

2017

## San Lorenzo Wine List 2017

San Lorenzo

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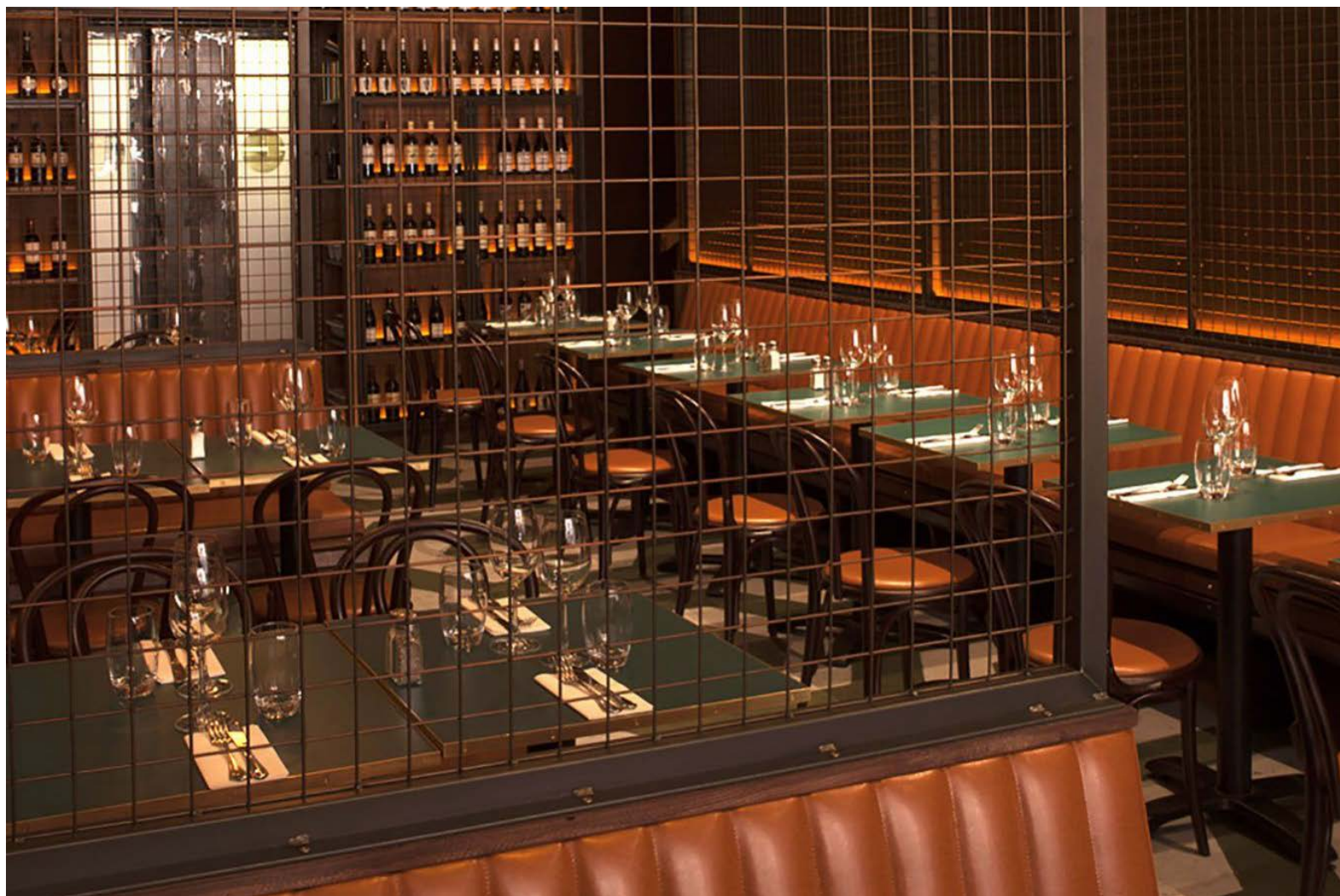
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# San Lorenzo's

Modern Italian. New York Style



## Menu

# WHITES

### HOUSE WINES

2011 Vini Stocco, Pinot Grigio, Friuli, Italy

2014 Vini Stocco, Sauvignon Blanc, Friuli, Italy 6.5 \ 19 \ 26

## San Lorenzo's Wine List

We carefully select our wines to match our delicious modern Italian food. Please note that vintages are subject to change.

**2014 Solandia Grillo, Sicilia IGT, Italy 7 \ - \ 28**

*Simple, fresh & peachy, an excellent house wine.*

**STAFF FAVOURITE**

**2014 Picpoul de Pinet, Domaine Font-Mars, France 9 \ 36**

*Very crisp & zesty w/ subtle hints of fruit. A great partner to shellfish/ seafood. A firm favourite amongst our staff at San Lorenzos.*

**2015 Monte Tondo Soave, Garganega, Verona 8.5 \ 33**

*Fresh floral nose w/ ripe pear & apple notes, soft lemon acidity & a crisp dry mineral finish*

**ITALY**

**2015 Villa del Lago, Pinot Grigio, Veneto 8 \ 32**

*Light refreshing, apples, pears & lemons.*

**2014 Alpha Zeta, Chardonnay, Veneto 8 \ 32**

*Clean & fresh w/ a long finish.*

**2015 La Giustiniana, 'Gavi de Gavi' Piemonte 'Cortese' 49**

*A straw yellow wine w/ a fresh acidity w/ hints of green, fresh ripe golden apples & honey.*

**2013 Pecorino d'Abruzzo, Torre dei Beati 48**

*Fine & elegant nose, of pear, broom & gardenia, rounded off by hints of honey, but vibrant w/ typical sage & rosemary flavours of the variety.*

**FRANCE**

**2014 Ballade Printaniere Sauvignon de Touraine, Domaine Sinson 9.25 \ 36**

*Elegant, refined & refreshing w/ ripe lime & grapefruit characters.*

**2013 Gentil d'Alsace, Hugel, Alsace 35**

*Not a typical Alsace wine, this is a blend which contributes to the wine being fruity, floral, a lovely aperitif wine.*

**2013 Meursault 'Clos du Cromin', Maison Louis Jadot 110**

*A broad & mouth-filling with ripe yellow fruit flavours, but balanced by the classic Burgundian minerality & tremendous length on the finish.*

**2004 Chateau Larrivet Haut-Brion White, Pessac-Léognan 93**

*This Sauvignon Blanc (80%) & Semillon still has remarkable freshness & citrus notes, but with some waxy notes. Ripe, honeyed & delicious.*

## GERMANY

### 2013 Empress Josephine Riesling, Mosel, Germany 38

*A rich wine w/ delicious tropical & stone fruit notes giving a light sweetness & a refreshing acidity on the finish.*

## SPAIN

### 2015 Pionero Mundi Albarino, Rias Baixas 36

*A beautifully crisp, fresh wine w/ a creamy texture. Another staff favourite.*

### 2014 Telmo Rodriguez Basa Blend, Rueda 'Verdejo Blend' 9.75 \ 38

*Ultra refreshing, rich, precise nose of citrus fruit w/ subtle hints of spice.*

### 2013 Guerrilla Barrica, Valdeorras 'Viognier' 40

*A fleshy straw yellow colour wine w/ green tones. Features floral & spicy notes.*

### 2014 Cuna de Reyes Bianco, Rioja, Spain 40

*Zingy citrus fruits on a cream palate with a fresh lingering finish.*

## SOUTH AFRICA

### 2013 Tulbagh Winery Chenin Blanc, South Africa 37

*Delicate, dry and aromatic with smooth honeyed citrus fruit with a lingering finish.*

## ROSÉ

### 2014 Sipp Mack Alsace, France 9.5/ 38

## SPARKLING

### Prosetin, Vino Bianco Frizzante 6.5/ 19.5 (500ml)

### NV Cipriano Prosecco, Veneto, Italy 35

### NV Bereche et Fils Brut Reserve, Champagne, France 100

## DESSERT

### 2012 Torres Moscatel d'Oro 'Floralis, Spain 8.5 \ – \ 36

### 2011 Chateau Sainte Helene – Sauternes A/C, France 15/ 50

# REDS

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## HOUSE WINES

**2015 Fabien Jouves, Malbec, France 6.75 \ 19 \ 26**

**2013 Bodegas Campos, Reales, Tempranillo, Spain 6.5/ 19/ 2**

**2013 Solandia Nero d'Avola, Sicilia IGT, Italy 7/ -/ 28**

*Medium bodied, simple but a great house wine.*

#### **STAFF FAVOURITE**

**2013 'Le Maestrelle' Toscana IGT, Antinori, Italy 8 / 32**

*A blend of Sangiovese, Merlot & Syrah. An excellent wine w/ real character, goes well w/ all food types, a real winner.*

**2012 Serego Alighieri Possessione Rosso, IGT Veneto, Masi 10 \ 39**

*Corvina, Rondinella & Molinara blend. The wine has an attractive nose & spicy bouquet w/ good structure & complexity.*

#### **ITALY**

**2012 Chianti, Da Vinci, Tuscany, Italy 36**

*Bright ruby red medium-bodied w/ aromas of ripe plum, cherry & accented by peppery notes & a soft finish.*

**2014 San Lorenzo 'Il Casolare' Rosso, Marche, Italy 9.75 \ 39**

*Fresh, clean, balanced, Montepulciano/Sangiovese blend, easy to drink, certified organic.*

**2013 Montepulciano d'Abruzzo, Torre dei Beati 45**

*An elegant, polished Montepulciano w/ subtle floral notes & cherry fruits.*

**2015, Heartwood Old Vine Organic Zinfandel, Puglia, Italy 10 \ 39**

*Complex red fruit with an earthiness & spice on the palate matched by a long finish.*

**2012 Chianti Superiore, Poggiotondo, Tuscany 50**

*Deep dark fruits w/ velvety soft tannins, long complex finish.*

**2011 Tacco Barocco Negroamaro, Sampietrana 44**

*Intense ripe red berries, soft & spicy.*

**2011 Pian delle Vigne, Brunello di Montalcino DOCG 105**

*Produced entirely from Sangiovese this wine shows all the richness that the grape attains in the southern, & hotter, part of the region. It has smooth cherry fruit, a hint of baked earth & polished tannins.*

#### **FRANCE**

**2013 Merlot, Les Vignes de L'Eglise, Languedoc 7.75 / 30/strong>**



*Smooth, medium to full bodied, juicy w/ a touch of spice.*

**2014 Bertaine et Fils Pinot Noir, Aude 9.25/ 36**

*Light, medium bodied, w/ hints of red currant, ripe cherry & sublet oak.*

**2011 Champs de Fleuret, Bordeaux Superieur 8.5 / 34**

*Modern Merlot-based Bordeaux, showing soft red fruit & a typical graphite note.*

**2009 Chateau Blaignan, Medoc, Bordeaux 55**

*Full bodied, well balanced Bordeaux blend, oak & dark berry fruit.*

**2014 Chateauneuf du Pape 'La Bernadine', Michel Chapoutier 79**

*Made predominantly from old vine Grenache in the southern Rhone valley, this wine is rich in fruit & depth of flavour but with soft tannins.*

**SPAIN**

**2012 Hacienda Lopez de Haro, Rioja 9.25 / 36**

*Expressive, soft, elegant Tempranillo w/ a hint of vanilla & oak.*

**2014 Artevin, Tempranillio 30**

*A balanced, easy drinking wine with plenty of black fruits and a hint of spice.*

**2014 Proyecto Garnachas de Espana Moncayo, Old Vine Garnacha, Ribera de Queiles**

*Bright red berry aromas, youthful & rounded, medium bodied w/ sweet tannins, aged for 5 months in French oak.*

**PORTUGAL**

**2013 Vinha do Monte, Alentejano 37**

*A blend of mostly native grapes unapologetically modern w/ bright flavours & crushed berry fruits.*

**ARGENTINA**

**2013 Andean Vineyards Reserve Malbec, Mendoza 36**

*A true diamond on our list, excellent value, Sangiovese blend. Rich, full bodied without harsh tannins.*

**SOUTH AFRICA**

**2013, Ixia Shiraz, Swartland, South Africa 34**

*Full bodied and smoky with deep fruit w/ a peppery punch to finish.*

**PORT**

**Graham's 10 Year Old Tawny Port, Portugal 8**

**2010 Vintage Douro DOC Quinta do Crasto, Portugal 14**

# Reservations

Please select the type of reservation you'd like to make below.

**What do you wish to book for?**

a table of 1 to 10 people

a group of 11 people or more

[Back to Menus](#)



Cocktails

**Drinks**

Early Bird Dinner

**Early Bird**

## Address & Contact

### San Lorenzo's

Unit 9, Castle House,  
73-83 South Great  
Georges Street,  
Dublin 2, Ireland, D02  
WK13

+353 (1) 478 9383



reservations@sanlorenzos.ie

## Our Opening Times

Day	Lunch	Dinner
Mon	11.00-15:30	17:00-21:00
Tue	11.00-15:30	17:00-21:00
Wed	11.00-15:30	17:00-21:30
Thu	11.00-15:30	17:00-22:00

## Subscribe to our Newsletter

First name

Last name

E-mail \*

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Fri	11.00- 15:30	17:00- 22:00
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Sat	10.00- 15:30	17:00- 22:00
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Sun	10.00- 16:00	17:30- 21:00
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Contact & Location

The Story

*San Lorenzo's*  
Modern Italian. New York Style

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