



Rare & Boutique Spanish Wine Extravaganza

Pingus ++ tasting

Thursday 29th November, Lunya Manchester

*This is the most exceptional tasting of Spanish wine in the UK. This exclusive night provides a one-off opportunity to taste the uber-fabulous Pingus wine from Ribera del Duero in Spain. Produced by the world renowned Peter Sissek, Robert Parker gave this wine an unprecedented 100 points. One of the most sought after reds in the world, tonight, we will open our last bottle and taste the best-ever 2004, along with a selection of rare and boutique wines carefully curated by the world's leading English language Spanish wine expert, Carlos Read (a total value of in excess of £2500 worth of wine). **Carlos will be leading the tasting and offering his own unique and entertaining insights from the world of Spanish fine, rare and boutique wines***

Some of these wines are unavailable or very difficult to obtain and we have worked with Carlos, exploring his extensive private cellars to develop this list. On the night, as well as the Pingus, you will get to taste:

- ***La Mar from Terras Gauda, D.O. Rias Baixas, made from the rare and indigenous Galician Caíño Blanco***
- ***Carlos Sancha Maturana Blanca 2017, D.O.C.q.a Rioja***
- ***Luna Beberide Paixar 2015 (old vine Mencía from D.O. El Bierzo)***
- ***San Román 2014, D.O. Toro (old vine Tinta de Toro)***
- ***Calvario 2010, D.O.C.Q.a Rioja (a boutique old vine multi blend Rioja from Finca Allende)***
- ***Pingus, 2004, D.O. Ribera del Duero***
- ***Alta Alella Dolç Mataró 2015, D.O. Alella***
- ***Don PX Gran Reserva 1969, D.O. Montilla-Moriles, exceptionally rare and now commercially unavailable vintage PX from Toro Albala***

To complement the wines, we have an exceptional menu of paired tapas, including.

- Roast chicken, chorizo and thyme croqueta
- "Cherry Tomato" - Goat's Cheese, Jamon, Melon and Membrillo
- 5J Jamón Ibérico de Bellota and Presa
- Marinated red tuna tartare with avocado, mango and confit orange
- Monkfish buñuelos with Romesco sauce
- Slow cooked Ibérico pork cheeks with carrot puree and honey glazed parsnip
- Presa Ibérica a la Plancha with purple potatoes and rosemary
- Passion Fruit Crema Catalana
- Selection of Spanish artisan cheeses & accompaniments

This is a very exclusive event with only 10 tickets available. Each ticket costs £199. The evening starts at 6.30pm. You will taste and dine in our exclusive private dining room. Tickets are non-refundable. To secure your allocation, please either book directly online below or call/email the restaurant below

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