of lemon vanilla and honey, the mouth feel is soft and creamy, with a hint of toastiness, from the unique Armand de Brignac dosage which is aged for one year in French oak barrels.

WHITE WINES

**J. Moreau & Fils, France: £11.95,
by glass: small £3.00, large £4.50**

Pale gold colour. Very intense nose of lemon-grass, guava and white-fleshed fruit. Lively attack opening up to flavours of gooseberry.

**Luis Cañas, Viura/Malvasia,
Spain: £12.50,
by glass: small £3.50, large £4.75**

Golden yellow colour with bright green-tinted reflections. White fruit and tropical fruit aromas dominate with some hints of bush and fig tree leaves. Well structured, fresh elegant and smooth; tasty, aromatic; fruity end with pleasant bitter touches.

**Corona de Aragón, Chardonnay/Macabeo,
Spain: £13.00**

Brilliant lemon colour. Subtle aromas of citrus fruit like lemons and limes with hints of pineapple. It's mouth-watering and refreshing and the citrus touches linger on the finish.

**Faustino VII, Viura,
Spain: £13.00**

Clean, bright, pale gold yellow. On the nose has marked character of white fruit, such as pear and apple, floral and herbaceous hints. Good acidity, fresh and balanced on the palate, nice finish, fruity and medium intensity.

**Santa Digna, Chardonnay,
Chile: £13.50,
by glass: small £3.50, large £4.75**

Pale yellow colour with greenish hues. Aromas of mango and apricot, enriched by citric notes. Fine balance between density and acidity on the palate with a very fruity after-taste.

**Santa Digna, Sauvignon Blanc, 
Chile: £14.00,
by glass: small £3.75, large £4.95**

Fresh pale gold colour. Blend of aromas reminiscent of ripe, tropical fruits, over underlying hints of apple and fennel. Silky on the palate with a good acid structure and prolonged finish.

**Folonari Pinot Grigio,
Italy: £14.50,
by glass: small £3.95, large £5.00**

Pale yellow colour. On the nose, the wine shows floral and clover aromas, with notes of grass and hay. On the palate, the wine is juicy, with bright acidity and spicy notes of white pepper. This is a clean, "easy-quaffing" Pinot Grigio.

**Enate, Chardonnay - 234,
Spain: £15.50**

Pale yellow colour with a silvery green sheen. Complex and intense varietal aromas reveal green apple, ripe peach, fennel and exotic fruit against a subtle mineral background. Full and unctuous on the palate yet clean and fresh due to lively acidity, light honeyed finish leaves a lingering impression.

**Árabe, Sauvignon Blanc, Sweet, 
Spain: £13.00,
by glass: small £3.50, large £4.75**

Yellow green colour with gold reflection. Elegant wine with honey, exotic fruits, mango and citric aromas. In mouth is fresh well balanced and sweet, long lasting memories in palate with fruity aromas and white flowers connotations.



ROSE WINES

**J. Moreau & Fils, France: £11.95,
by glass: small £3.00, large £4.50**

Luminous pale pink in colour. Notes of strawberry on the nose. Refreshing and well balance on the palate with hints of grenadine.

**Corona de Aragón, Garnacha,
Spain: £13.00**

The wine has an inviting, bright passionate pink colour. Fruity scents of strawberries, watermelon and liquorice. On the palate it's like strawberry lemonade with bright and appetizing acidity.

**Hito, Tempranillo,
Spain £13.50,
by glass: small £3.75, large £4.95**

Very pale pink colour, clean and bright. In the nose, it presents a subtle base of red fruits, strawberry and raspberry, with floral nuances. In the mouth, presents a good acidity that highlights the feeling of freshness, the passage through the mouth its round and pleasant, subtle and complex after-taste.



RED WINES

**J. Moreau & Fils, France: £11.95,
by glass: small £3.00, large £4.50**

Ruby red in colour with tinged violet. Intense nose with notes of red berries, coffee and caramel. The flavours on the palate confirm those perceived on the nose. Fruity, full-bodied and silky, easy drinking, the finish is supple with hints of chocolate.

**Corona De Aragón, Garnacha,
Spain: £13.00**

A deep ruby red colour with a youthful purple rim. Fresh vibrant aromas of wild flowers, raspberries and herbs like fennel. It's light and fruity with flavours of crushed berries and cracked pepper.

**Montecillo Crianza, Tempranillo/Garnacha
Tinta/Graciano,
Spain: £14.50,
by glass: small £3.95, large £5.00**

Intense cherry-red colour and medium-high robe. On the nose, it is very potent, fruity, sweet with coconut and tones of blackberry in the finish and a touch of eucalyptus which makes it more profound and complex. In the mouth very widely ranged and expressive, it has perfectly integrated the combination of stewed fruit compote with wood.

**Marques de Caceres Crianza, Tempranillo/
Garnacha, Tinta/Graciano,
Spain: £15.50**

Black cherry colour with ruby red highlights of medium intensity. On the nose, balsamic notes, red berry fruits, toasted bread and cocoa. A touch of spice in the mouth with notes of vanilla and succulent fruit, balanced complexity.

**Corte Fiore Appassimento, Montepulciano,
Italy: £15.50,
by glass: small £4.00 large £5.50**



Intense deep ruby red. On the nose, aromas of wild cherry and red plum leap from the glass. On the palate, complex, balanced by bright acidity and ripe tannins, clear notes of mature fruits and a generous body combined with long taste.

**Pinna Fidelis Roble, Tempranillo,
Spain: £16.50,
by glass: small £4.25, large £5.75**



Clean, brilliant, deep cherry red, with hints of purple shades. On the nose powerful fresh red fruits, well balanced with the oak, reminders of resin and spicy finos and slightly toasty undertones. Palate, Strong, round tannins with a smooth lingering finish, perfectly balanced with their acidity.

**Altas Cumbres Malbec,
Argentina: £17.50,
by glass: small £4.50, large £5.95**

Intense red colour with blue and violet tinges. Nose, robust fruity flavours where most significant are red fruits. Good persistence in the mouth, harmonious, elegant and complex.

Muga Reserva, Tempranillo, Spain: £22.50

Black-cherry red with garnet hues. Red-fruit notes such as blackberries appear, with reminders of fennel, all nicely balanced by the smoked aromas from the time spent in medium-toasted wood. Full mouth-feel with slightly mentholated nuance and white chocolate with an elegant acidity which makes the after-taste long.

Emilio Moro, Tempranillo, Spain: £25.00

Very intensive cherry red colour. On the nose is opulent and very expressive, with a base of great quality ripe black fruit, with balsamic notes in the background. On the mouth it has a good acidity, it's broad, tasty and has a long after-taste.

Abadía Retuerta Selección Especial, Tempranillo/Cabernet Sauvignon/Syrah Spain: £31.00

Dark red colour. Clean, complex and fresh nose with hints of ripe black and red fruits. On the palate, it has an intense fruity touch, mainly of red fruits. Aged 16 months in French and American oak barrels, the wood infuses notes of cedar, pastry and dark roasting. It attacks the palate politely but firmly.



A vintage, dark green glass bottle with a long neck and a slightly tapered body, resting inside a rustic, woven wicker basket. The basket is surrounded by lush green ivy leaves and vines, creating a natural, aged atmosphere. The bottle's surface shows signs of wear and age. The background is a soft-focus, dark green wall, possibly covered in ivy.

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