

WE HAVE THREE EXAMPLES OF A SINGLE TEMPRANILLO CLONE CALLED TINTO FINO, FROM A SINGLE VINEYARD SOMONTE PERCHED ON A HILL, GROWN AT 800-900M OF ELEVATION ABOVE THE DUERO RIVER. THIS ORGANIC VINEYARD RECEIVES NO IRRIGATION AND COLLECTS LESS THAN 400 LITRES OF RAIN PER YEAR.

ARCANO | ACCOR PLUS WINE DINNER

\$153 pp (Accor Plus Special Rate)

ALTA ALELLA | Cava Mirgin Gran Reserva '18 Churros, Galmesan, Crispy jamon, Membrillo gel

ARCANO | Ribera del Duero Accentus '20 Cava braised leeks, Cantabrian anchovy, Herb butter

ARCANO | Ribera del Duero Carraroa '18 Paella negra, WA octopus, Aioli

ARCANO | Ribera del Duero Eternal '16 Braised Riverine MBS2 brisket, Dutch cream potatoes, Charred eschallots

ALTA ALELLA | Dolç Mataró '19

Dark chocolate cremoso, sour cherries, dulce de leche



ARCANO IS AN ARTISANAL, ORGANIC AND FAMILY-RUN WINERY OF THE DO RIBERA DEL DUERO, CHARACTERIZED BY THE MINIMIZATION OF NON-NATURAL INTERVENTION AND ATTENTION TO DETAIL ONLY POSSIBLE IN WINES PRODUCED IN LIMITED SERIES.

Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.