

## BUCCANOS & TRES GOTAS WINE LIST

“WINE IS  
BOTTLED  
POETRY”

Magic is bound to happen when pairing the right wine  
with the right food.

Buccanos at night has brought together a special wine list  
designed to be paired with our fresh and savory seafood dishes,  
eclectic appetizers and flavorful meals.

We have chosen a large variety of tastes, bodies and grapes that will  
All blend harmoniously with your dining experience.

Cheers & buen provecho!

# *By The Glass*

## **HOUSE SPARKLING**

*Sparkling Wine Cava – Spain*

*Light, dry, crisp*

*190 pesos per glass*

## **WHITE WINES**

*LLUVIA CLARA*

*Sauvignon Blanc – México*

*Light, citrus, crisp*

*190 pesos per glass*

*BLISS CHARDONNAY*

*Chardonnay – Mendocino, California*

*Oak, butter*

*250 pesos per glass*

## **RED WINES**

*ALTOTINTO SELECCIÓN*

*Cabernet, Tempranillo, Syraz – México*

*Fresh red fruit aromas, spicy notes*

*260 pesos per glass*

*CHÂTEAU PLOIZEAU*

*Merlot, Cabernet Sauvignon – Bordeaux*

*Rich dark fruit notes, subtle spices, and elegant tannins*

*240 pesos per glass*

# By The Bottle

## **SAKE**

MOMOKAWA JUNMAI GINJO

Japan

Smooth, slightly dry, delicate fruit aroma

1,400 pesos

## **SPARKLING WINES**

CELENE

Cuvée Royale Crémant de Bordeaux Brut - France

Strawberry, tight bubbles, citrus

1,600 pesos

ALESSANDRO BERSELLI

Prosecco Superiore – Conegliano, Italy

Pear, green apple, white flower

1,600 pesos

MOËT & CHANDON

Chardonnay, Pinot Noir, Pinot Meunier – A.O.C. Champagne, Reims, France

Dry, crisp green apple, rich & long finish

3,600 pesos

ANNA DE CODORNIU

Cava Blanc de Blancs Brut Rosé- Spain

Peach aroma, apple,

1,300 pesos

## **ROSÉ WINES**

CHÂTEAU BONISSON

Cabernet, Grenache, Syrah – Provence, France

Fruity aromas, pomegranate notes, dry

1,400 pesos

PARVADA

Malbec, Caladoc Rosé – Mexico, Valle de Parras

Red berries, dry finish, raspberry

1200 pesos

# White

## **MÉXICO**

### PARVADA

Verdejo, Chardonnay – Mexico, Valle de Parras  
Green apple, soft and round  
1,200 pesos

### TRES RAÍCES

Sauvignon Blanc – México, Guanajuato  
Fresh cut grass, mineral, apple  
1,300 pesos

### ROGANTO

Chardonnay – Baja California, México  
Soft oak, fruit forward, melon.  
1,300 pesos

## **ITALY**

### BOTTEGA

Pinot Grigio – Veneto, Italy  
White flowers, mature pear, smooth minerals.  
1,300 pesos

### ALESSANDRO BERSELLI

Sauvignon Blanc – South Tyrol, Italy  
Nectarine, pale lemon, elderflower.  
1,700 pesos

### JANNA E MARE

Vementino - Sardegna, Italy  
Fresh & floral, peach, citrus  
1,300 pesos

# White

## **FRANCE**

*DOMAINE MATIGNON ANJOU BLANC*  
*Chenin Blanc – Loire Valley, France*  
*Orange, nectarine, white peach, pineapple.*  
*1,200 pesos*

*DOMAINE DE VIRVANE*  
*Chardonnay – A.O.C. Chablis, France*  
*Fresh, pleasant minerality, long finish.*  
*2,100 pesos*

*DOMAINE SEGUIN*  
*Sauvignon Blanc – Pouilly Fumé, France*  
*Lemon peel, apples, honey.*  
*1,800 pesos*

*SOHLER*  
*Riesling – Alsace, France*  
*Fruity, nutty, notes of green apple and lime zest.*  
*1,400 pesos*

## **REST OF THE WORLD**

*MARTÍN CÓDAX LIAS*  
*Albariño – Rías Baixas, Spain*  
*Bright and vivid, citric, full body.*  
*1,500 pesos*

*DECOY*  
*Chardonnay – Sonoma County, USA*  
*Silky, hints of vanilla and caramel, lemon zest aroma. 1,700 pesos*

*ECHO BAY*  
*Sauvignon Blanc – Marlborough, New Zealand*  
*Fresh, juicy, passion fruit, melon. 1,300 pesos*

*KING ESTATE*  
*Pinot Gris - Willamette Valley Oregon, USA*  
*Chamomille, pear, honey*  
*1,500 pesos*

# Red

## **MÉXICO**

### ROGANTO MEXICANO

*Pinot Noir – Baja California, México*  
*Dark fruit, earthy soil and great tobacco nose.*  
1,900 pesos

### CARDENAL PARVADA

*Malbec, Caladoc – Valle de Parras, México*  
*Fresh herbs, Plumb, Red berries*  
1,400 pesos

### TRES RAICES ENSAMBLE

*Shiraz, Cabernet, Tempranillo – Guanajuato, México*  
*Black berry and light smoke*  
1,400 pesos

### PARVADA SELECCIÓN DEL ENOLOGO

*Cabernet, Petit Verdot – Valle de Parras, México*  
*Dark Chocolate, Oak, Bell pepper*  
2,300 pesos

## **FRANCE**

### CHATEAU CARPENA

*Merlot – Bordeaux, France*  
*Cherry, dark fruit, smooth tannins.* 1,400 pesos

### EMPREINTE

*Gamay Noir – Beaujolais, France*  
*Fresh red berries, hints of violet, silky tannins, and a lively, elegant finish.*  
1,600 pesos

# Red

## USA

### WILLAJORY

*Pinot Noir – Oregon, USA  
Fresh cherry, light oak, dry.  
1,500 pesos*

### AD LUCEM

*Grenache, Shiraz, Mourvèdre – Columbia Valley, USA  
Blackberry aromas, floral notes.  
2,200 pesos*

### METTER FAMILY VINEYARDS

*Cabernet Sauvignon – Lodi, USA  
Smooth, rich, dark sun-ripened berries, vintage leather.  
1,700 pesos*

### SILVIA CELLARS RESERVE

*Cabernet Sauvignon – Napa Valley, USA  
Mixed berry profile, smoke, carmael, bold tannins.  
3,000 pesos*

### MIURA TALLY VINEYARD

*Pinot Noir – Monterrey Valley, USA  
Silky and elegant, rich fruit flavors, balsamic.  
2,600 pesos*

### SEGHESIO

*Zinfandel – Sonoma County, USA  
Deep dark fruits, fresh plum, supple tannins.  
2,100 pesos*

### L'ECOLE 41

*Syrah – Columbia Valley, W.S., USA  
Bright acidity, dark aromas, tangy finish.  
1,700 pesos*

# Red

## **SPAIN**

*LUIS ALEGRE - FINCA LA REÑANA*  
*Tempranillo – Rioja, Spain*  
*Dry red berries, spicy vanilla & tobacco.*  
*2,900 pesos*

*PRIMA SAN ROMAN*  
*Tempranillo, Tinta de Toro – D.O. Toro, Spain*  
*Hints of vanilla, tobacco, blackberry, supple tannins.*  
*1,400 pesos*

*VALDUBÓN RESERVA*  
*Tempranillo – D.O. Ribera del Duero, Spain*  
*Red fruits, velvety, elegant, persistent.*  
*1,600 pesos*

## **ITALY**

*SAN SILVESTRO*  
*Barbera – Piemonte, Italy*  
*Cherry, ripe fruit, vanilla. 1,300 pesos*

*BORGO DEL MANDORLO*  
*Nero d'Avola Riserva – Sicilia, Italy*  
*Plum, mixed berries, ruby red.*  
*1,300 pesos*

*BOTTEGA AMARONE*  
*Corvina, Molinara, Rondinella – Amarone della Valpolicella, Italy*  
*Bold, dried fruit, cherry aromas.*  
*2,400 pesos*

*RIVA LEONE*  
*Nebbiolo – Barolo, Italy*  
*Red fruit, balsamic, mushrooms, cherry.*  
*2,600 pesos*

*Red*

**REST OF THE WORLD**

ZORZAL EGGO FILOSO

*Pinot Noir – Uco Valley, Argentina*

*Frutal and earthy, with aromas of raw minerals.*

*1,800 pesos*

CRIADO EN ROBLE

*Tannat – Canelones, Uruguay*

*Cassis, vanilla, chocolate, pepper.*

*1,500 pesos*

SABIO CP GRAND RESERVA

*Carignan - Maule Valley, Chile*

*Light tannins, mature fruit, subtle aroma*

*2,100 pesos*

ALPASIÓN

*Malbec – Uco Valley, Argentina*

*Bold, plumb, dark fruit*

*1,900 pesos*