



Lapapalapa

Wine List

Champagne and Sparkling Wine

Veuve Cliquot, France

\$134.00

Top quality champagne from France. Made from Chardonnay, Pinot Noir and Pinot Meunier grapes, this wine inspires and gives equilibrium between dominant fruit senses, floral and toasty hints. Young in comparison to the vintage bottles, this champagne possesses roundness and firmness.

Navarro Correas Brut, Argentina

\$39.00

Dry sparkling wine from Mendoza, Argentina made from Chardonnay and Pinot Noir grapes. Contains a fruity bouquet with hints of pear, apple and citric notes along with almonds. A nicely balanced, elegant sparkling brut from the New World, ideal as aperitif or to accompany seafood and light desserts.

Sauvignon Blanc

Casillero del Diablo, Maipo Valley, Chile

\$29.00

Wine from the Santa Isabel Vineyard in the Maipo Valley, Chile. Made from Sauvignon Blanc, fermented and aged in American-oak barrels for six months and bottles for six months more. It features tropical fruit aromas with hints of sweet wood. Offers a well-balanced fresh and firm acidity with vanilla and almonds.

Concha y Toro, Terrunyo, Chile

\$54.00

This Sauvignon Blanc reserve from the cool Casablanca Valley grows in clay and granite soils in the maritime influenced Mediterranean-like climate. Typical light yellow color with a fresh bouquet of lemons, freshly cut grass, fine herbs as well as jasmine flowers. A dry Sauvignon Blanc taste with vibrant acidity, long finish and pleasant aftertaste. Ideal to accompany seafood and salads. Pairs well with fish ceviche.

Luigi Bosca, Mendoza, Argentina

\$39.00

A varietal wine from Argentina's Maipo Valley in Mendoza. Made from 100% Sauvignon Blanc grapes. Following the fermentation process the wine is stored in stainless steel tanks. The aroma is intense with herbs, currants and passion fruit. Contains hints of smoke. Good with grilled white meat, fish or with creamy sauces.

Prices do not include 13% government taxes and 10% service charge.

Chardonnay

Trio Chardonnay / Pinot Grigio / Pinot Blanc, Chile **\$33.00**

Interesting grape blend of Chardonnay, Pinot Grigio and Pinot Blanc aged in French oak barrels. A sophisticated and untypical Chardonnay bouquet giving space to the other varieties present in the blend. Fresh nose with hints of peach, papaya and honey. Easy to drink as a starter wine or perfect to accompany white meats and seafood.

Concha y Toro Amelia, Chardonnay, Chile **\$69.00**

From El Triangulo Vineyard in the Casablanca Valley, Chile, this fine Chardonnay is fermented and aged in small, French-oak barrels for 10-months. Its aroma offers a rich mix of exotic fruit with hints of nuts and roasted vanilla seeds. Its flavor defines oak forests, giving it depth and complexity. Caramel-butter hints prolong the taste on the palate. Enjoy with cheeses, complex white meat and spicy fish dishes.

Navarro Correas, Chardonnay, Argentina **\$39.00**

An excellent Chardonnay from the Uco Valley in Tupungato, Argentina. Light golden in color with a nice bouquet of citric fruits, vanilla and pear. A wine combining great body and balanced acidity with flavors of pear and apple. A hint of French oak rounds off the taste, adding a touch of complexity to this wine. Best with fish or chicken and pairs well with pasta dishes with light sauces.

Zuccardi Q, Chardonnay, Argentina **\$57.00**

This Chardonnay from Mendoza has been fermented in French oak barrels and with its light greenish yellow color offers a bouquet of pears, apples, banana and vanilla. It has a fresh taste and long finish. Best with dishes that have strong flavors such as meats or rich sauces.

Luigi Bosca Gala III, Viognier / Chardonnay / Riesling, Argentina **\$88.00**

A very special white wine cuvée from a variety of Mendoza's best vineyards. Handpicked and aged in French oak. The golden yellow color hints of the strong floral and peachy aromas. This is a very special wine to accompany fish dishes and a perfect match with Lapa Rios' tropical cuisine due to tastes of tropical flowers and delicate notes of rainforest vanilla and coffee.

Red Wines

Casillero del Diablo Syrah, Chile

\$29.00

This great value Syrah is produced in the Rapel Valley of Chile by Concha y Toro. Fermented in stainless steel tanks and stored in American oak barrels for 6-8 months, the wine is deep red with hints of ripe blackberries, prunes, vanilla, chocolate and toasted oak. Strong bodied with a long finish, this Syrah pairs well with pastas with red sauces, meats, chicken and pork. Especially recommended for spicy dishes.

Luigi Bosca Pinot Noir, Argentina

\$39.00

One of the best Pinot Noirs made in Argentina from Finca "El Paraíso" Maipú, Mendoza. The bouquet hints of red currants, flowers and chocolate. Soft tannins and a strong finish highlight the aromas of this Pinot Noir. This is an elegant Pinot that is best served slightly chilled to accompany white meats, spicy fish or seafood and vegetarian dishes.

Trio Merlot, Peumo Vineyard, Chile

\$33.00

Twenty percent of this merlot from the Peumo vineyards in Chile is aged for 2-months in French-oak barrels to add complexity. The majority remains in stainless steel tanks to maintain its fruity character. These combined flavors offer notes of berries, violets and vanilla, giving it a stable and commendable character. Good red wine choice with meat, cheeses and pastas.

Don Melchor, Cabernet Sauvignon, Chile

\$110.00

Don Melchor is Concha y Toro's "flagship" Cabernet from Maipo Valley. This wine has a dark red color and due to its extended time in oak barrels offers a bouquet of ripe fruit combined with hints of tobacco, coffee, chocolate and vanilla. This smooth Cabernet with a mature and pleasant tannin taste is a wonderful accompaniment to any red meat on the Lapa Rios menu.

Antiyal Organic, Maipú, Chile

\$89.00

Organically grown and hand picked wine from the Maipo Valley featuring Carmenere, Cabernet Sauvignon and Shiraz grapes. The wine is aged in oak barrels for 12 months and hints of strong bouquet of red berries with smoky tones. This organic wine has a well-balanced taste with a long finish. Ideal to accompany red meats and strong flavors. We have found the high quality organic wine for Lapa Rios.

Navarro Correas Malbec, Argentina**\$43.00**

From the Maipu and Lujan de Cuyo in Mendoza, Argentina this wine is made from 100% Malbec grapes, fermented in stainless steel with 40% aged in new French-oak barrels for 12 months. Very fruity with cherry aromas, herbs and vanilla. Soft and well balanced tannins that give it structure and persistence to the end. This wine is perfect with starters, pastas and grilled meats of any kind.

Marques Merlot, Casa de Concha, Rapel Valley, Chile**\$39.00**

A big red that offers ripe fruit and concentration, with voluptuous plum and coffee flavors underpinned by ripe, firm tannins. Excellent sipping red, and to pair with meats or spicy dishes.

Kuyen, Organic Syrah / Cabernet Sauvignon, Chile**\$48.00**

Kuyen is an organically produced blend of Syrah and Cabernet Sauvignon that strives to bring out the natural tastes of the grapes and the earth where they were grown. Dark red colors with violet reflections lead to a spicy bouquet with hints of dark fruits like cassis and ripe figs. This wine accompanies red meats and pastas with its smooth texture and warm finish.

Dessert Wine**Late Harvest, Vendimia Tardia, Chile****\$17.00**

This sweet wine from the Maule Valley, Chile is made from 95% Sauvignon Blanc and a 5% Riesling grapes. Late Harvest has a yellow-gold color with amber tones, ripe papaya and peach aromas with traces of honey. It is slightly fruity in the mouth but the honey taste prevails. Pairs well with traditional sweet desserts and strong, ripe cheeses.

*House Wine by the Glass***Concha y Toro Sauvignon Blanc, Chile****\$6.00****Trivento Chardonnay, Argentina****\$6.00****Trivento Malbec, Argentina****\$6.00**