

Breakfast (last order at 11:45)

Full English €12.00

2 fried eggs, grilled bacon, 2 cumberland sausages, grilled tomato, sautéed mushrooms, baked beans and hash browns served with toast

Scrambled Eggs Croissant €7.50

Savory croissant filled with scrambled eggs and bacon jam

American Pancakes (V) €9.00

4 layers of soft American pancakes served with our home-made black forest fruit compote, crushed hazelnuts and icing, finished with maple syrup

Peanut Butter Oats Cup (V)(G) €8.00

Overnight oats with peanut butter, topped with crushed nuts, seasonal fruits and house compote

Create Your Own Omelette €10.00

Our signature omelette mix filled with two choices of ingredients: ham, cheese, tomato or mushrooms. Extra toppings can be added at €1.00 each.



Brunch (served till 16.00)

Eggs Benedict €11.00

English muffin bread topped with bacon jam, 2 soft poached eggs and hollandaise sauce

Eggs Royale €12.50

English muffin bread topped with smoked salmon, 2 soft poached eggs and hollandaise sauce

House Special Brunch (V) €13.00

Toasted local Maltese bread topped with a spread of guacamole, grilled asparagus, 2 soft poached eggs, truffle and pecorino fondue and pomegranates

Hot Snacks

| | |
|--|--------------|
| Plain Croissant | €2.30 |
| A light, flaky pastry with a buttery flavour | |
| Chocolate Croissant | €2.50 |
| Our classic croissant filled with chocolate | |
| * Maltese Pastizzi | €1.20 |
| Traditional savory pastry with ricotta cheese (V) <u>or</u> mushy peas and minced-beef filling | |
| * Qassata | €3.25 |
| Maltese pie filled with ricotta cheese (V) <u>or</u> spinach and anchovy | |
| Arancina | €4.50 |
| Sicilian rice delicacy filled with mozzarella cheese and a choice of ham and pea <u>or</u> spinach <u>or</u> bolognese | |
| Pizza Siciliana | €5.50 |
| Closed pizza filled with tomatoes, ham, mozzarella cheese, mushrooms and onions | |
| Bombette | €3.80 |
| Deep fried dough with spinach, mozzarella cheese and ham | |
| Sausage Roll | €3.05 |
| Wudy sausage wrapped in layers of crisp, golden puff pastry | |
| Beef₁ or Chicken₂ Pie | €3.80 |
| 1- Beef, mixed veg, onion, mild spices and white sauce 2- Chicken, mushroom, onion and white sauce | |
| * Maltese Sausage Crescent | €3.80 |
| Maltese sausage and cheddar cheese crescent roll-up | |

* Denotes Maltese Specialities



Our 'rustici' are baked fresh once only every morning and are served subject to availability.



I nostri 'rustici' sono infornati freschi ogni mattina e sono serviti soggetto alla disponibilità.



Unsere 'rustici' werden nur jeden Morgen frisch gebacken und nach Verfügbarkeit serviert.



Nous cuisons nos 'rustici' quotidiennement chaque matin, et les servons jusqu'à épuisement du stock.



Nuestros 'rustici' se hornean solamente una vez cada mañana y se sirven sujeto a existencias disponibles.

Sandwiches (last order at 11:45)

| | |
|-----------------------|--------------|
| Ham or Cheese | €3.35 |
| Ham and Cheese | €3.80 |
| Chicken Breast | €4.90 |
| Smoked Salmon | €5.40 |
| Tuna Special | €4.90 |

Sundried tomatoes, onions, mayonnaise, green olives and capers

All the above are served with crisps - Brown or white bread available
- Can be toasted



Light Snacks (served till 16.00)

| | |
|--|---------------|
| The Italian Focaccia | €12.00 |
| Baked focaccia base topped with rucola, cherry tomato, grana shavings and parma ham | |
| * Ftira La Maltija | €7.00 |
| Traditional Maltese ftira served with tomato paste, tuna, capers, onion, olives, giardiniera and sliced peppered goat cheese | |
| Beef Tagliata Ciabatta | €10.50 |
| Char-grilled flap steak served medium with Branston pickle, rucola and grana shavings | |
| * Steak and Egg Maltese Ftira | €8.50 |
| Traditional steamed minute steak served in a ftira with butter, onions, cheddar and a boiled egg | |

Served with crisps

Add a portion of fries for €2.50

Gluten free bread is also available at an additional charge of €2.00

* Denotes Maltese Specialities

Smoked Salmon Tiger Roll €11.00

Tiger roll filled with guacamole, smoked salmon, tomatoes and cucumber

Caprese Ciabatta (V) €9.95

Open-faced ciabatta topped with a bed of rucola, mozzarella di bufala and fresh tomatoes dressed with herb oil and served with crisps

House Falafel Wrap (V) €8.00

Beetroot tortilla wrap with a spread of humus, bulgur wheat, falafel nuggets, grilled haloumi and coriander dressing

Chicken Burrito Wrap €8.50

Tortilla wrap, filled with slow cooked marinated chicken thighs, basmati rice, sweet corn, red Leicester cheese and yogurt

Served with crisps

Add a portion of fries for €2.50

Gluten free bread is also available at an additional charge of €2.00



Gourmet Burgers (served from 11.00 onwards)

House Burger €14.00

Char grilled angus patty topped with cheddar, grilled bacon, caramelized onion and in-house sauce served in a brioche bun

Panko and Coconut Breaded Chicken €11.50

Panko and coconut crusted chicken breast served in a toasted brioche bun with coleslaw and red cheese

The Vegetarian Burger (V) €10.65

Deep fried chickpea, potato, carrot and garlic scented patty topped with lettuce, sliced tomato, gherkins and house sauce served in a grilled brioche

All gourmet burgers are served with lightly seasoned French fries

Salads

Cordina Classic Chicken Salad (G)

€11.75

Marinated chicken medallions on a bed of misticanza salad, boiled egg, bacon, grana shavings, quinoa, artichoke hearts and house dressing

Chef's Octopus Salad (G)

€16.50

Grilled marinated octopus tentacles, with misticanza salad dressed in citrus-infused oil, cherry tomato, spring onions and caper berries served in a pecorino cheese basket

Burrata Salad (V)

€9.95

Dressed rocket leaves, crushed pistachios, grilled peaches and burrata

Greek Salad (V)(G)

€9.25

A mix of diced cucumber, tomato, green peppers, red onions and feta cheese dressed with olive oil and oregano



Pasta

Tagliatelle Wild Boar Ragù

€16.50

Slow cooked wild boar meat with fresh herbs, finished with a rich tomato sauce accompanied with pecorino shavings

Spaghetti Allo Scoglio

€18.00

Spaghetti with fresh mussels, clams and local red prawns cooked in garlic, spring onions, fresh chili, white wine and prawn bisque finished with a touch of butter

Paccheri Carbonara e Pistacchi

€14.00

Paccheri tossed with guanciale and eggs finished with pistachio cream and pecorino shavings

✳ **Ravjul tal-Irkotta (V)** €9.50

Local ricotta ravioli served with a rich tomato sauce

Lasagna €9.50

Classic layered homemade lasagna with Bolognese, ricotta and bechamel

Gluten free pasta is also available at an additional charge of €2.00

✳ *Denotes Maltese Specialities*



Kids Menu

Cheeseburger €8.00

Served with lightly seasoned French fries

Chicken Nuggets €8.00

Served with lightly seasoned French fries

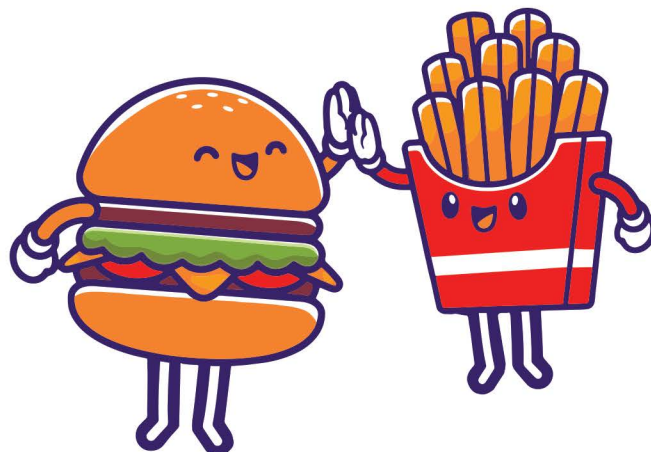
Fish Fingers €8.00

Served with lightly seasoned French fries

Garganelli Pasta €8.00

Choice of sauce: tomato (V) or cream and ham or ragù

(Pasta served from 11 am onwards)



Sweets & Pastries

| | |
|--|-------|
| ✳️ Kannol Rikotta | €4.00 |
| Flaky pastry filled with sweet ricotta, chocolate chips, hazelnuts, pistachios, cinnamon and icing sugar | |
| ✳️ Pudina | €4.00 |
| Maltese bread pudding with dried and candied fruit and walnuts, topped with chocolate hazelnut cream | |
| ✳️ Kwarezimal | €4.25 |
| Traditional Maltese Lenten sweet with hazelnut crumble base and spices, topped with honey and almonds | |
| ✳️ Small Honey Ring | €4.75 |
| A traditional Maltese sweet pastry filled with black treacle (għasel iswed), marmalade, orange peel and spices | |
| Chocolate Fudge Brownie | €4.00 |
| Rich chocolate cake with walnuts, topped with chocolate hazelnut cream | |
| Cassatella Siciliana* | €4.25 |
| Sambuca liqueur-soaked sponge, sweet ricotta and chocolate chips, topped with marzipan | |
| Rum Baba* | €4.25 |
| Rum-soaked light cake filled with custard cream | |
| Diplomatica* | €4.00 |
| Rum-soaked sponge, marzipan and cream between two layers of puff pastry, topped with icing sugar | |
| Éclair | €4.00 |
| Filled with Zuppa Inglese custard and covered with hazelnut cream | |
| Snickers Cake | €4.25 |
| Crumb base with layers of toffee caramel and peanut mousse, topped with chocolate and caramelized peanuts | |
| Fruit Tart | €4.25 |
| Biscuit tart filled with custard and fresh seasonal fruit | |
| Pasta Frolla | €4.00 |
| Sweet pastry filled with pure almond paste, topped with crystal sugar and chopped almonds | |

Shapes and decorations may vary. Our sweets are produced in an environment where nuts, peanuts, gluten, wheat flour, milk and soya are used.

** Contains Alcohol*

✳️ Denotes Maltese Specialities

Lemon Meringue €4.00

Biscuit tart with lemon curd filling, topped with meringue

Lemon Cheesecake €4.00

Cream cheese set on a crumb base, glazed with lemon curd

Vanilla Swiss Roll €4.00

Rolled sponge filled with Chantilly cream and candied peel

Millefoglie €4.00

Layers of flaky puff pastry filled with chocolate hazelnut cream, topped with chocolate shavings and icing sugar

Vanilla Brioche €4.00

Soft, slightly sweet pastry filled with vanilla cream and custard

Shapes and decorations may vary. Our sweets are produced in an environment where nuts, peanuts, gluten, eggs, wheat flour, milk and soya are used.

** Contains Alcohol*

** Denotes Maltese Specialities*



Ice Cream

Ice Cream by the Scoop €2.85

Visit our Ice Cream counter and choose from our vast selection of flavours



Smoothies

| | |
|---|--------------|
| Coconut Crush | €7.00 |
| Banana, pineapple and coconut | |
| Strawberry Delight | €7.00 |
| Strawberry, banana and peach | |
| Blueberry Bliss | €7.00 |
| Blueberry, raspberry, mango and papaya | |
| Cherry Buzz | €7.00 |
| Sweet cherry, mango, banana and fat free frozen yoghurt | |
| Passion Paradise | €7.00 |
| Passion fruit, mango, pomegranate and pear | |
| Super Berry Heaven | €7.00 |
| Strawberry, raspberry and blackberry | |
| Tropical Sunshine | €7.00 |
| Mango, melon, pineapple and kiwi | |
| Detox Drive | €7.00 |
| Beetroot, carrot, apple, lemon and ginger | |



Milkshakes

| | |
|--|--------------|
| Extra Thick Shakes | €5.50 |
| Chocolate, Vanilla or Strawberry | |
| Extra Thick Coffee Shake | €5.75 |
| Cordina Special Thick Shake | €8.50 |
| Vanilla ice cream, lemon sorbet, vodka, white wine and soda (Contains Alcohol) | |

Hot Beverages

| | |
|---|--------------|
| Cappuccino | €2.45 |
| Espresso coffee and frothy steamed milk, approximately equal proportions | |
| Cappuccione | €3.80 |
| (Large cup) | |
| Espresso (Also Ristretto and Lungo) | €2.00 |
| The ultimate coffee brew: full-bodied, rich in flavour and aroma, with an exquisitely pleasant aftertaste | |
| Espresso Royale | €2.50 |
| Espresso topped with whipped cream | |
| Double Espresso | €3.40 |
| Espresso Macchiato | €2.00 |
| Espresso topped with a dash of steamed milk | |
| Americano | €2.40 |
| Espresso with added hot water | |
| Irish Coffee | €5.00 |
| Espresso, hot water and Jameson whiskey | |
| Baileys Coffee | €5.50 |
| Espresso, hot water, Jameson whiskey and Baileys | |
| Maltese Coffee | €4.50 |
| Americano coffee and Anisette served in a tall glass | |
| Caffé Latte | €3.75 |
| Espresso poured slowly into a tall glass and topped with steamed milk | |
| Flavoured Caffé Latte | €4.40 |
| Amaretto, hazelnut, caramel or vanilla | |
| Iced Coffee | €3.35 |
| Chilled coffee with ice | |
| Chilled Coffee with ice cream <u>or</u> cream | €4.50 |
| Choice of vanilla ice cream or whipped cream | |
| Tea | €2.60 |
| Black, Decaf Black, Green, Herbal & Fruit | |
| Hot Chocolate | €2.85 |
| Extra whipped cream for €0.50 | |
| Vanilla Hot Chocolate | €3.60 |

*Any decaf coffee at an additional charge of €0.35. Oat milk option at an additional charge of €0.50
Lactose-free or soya milk option at an additional charge of €0.30*

Non-Alcoholic Beverages

Soft Drinks

| | | |
|---|-----------------------|--------------------|
| * Kinnie (Malta's own favourite), Diet Kinnie, Pepsi, Pepsi Max, Mirinda, 7Up, Soda, Tonic Water, Ginger Ale, Bitter Lemon | Regular: €2.50 | Pint: €4.50 |
| Lipton Ice Tea - 33cl Peach or Lemon | | €3.25 |
| Still Water (San Benedetto) - 25cl | | €2.95 |
| Still Water (San Benedetto) - 75cl | | €4.55 |
| Sparkling Water (Perrier) - 33cl | | €2.95 |
| Sparkling Water (Perrier) - 75cl | | €4.55 |

** Denotes Maltese Specialities*



Fruit Juices

| | | |
|---|---------------------|-----------------------|
| Orange, Apple, Banana, Peach, Pear and Pineapple | | €3.25 |
| Fresh Orange Juice | Small: €3.50 | Regular: €4.80 |

Alcoholic Beverages

* Local Beer on draught

Cisk Lager & Excel

Half Pint: €3.50

Full Pint: €5.95

Low carb lager beer

* Local Beer

Hopleaf Pale Ale / Shandy

Half Pint: €3.50

Full Pint: €5.95

Blue Label Smooth & Creamy

Half Pint: €3.50

Full Pint: €5.95

Cisk Chill

Half Pint: €3.50

Full Pint: €5.95

Lemon flavoured beer

* Local Special Brews

India Pale Ale (IPA) / Double Red - 33cl

€3.50

Cisk Pilsner - 33cl

€3.90

A true Pilsner of exceptional quality

Foreign Beer and Cider

Budweiser / Carlsberg

Half Pint: €3.50

Full Pint: €6.10

Corona - 35cl

€4.25

Guinness - 44cl

€6.10

Strongbow - 33cl

€4.40

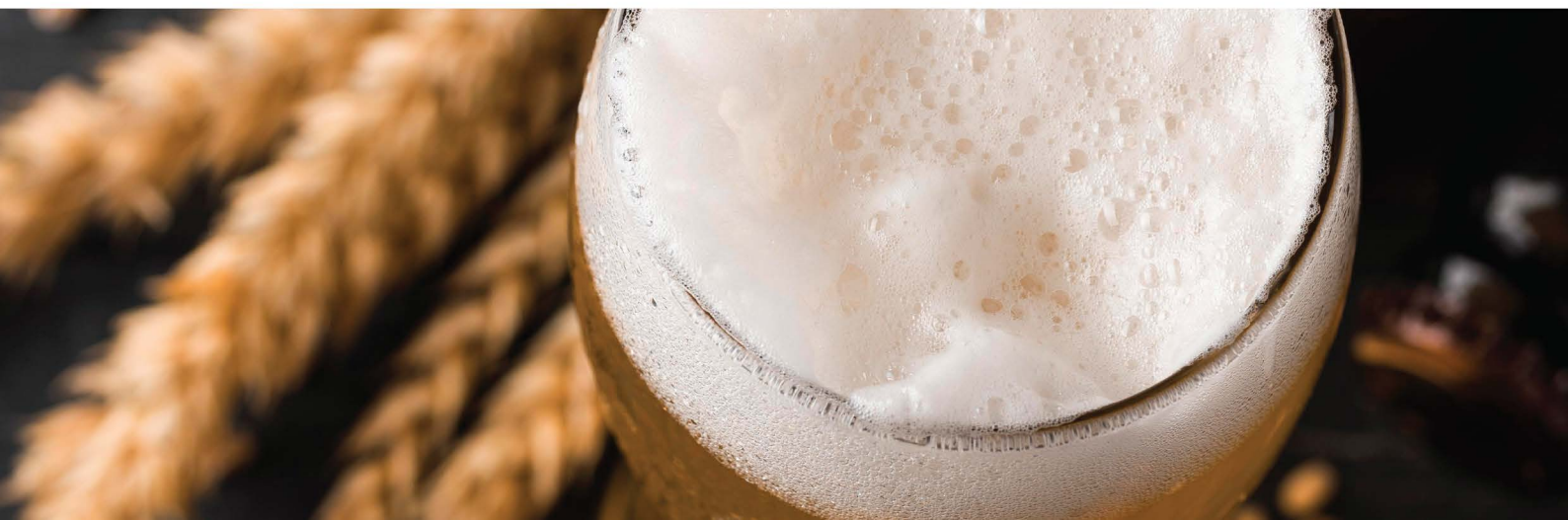
Dry cider

Bulmers - 50cl

€6.30

Sweet cider

* Denotes Maltese Specialities



Aperitif Cocktails

| | |
|---|--------------|
| Aperol Spritz Aperol, prosecco and soda water | €8.00 |
| Campari Tonic Campari and tonic water | €7.00 |
| Buck's Fizz Prosecco and fresh orange juice | €7.00 |
| Cynar Kinnie Cynar and Kinnie | €7.00 |
| Kinnie Kiss Kinnie, prosecco and soda water | €7.00 |
| Negroni Gin, Campari and Vermouth | €8.00 |

Aperitifs / Digestifs

| | |
|---|--------------|
| Campari, Aperol, Cinzano (Bianco e Rosso), Cynar, Averna, Grappa, Jagermeister, Sherry, Port | €4.80 |
|---|--------------|

Cognac

| | |
|-----------------------|---------------|
| Hennessy | €4.00 |
| Remy Martin XO | €19.50 |

Liqueurs

| | |
|---|--------------|
| Frangelico, Amaretto, Baileys, Cointreau, Sambuca, Tia Maria, Limoncello, Malibu | €4.00 |
| * Bajtra (Prickly pear), Madlien (Local aromatic plants and herbs) | €4.00 |

Whisky

Blended

**J&B Rare, Ballantine's Finest, Famous Grouse,
Jack Daniel's, Jameson, Red Label** €4.00

Black Label €4.60

Double Black, Gold Label €6.50

Chivas Regal 18 year old €9.00

Aged 18 years €11.00
Johnnie Walker



Islay

Laphroaig 10 year old €7.50

Isle of Jura 30 year old €25.00

Highland

Glenmorangie 12 year old €7.50

Aberfeldy 16 year old €11.00

Vodka

| | |
|------------------|--------------|
| Smirnoff | €4.00 |
| Belvedere | €6.50 |
| Greygoose | €6.50 |

Rum

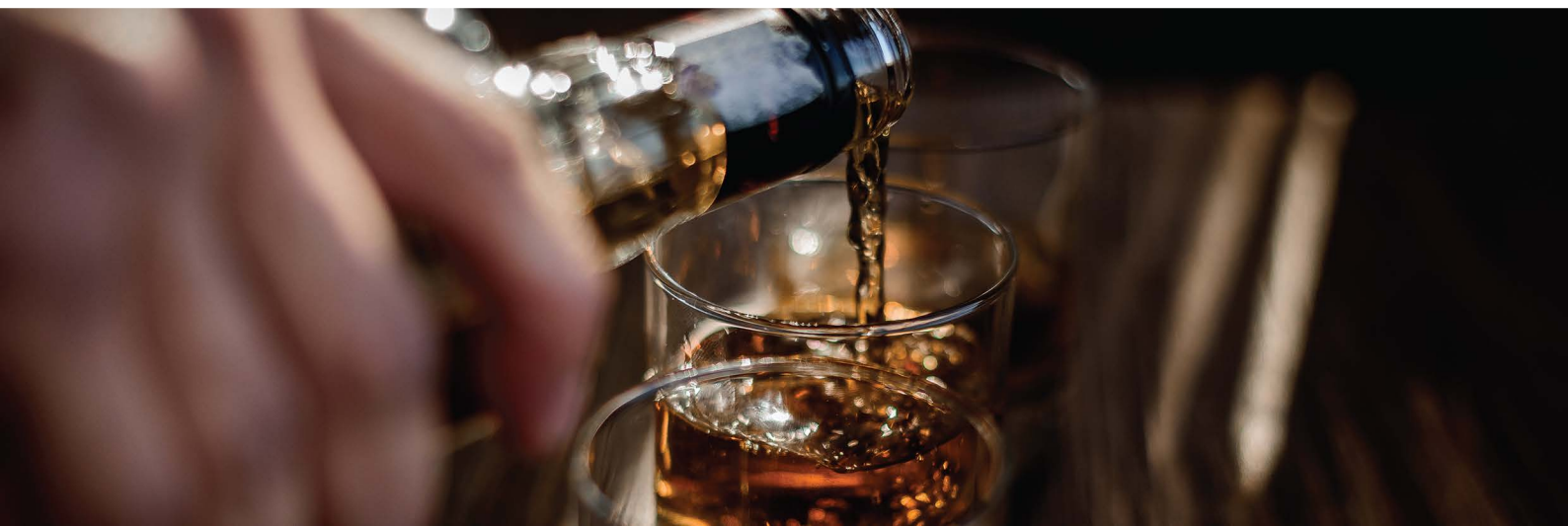
| | |
|------------------------------|---------------|
| Havana Club | €4.00 |
| Don Papa 7 year old | €8.00 |
| El Dorado 15 year old | €17.00 |

Tequila

| | |
|------------------------------------|---------------|
| Jose Cuervo Especial Silver | €4.00 |
| Patron Reposado | €8.00 |
| El Padre Premium Anejo | €10.00 |

Gin

| | |
|--------------------|--------------|
| Gordon's | €4.00 |
| Gunpowder | €7.00 |
| Silent Pool | €8.00 |





CAFFÈ CORDINA

SINCE 1837

WINE
MENU

Wine Menu

Maltese White Wines

La Valette White I.G.T

Glass: €4.90

Half: €10.35

Full: €15.25

An elegant fragrant wine with distinct citrus aromas of limes, grapefruit and a slight grapey hint. It is medium bodied with a fresh acidity and a persistent finish.

Caravaggio Chardonnay D.O.K. Superior

Full: €18.70

This dry, medium to full-bodied white wine is refreshingly smooth on the palate with citrus flavours of ripe lemons and delicate fruity-floral aromas of apples and honeysuckle.

Palatino Sauvignon Blanc D.O.K.

Full: €17.80

Generous notes of exotic fruits and lychees greet the nose with light grassy nuances. An elegant yet powerful wine of medium palate.

Ulysses Chenin Blanc - Chardonnay D.O.K. (Gozo)

Full: €17.50

Produced entirely from hand-picked grapes harvested in family-owned vineyards in Gozo, this white wine has a pale colour with aromas and flavours of citrus and peaches.

Caravaggio Pinot Bianco D.O.K.

Full: €18.70

This dry, medium bodied white wine shows refreshing aromas of citrus flavours: ripe lemons underlined by aromatic floral notes.

Blanc de Cheval "Private Estate Selection" D.O.K. Superior (Gozo)

Full: €24.75

A wine made from Chardonnay grapes grown and handpicked from the Ramla Valley Estate in Gozo. This medium bodied white wine has distinct fruity aromas of citrus and apples bursting into zesty fruity flavours on the palate, with a pleasant lingering finish.

Caravaggio Moscato D.O.K. (Sweet)

Full: €18.70

A lusciously refreshing and very fruity sweet wine with typical intense grapey aromas and notes of melon, peaches and a floral hint of orange blossom. It has a refreshing acidity on the palate with good concentration of fruit, structure and balance.



Maltese Rosé Wine

Verdala Rosé I.G.T.

Glass: €4.90

Half: €10.35

Full: €15.25

A typical Mediterranean rosé wine produced from a blend of locally grown red grape varieties, handpicked from family-owned vineyards in the Maltese Islands. It combines a fruity aroma with a crisp and refreshing palate.

Sottovoce Gellewza Rosé I.G.T**Full: €16.70**

This semi-sparkling rosé wine is made from the Maltese grape 'Ġellewza.' It has a smooth, well-balanced aroma and is slightly sweet.

Odyssey Grenache Shiraz Rosé D.O.K. (Gozo)**Full: €17.50**

This fine and fruity rosé has an intense aroma reminiscent of raspberries, strawberries and warm spice. It is off-dry, medium bodied and is best served lightly chilled accompanying fish, veal, pork and poultry dishes.

**Maltese Red Wine****La Valette Rouge I.G.T****Glass: €4.90****Half: €10.35****Full: €15.25**

A medium bodied blend of local grown noble grape varieties with a spicy aroma and a pleasant fruity palate. It is a delight on its own as well as the ideal accompaniment to traditional Maltese dishes such as rabbit and beef stews.

Caravaggio Merlot D.O.K.**Full: €18.70**

A concentrated fruity red wine of deep intensity with abundant aromas of mature dried fruit: figs, dried plums and ripe, juicy forest berries combined with supple and rounded tannins. It is a complex fully-flavoured wine with a long lingering finish.

Palatino Tempranillo D.O.K.**Full: €17.80**

This locally-grown Spanish variety has thrived remarkably well in Malta's terroir, offering aromas of strawberry syrup with elements of wild thyme. The palate shows a vibrant ripe strawberry character with undertones of plum sustained by soft tannins and a medium body.

Ulysses Shiraz D.O.K. (Gozo)**Full: €17.50**

Produced entirely from handpicked grapes harvested in family-owned vineyards in Gozo, this fine fruit-driven, full-bodied wine is very delicate on the palate with ripe tannins and soft fruity aromas reminiscent of blackcurrants, plums and a hint of peppery spice.

Caravaggio Cabernet Sauvignon D.O.K.**Full: €18.70**

A dry, full bodied, robust red wine with a deep ruby colour, aromas and flavours of blackcurrants and blueberries rounded with high levels of tannin.

Cheval Franc "Private Estate Selection" D.O.K. Superior**Full: €26.75**

An artful blend of Cabernet Franc and Shiraz, this medium bodied ruby red wine has distinct peppery and herbaceous aromas and is excellent on its own or as an accompaniment to more complex meat dishes, oriental cuisine and rich pasta sauces.

Cassar De Malte**Full: €32.00**

Malta's only Brut created entirely from Chardonnay grapes harvested in the Wardija Valley Estate using the 'Methode Traditionnelle'. Its character and finesse is the result of a minimum of 12 to 24 months of maturing on the yeast lees in the bottle.

Foreign White Wine

Pascal Jolivet Sancerre Blanc A.C. - Loire, France

Full: €28.50

100% Sauvignon Blanc. A wine of style marked by richness, elegance and smoothness with lifted aromas of flint and citrus zest. This wine is powerful and presents a perfect balance.

Maori Bay Sauvignon Blanc - Marlborough, New Zealand

Full: €23.00

This rich and crispy wine reflects the beauty of its Marlborough origin, with a plethora of fresh tropical fruit and gooseberry aromas as well as nuances of elderflower, tomato leaf and nettle.

Bolla Soave Classico D.O.C. - Veneto, Italy

Full: €18.00

Pale straw in colour with intense aromas of pear, medium bodied with harmonious and balanced flavours of lemon and acacia honey.

Cadis Pinot Grigio I.GT. - Veneto, Italy

Full: €18.50

It makes a statement with tangerine, peach and just a touch of banana on the palate. Surprisingly soft despite its high acidity. Vibrant and balanced.



Foreign Red Wine

Santa Rita 120 Merlot - Central Valley, Chile

Full: €19.00

This juicy, fruit-driven red shows intense red fruit aromas, backed by floral notes and a hint of vanilla whilst the palate is smooth with ripe fruit flavours. About a fifth of the wine is aged in French oak barrels for about six months to build complexity into the same palate.

Santa Maria di Palma Valmell Cannonau - Sardegna, Italy

Full: €20.50

Ruby red, tending towards garnet. Assertive, typical and persistent with notes of prized oak to the fore. Refined, long-lasting, warm and smooth - the oakiness working in parallel with the unmistakable flavours of Cannonau.

Tasca d'Almerita Regaleali Nero d'Avola D.O.C - Sicily, Italy

Full: €24.00

Bright ruby red colour, this wine offers layered notes of cherry, mulberry and raspberry. On the palate, it is complex and supple, with ripe berry favours framed by silky tannins.

Bolla Recioto della Valpolicella Classico D.O.C 50cl - Veneto, Italy

Full: €30.00

Deep ruby red in colour with violaceous and velvety nuances. Intense aroma of wild cherry, raspberry, plum, vanilla and dried berries. Creamy, full bodied, smooth and soft, sweet but well balanced by acidity with lingering aromatic finish.

Foreign Rosé Wine

Dusty Creek, White Zinfandel - California, USA

Full: €19.00

Bright salmon pink colour with a fresh nose of raspberry and strawberry. On the palate juicy, yet elegant and refreshingly sparkling. Aromas of strawberry, watermelon and a touch of mint, the perfect summer wine



Foreign Sparkling Wine

Astoria Baby Lounge Cuvée Spumante 20cl - Veneto, Italy

Full: €9.20

The Astoria prosecco is just slightly sweet with intense aromas and flavours of lemon-lime and honey but finishes crisp and dry with the palate swept clean by the surge of bubbles.



Champagne

Drappier

20cl: €14.40

Full: €49.00

Champagne with a fine aromatic richness, it opens with aromas of stoned fruits and a spicy hint announces a powerful and complex palate. A vinous champagne of lovely complexity with a characteristic note of quince jelly.