Craft Restaurant Wine List 2017

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Our menus are totally seasonal letting the ingredients speak for themselves. We source as much Irish and local produce as possible.

The wine list is small and accessible with classic choices and some left field options also.

Sparkling
Carafe Castellargo Frizzante Prosecco, Treppo Grande, Friuli, Italy
Very light, crisp, nose of flowers, apples and pears.

NV JCB by Jean Charles Boisser ‘No. 21’ JCB Brut Crémant de Bourgogne
Pale and vibrant in colour, it offers a fresh and fruity nose with almond and white flower aromas.

White

White Carafe of Verdejo, Bodegas Campos Reales Castilla, Spain
A very expressive nose of gooseberry, apple and white fruit opens up to an impressively rich palate

2014 La Cavea, Pinot Bianco/Garganega, Veneto, Italy
Unoaked, fresh and lively with rounded fruit on the palate. 65% Pinot Bianco & 35% Garganega

2014 Corte Giara, Pinot Grigio, Veneto, Italy
Elegant floral notes along with richer hints of golden delicious apples
100% Pinot Grigio

2014 Cento Cavalli Grillo, Sicily, Italy
A Delightful crisp white with hints of green apple and pear 100% Grillo

2014 Baron de Badassière, Picpoul de Pinet, Languedoc, France

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Ripe yellow plums and greengages and a fresh lime zesty
ness.

100% Picpoul

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**2014 Burgans, Albariño, Rías Baixas, Spain**

Zesty on the palate, with good flavour intensity and great freshness on the long finish.

€38.00

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**2015 Delta, Sauvignon Blanc, Marlborough, New Zealand**

Luscious passionfruit and mineral flavours with underlying green herbal notes.

100% Sauvignon Blanc

€40.00

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**2015 Loimer `Langenlois` Grüner Veltliner Kamptal, Austria**

The wine has a typical peppery note, supported by mellow yellow fruit and ripe apples.

100% Grüner Veltliner

€48.00

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**2014 David Moret , Rully, Burgundy, France**

The palate strikes the characteristically Burgundian balance between freshness and undefined richness, with bright fruits, nuts and notes of honey.

100% Chardonnay

€62.00

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**Red**

**White Carafe of Verdejo, Bodegas Campos Reales Castilla, Spain**

A very expressive nose of gooseberry, apple and white fruit opens up to an impressively rich palate

€26.00
<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name</th>
<th>Region</th>
<th>Description</th>
<th>Country</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2014</td>
<td>La Cavea, Merlot/Pinot Nero</td>
<td>Veneto, Italy</td>
<td>Velvety, round and medium to full-bodied on the palate, with hints of green pepper</td>
<td>Italy</td>
<td>€28.00</td>
</tr>
<tr>
<td>2013</td>
<td>Kaiken, Malbec Reserve</td>
<td>Mendoza, Argentina</td>
<td>Ripe strawberries and dry plums with chocolate and vanilla notes from the barrel ageing.</td>
<td>Argentina</td>
<td>€34.00</td>
</tr>
<tr>
<td>2015</td>
<td>Christophe Coquard, Beaujolais ‘69’</td>
<td>Burgundy, France</td>
<td>Fresh fruity aromas with a lovely satin-smooth mouthfeel. Enjoy it gently chilled.</td>
<td>France</td>
<td>€35.00</td>
</tr>
<tr>
<td>2014</td>
<td>Château Mahon-Laville</td>
<td>Bordeaux Supérieur, France</td>
<td>Classic nose with ripe supple fruit, velvety finish.</td>
<td>France</td>
<td>€39.00</td>
</tr>
<tr>
<td></td>
<td>‘Fram’ Shiraz</td>
<td>Swartland, South Africa</td>
<td>Fresh, lively fruit, ranging from red cherry to the black savouriness of liquorice.</td>
<td>South Africa</td>
<td>€40.00</td>
</tr>
<tr>
<td>2014</td>
<td>Donnafugata Nero D’Avola</td>
<td>Sicily, Italy</td>
<td>Medium bodied, soft and delicious with hints of blackcurrant and red berries.</td>
<td>Italy</td>
<td>€42.00</td>
</tr>
<tr>
<td>2013</td>
<td>Touronio Douro Cambres</td>
<td>Portugal</td>
<td></td>
<td>Portugal</td>
<td>€44.00</td>
</tr>
</tbody>
</table>
Sweet, appealing cherry and plum fruit. Well balanced with some mineral notes and a hint of spice.

40% Touriga Nacional  40% Tinta Roriz, 15% Sousao & 5% Tinto Cao

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**2014 Finca Villacreces, ‘Pruno’ Ribera del Duero, Spain**
Deep black cherry in colour, oaky toffee hints, with ripe fruits and liquorice.
90% Tempranillo, 10% Cabernet Sauvignon

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**2014 Nicolas Perrin Crozes-Hermitage Rouge, France**
This wine offers a superb ruby colour. Ripe black cherry and blackberries on the fragrant nose with a hint of smokiness. Rich and lively.
100% Syrah/Shiraz

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**2011 G.D. Vajra ‘Le Albe,’ Barolo, Piemonte, Italy**
Aromas of red fruits and plums combine with floral notes, ripe tannins and an elegant freshness. Silver Sommelier Wine Awards 2015.
100% Nebbiolo

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**Wines by the Glass**

**Sparkling and White**

*Prosecco*  €7.50

*Verdejo*  €7.50

*La Cavea Pinot Bianco*  €7.50

*Pinot Grigio*  €8.50
## Red

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cento Cavalli Grillo</td>
<td>€9.00</td>
</tr>
<tr>
<td>Tempranillo</td>
<td>€7.50</td>
</tr>
<tr>
<td>La Cavea Merlot/Pinot Nero</td>
<td>€8.00</td>
</tr>
<tr>
<td>Kaiken Malbec</td>
<td>€9.00</td>
</tr>
<tr>
<td>Beajolais</td>
<td>€9.50</td>
</tr>
</tbody>
</table>

*Vintage is subject to availability*
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Lunch
Friday - Saturday 12.00pm - 2.30pm

Brunch
Sunday 11.00am - 3.00pm

Dinner
Wednesday - Saturday 5.30pm - 9.30pm

208 HAROLD'S CROSS ROAD,
HAROLD'S CROSS,
DUBLIN 6W