

WINE & CHAMPAGNE

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VIRTU  
RESTAURANT

## DEAR GUESTS!

When we envisioned our restaurant, the desire that guided us was to showcase the rich culinary heritage and diverse wine culture of Hungary and its neighboring countries. We believe that exploring and appreciating the stylistic diversity of wines from the Carpathian Basin and the broader Central-Eastern European region is a valuable pursuit. We see it as an essential part of enhancing your culinary experience, let's face it, excellent food deserves the company of outstanding wines.

On our wine list, you'll find the well known classics, but we've also made room for the wines of young, undiscovered small wineries waiting to be explored.

We trust that you'll dive into our selection of local, regional, and international delights with the same curiosity and interest that we put into assembling it. Let your taste buds embark on this journey of enthusiasm, just like we did! Let the wines in your glass be your companions on a journey that tells the stories of the region through flavors – and say cheers to a taste-filled adventure!

*László Angerman, Head Sommelier*  
*Dávid Novák, Sommelier*  
*János Bodor, Sommelier*

VIRTU  
RESTAURANT

THE SOMMELIER'S RECOMMENDATION

A6

## WINES BY THE GLASS

### SPARKLING

<b>Carassia</b> – „VIRTU” Classic Brut	NV	Carastelec, Romania	3950.-
<b>Ferrari</b> – Brut Magnum	NV	Trento, Italy	4600.-

### CHAMPAGNE

<b>Champagne Palmer &amp; Co.</b> – La Réserve	NV		5900.-
<b>Delamotte</b> – Brut	NV		6800.-
<b>Louis Roederer</b> – Blanc de Blancs	2016		10 900.-

### 0%

<b>Leitz</b> – Eins–Zwei–Zero Sparkling 0%	NV	Rheingau, Germany	3700.-
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### LOCAL WHITE

<b>Böjt</b> – Egri Csillag Superior	2024	Eger	3600.-
<b>Zelna</b> – Farkó–kő Olaszrizling	2022	Balatonfüred–Csopak	4200.-
<b>Edvi Illés</b> – „VIRTU” Rózsakő	2021	Badacsony	5200.-
<b>Gizella</b> – Barát Hárslevelű	2023	Tokaj-Hegyalja	6200.-
<b>Béres</b> – Lőcse Furmint Magnum	2018	Tokaj-Hegyalja	7800.-

### INTERNATIONAL WHITE

<b>Villa Maria</b> – Taylors Pass Sauvignon Blanc	2024	Marlborough, New Zealand	4900.-
<b>Curatolo Arini</b> – Grillo	2023	Sicily, Italy	5400.-
<b>Birgit Eichinger</b> – Riesling Gaisberg	2022	Kamptal, Austria	7300.-
<b>Domaine Laroche</b> – Chablis Grand Cru	2023	Burgundy, France	11 900.-

„SO I REPEAT: DRINK WINE! AND THEN SOON YOU WILL FEEL LIKE KISSING, PICKING FLOWERS, MAKING FRIENDS, SLEEPING WELL AND DEEPLY, LAUGHING, AND IN THE MORNING READING POETRY INSTEAD OF NEWSPAPERS.”

– BÉLA HAMVAS, THE PHILOSOPHY OF WINE

ROSÉ

<b>Schieber</b> – <i>Syrah Rosé</i>	2025	Szekszárd, Hungary	3300.-
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LOCAL RED

<b>Grál</b> – <i>Amfórák Kadarka</i>	2023	Tolna	3600.-
<b>Hoop Wines</b> – <i>Gereg Kékfrankos</i>	2021	Mátra	4400.-
<b>Sebestyén</b> – <i>Iván-völgyi Bikavér</i>	2019	Szekszárd	5900.-
<b>2HA</b> – <i>Courage</i>	2021	Badacsony	8900.-
<b>Sauska</b> – <i>„VIRTU” Cuvée 5</i>	2015	Villány	13 900.-

INTERNATIONAL RED

<b>Quinta de Cidrô</b> – <i>Touriga Nacional</i>	2020	Duoro, Portugal	3900.-
<b>Domaine Chanson</b> – <i>Pinot Noir</i>	2022	Burgundy, France	4800.-
<b>Château Le Puy</b> – <i>Barthélemy</i>	2019	Bordeaux, France	8900.-
<b>Catena Zapata</b> – <i>Argentino Malbec</i>	2022	Mendoza, Argentina	12 900.-
<b>Tenuta San Guido</b> – <i>Sassicaia</i>	2021	Tuscany, Italy	23 900.-

SWEET TOKAJI

<b>Zsirai Pincészet</b> – <i>„VIRTU” Szamorodni</i>	2024 – 60 ml	3900.-
<b>Béres</b> – <i>Furmint Selection 6 puttonyos Aszú</i>	2017 – 60 ml	6800.-
<b>Béres</b> – <i>Eszencia</i>	2008 – 20 ml	19 000.-

FORTIFIED

<b>Curatolo Arini</b> – <i>Marsala Vergine</i>	1995	Sicily, Italy – 60ml	4900.-
<b>Royal Oporto</b> – <i>Colheita</i>	1976	Duoro, Portugal – 60 ml	9000.-
<b>Cocchi</b> – <i>Barolo Chinato</i>	2016	Piedmont, Italy – 60 ml	12 900.-



# AN EXCEPTIONAL GASTRONOMIC JOURNEY

Where wine and gastronomy meet to create a true experience...

This wine dinner is designed for those who see wine not merely as a drink, but as a story, a mood, and a passion. It is recommended for wine lovers who appreciate the greatness of rare and noble vintages – works of art shaped by time, terroir, and the winemaker's expertise – and who enjoy discovering dishes crafted from the finest ingredients during an exclusive, harmonious dinner. The carefully composed menu and its perfectly matched wine selection are offered for groups of 4–8 guests, so that the experience is both personal and shareable.



**Salon 2013**  
Siberian sturgeon caviar, crayfish salad  
*(allergens: 2, 3, 4, 10)*

**Vincent Girardin – Montrachet Grand Cru 2020**  
Lobster, stuffed cabbage  
*(allergens: 2, 3, 4, 7, 9, 13)*

**Château Haut-Brion 2005**  
A5 Wagyu, potato, sautéed mushrooms, jus  
*(allergens: 6, 9, 12)*

**Szepsy – Szent Tamás 6 puttonyos Aszú 2019**  
Bourbon vanilla ice cream, brownie, salted caramel  
*(allergens: 1, 3, 5, 7, 8)*



**Wine Selection:** 2 220 000.-

**Menu:** 127 900.-/person



# ONE OF A KIND WINES AND VINTAGES

## CHAMPAGNE

<b>Dom Pérignon – P2</b>	1999		475 000.-
<b>Salon – Blanc de Blancs</b>	2013		790 000.-
<b>Krug – Clos Du Mesnil</b>	2008		890 000.-

## WHITE WINES

<b>Domaine Francois Raveneau – Chablis Grand Cru Valmur</b>	2018	Burgundy	590 000.-
<b>Vincent Girardin – Montrachet Grand Cru</b>	2020	Burgundy	600 000.-
<b>Leroy – Meursault Les Genevrières 1er Cru</b>	2018	Burgundy	1 050 000.-
<b>Coche-Dury – Meursault Blanc</b>	2015	Burgundy	1 350 000.-

## RED WINES

<b>Biondi-Santi – Brunello di Montalcino Riserva</b>	1995	Tuscany	390 000.-
<b>Château Haut-Brion – 1er GCC</b>	2005	Bordeaux	570 000.-
<b>Romanée-Conti – Richebourg Grand Cru</b>	2017	Burgundy	3 300 000.-
<b>Château Petrus</b>	2015	Bordeaux	3 900 000.-

## SWEET WINES

<b>Egon Müller – Wiltinger Braune Kupp Auslese</b>	2022	Mosel	150 000.-
<b>Szepsy – Szent Tamás 6 puttonyos Aszú</b>	2019	Tokaj-Hegyalja	260 000.-
<b>Grand Tokaj – Eszencia</b>	1947	Tokaj-Hegyalja	900 000.-

## STEPS OF TRADITIONAL METHOD SPARKLING WINE PRODUCTION



*Base wine making*



*Bottling and  
addition of tirage liqueur  
(yeast + sugar)*



*Second  
fermentation*



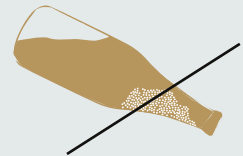
*The sparkling  
wine is ready*



*Dosage*



*Disgorgement*



*Riddling*



„I DRINK CHAMPAGNE WHEN I'M HAPPY AND WHEN I'M SAD.  
SOMETIMES I DRINK IT WHEN I'M ALONE. WHEN I HAVE  
COMPANY, I CONSIDER IT OBLIGATORY. I TRIFLE WITH IT IF I'M  
NOT HUNGRY AND DRINK IT WHEN I AM. OTHERWISE, I NEVER  
TOUCH IT-UNLESS I'M THIRSTY.”

– LILLY BOLLINGER

## SPARKLING WINE SELECTION

<b>Kreinbacher – Prestige Brut</b>	NV	Nagy-Somló, Hungary	20 800.-
<b>Pearl &amp; Z – Brut</b>	NV	Eger, Hungary	22 500.-
<b>Carassia – Classic Brut</b>	NV	Carastelec, Romania	21 000.-
<b>Carassia – Blanc de Blancs Brut</b>	NV	Carastelec, Romania	24 600.-
<b>Raventos i Blanc – De Nit Rosé</b>	2023	Penedés, Spain	26 500.-
<b>Sauska – Furmint Brut</b>	2017	Tokaj-Hegyalja, Hungary	29 700.-
<b>Ferrari – Perlé</b>	2018	Trento, Italy	35 500.-
<b>Sauska – Blanc de Noirs</b>	NV	Tokaj-Hegyalja, Hungary	39 900.-

## CHAMPAGNE NON VINTAGE

<b>Champagne Palmer &amp; Co. – La Réserve</b>	34 000.-
<b>Waris &amp; Filles – l'Heritage Brut</b>	35 900.-
<b>Delamotte – Brut</b>	37 600.-
<b>Philipponnat – Réserve Perpétuelle Non Dosé</b>	39 700.-
<b>Champagne Palmer &amp; Co. – Blanc de Noirs</b>	41 500.-
<b>Ayala – Brut Nature</b>	45 000.-
<b>Charles Heidsieck – Brut Réserve</b>	46 600.-
<b>Bollinger – Special Cuvée</b>	49 500.-
<b>Barons de Rothschild – Concordia Brut</b>	57 000.-
<b>Taittinger – Prélude Grand Cru</b>	62 000.-
<b>Henri Giraud – Blanc de Craie</b>	64 000.-
<b>Veuve Clicquot – Extra Brut Extra Old</b>	67 000.-
<b>Bollinger – PN AYC 18</b>	76 000.-
<b>Charles Heidsieck – Blanc de Blancs</b>	80 000.-

## CHAMPAGNE VINTAGE

<b>Louis Roederer</b> – <i>Blanc de Blancs</i>	2016	63 000.-
<b>Pol Roger</b> – <i>Rosé Vintage</i>	2019	70 000.-
<b>Moët &amp; Chandon</b> – <i>Grand Vintage Rosé</i>	2015	74 000.-
<b>Larmandier-Bernier</b> – <i>Terre de Vertus Premier Cru Non Dosé</i>	2016	75 000.-
<b>Champagne Pascal Agrapart</b> – <i>Minéral</i>	2017	83 000.-
<b>Delamotte</b> – <i>Blanc de Blancs</i>	2018	84 000.-
<b>Pierre Paillard</b> – <i>Verzenay Grand Cru</i>	2019	89 000.-
<b>Moët &amp; Chandon</b> – <i>Grand Vintage</i>	1992	185 000.-

## CHAMPAGNE PRESTIGE

<b>Philipponnat</b> – <i>1522 Blanc Extra Brut</i>	2018	79 000.-
<b>Veuve Clicquot</b> – <i>La Grand Dame</i>	2015	114 000.-
<b>Piper Heidsieck</b> – <i>Rare Millésime</i>	2013	129 000.-
<b>Laurent Perrier</b> – <i>Grand Siècle N.26</i>	MV	136 000.-
<b>Taittinger</b> – <i>Comtes de Champagne Rosé</i>	2009	149 000.-
<b>Pol Roger</b> – <i>Sir Winston Churchill</i>	2018	155 000.-
<b>Krug</b> – <i>Grande Cuvée 172ème Édition</i>	MV	169 000.-
<b>Dom Pérignon</b>	2013	175 000.-
<b>Taittinger</b> – <i>Comtes de Champagne</i>	2008	179 000.-
<b>Bollinger</b> – <i>R.D.</i>	2008	195 000.-
<b>Louis Roederer</b> – <i>Cristal</i>	2015	215 000.-
<b>Henri Giraud</b> – <i>Argonne</i>	2016	380 000.-
<b>Dom Perignon</b> – <i>P2</i>	1999	475 000.-
<b>Salon</b> – <i>Blanc de Blancs</i>	2013	790 000.-
<b>Krug</b> – <i>Clos du Mesnil</i>	2008	890 000.-

## RUINART - SECOND SKIN



After two years of meticulous research and development, Maison Ruinart has returned to the heart of its mission: creating a decorative box crafted 99% from paper, fully recyclable, and shaped to mirror the contours of the bottle. This innovative box is nine times lighter than its predecessor, and its production eliminates the need for air transport, reducing its carbon footprint by 60%.

Founded in 1729 as the first champagne house, Maison Ruinart has always honored centuries of tradition in crafting its champagnes, with great care for the lands that give birth to its exceptional wines.

As it enters its fourth century, Maison Ruinart is taking decisive strides in response to the growing environmental challenges, focusing on the preservation of living soils and ensuring the continuity of its expertise, artistry, and cultural heritage.

For Maison Ruinart, sustainability is not merely a necessity but a wellspring of innovation and creativity, driving both the future of champagne and the future of our planet.

<b>Ruinart – Brut</b>	NV	38 800.-
<b>Ruinart – Rosé Brut</b>	NV	69 000.-
<b>Ruinart – Blanc de Blancs</b>	NV	79 000.-
<b>Dom Ruinart – Blanc de Blancs</b>	2013	250 000.-
<b>Dom Ruinart – Rosé</b>	2007	265 000.-
<b>Ruinart – Brut Magnum (1,5l)</b>	NV	85 000.-
<b>Ruinart – Rosé Brut Magnum (1,5l)</b>	NV	145 000.-
<b>Ruinart – Blanc de Blancs Magnum (1,5l)</b>	NV	165 000.-
<b>Ruinart – Blanc de Blancs Jeroboam (3l)</b>	NV	415 000.-
<b>Dom Ruinart – Blanc de Blancs Magnum (1,5l)</b>	2007	450 000.-

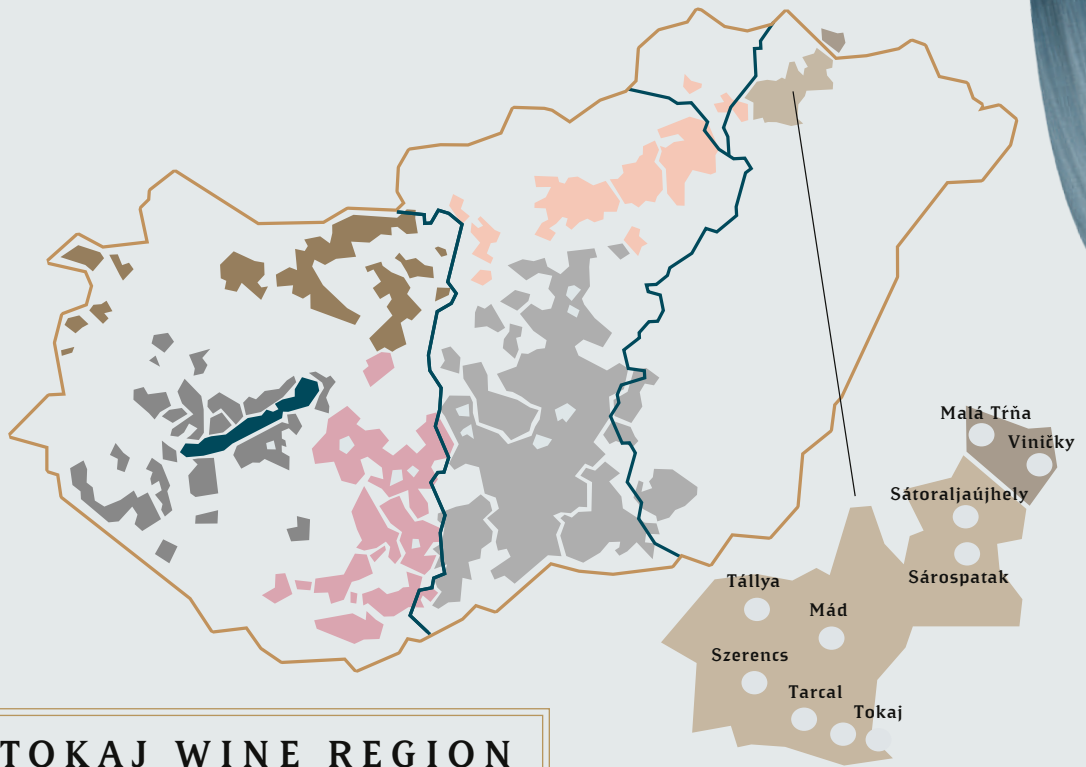
## LARGE FORMAT

### SPARKLING WINE SELECTION

<b>Kreinbacher</b> – <i>Prestige Brut Magnum (1,5l)</i>	Nagy-Somló, Hungary	2019	46 700.-
<b>Sauska</b> – <i>Brut Magnum (1,5l)</i>	Tokaj-Hegyalja, Hungary	NV	49 000.-
<b>Ferrari</b> – <i>Brut Magnum (1,5l)</i>	Trento, Italy	NV	56 000.-
<b>Ferrari</b> – <i>Perlé Magnum (1,5l)</i>	Trento, Italy	2018	69 000.-

### CHAMPAGNE

<b>Waris &amp; Filles</b> – <i>Prémices Grand Cru Magnum (1,5l)</i>	NV	81 000.-
<b>Drappier</b> – <i>Brut Nature Zero Dosage Magnum (1,5l)</i>	NV	83 000.-
<b>Delamotte</b> – <i>Brut Magnum (1,5l)</i>	NV	86 000.-
<b>Bollinger</b> – <i>Special Cuvée Magnum (1,5l)</i>	NV	95 000.-
<b>Moët &amp; Chandon</b> – <i>Rosé Imperial Magnum (1,5l)</i>	NV	115 000.-
<b>Laurent Perrier</b> – <i>La Cuvée Magnum (1,5l)</i>	NV	115 000.-
<b>Louis Roederer</b> – <i>Collection 244 Magnum (1,5l)</i>	NV	124 000.-
<b>Dom Pérignon</b> – <i>Magnum (1,5l)</i>	2012	350 000.-
<b>Waris &amp; Filles</b> – <i>Prémices Grand Cru Jeroboam (3l)</i>	NV	180 000.-
<b>Louis Roederer</b> – <i>Collection 243 Jeroboam (3l)</i>	NV	245 000.-
<b>Laurent Perrier</b> – <i>La Cuvée Jeroboam (3l)</i>	NV	255 000.-
<b>Bollinger</b> – <i>Special Cuvée Jeroboam (3l)</i>	NV	280 000.-
<b>Laurent Perrier</b> – <i>La Cuvée Mathusalem (6l)</i>	NV	600 000.-



**TOKAJ WINE REGION**

*Hungarian wines showcase an impressive diversity in terms of terroirs, grape varieties, styles, and the winemakers' artistic credos.*

**WINE REGIONS OF HUNGARY**

- UPPER PANNON WINE REGION
- BALATON WINE REGION
- PANNON WINE REGION
- DANUBE WINE REGION
- UPPER HUNGARY WINE REGION
- TOKAJ WINE REGION

## LOCAL WHITE WINES

<b>Válibor</b> – <i>Tabula Rasa Rajnai Rizling</i>	2021	Badacsony	16 000.-
<b>Szászi</b> – <i>Szent György-hegyi Olaszrizling</i>	2024	Badacsony	19 600.-
<b>Villa Sandahl</b> – <i>Oh Deer Rajnai Rizling</i>	2018	Badacsony	24 300.-
<b>Edvi Illés</b> – <i>Kéknyelű a Teraszról</i>	2020	Badacsony	25 500.-
<b>Edvi Illés</b> – „VIRTU” Rózsakő	2021	Badacsony	25 500.-
<b>Bujdosó</b> – <i>Our Sea Sauvignon Blanc</i>	2023	Balatonboglár	24 000.-
<b>Zelna</b> – <i>Farkó-Kő Olaszrizling</i>	2022	Balatonfüred-Csopak	22 900.-
<b>St. Donat</b> – <i>Szent Donát Olaszrizling</i>	2022	Balatonfüred-Csopak	25 200.-
<b>St. Donat</b> – <i>Márga Magnum (1,5l)</i>	2017	Balatonfüred-Csopak	49 900.-
<b>Figula</b> – <i>Köves</i>	2022	Balatonfüred-Csopak	67 000.-
<b>Bukolyi Marcell</b> – <i>Köves Egri Csillag Grand Superior</i>	2024	Eger	21 000.-
<b>St. Andrea</b> – <i>Mária</i>	2023	Eger	32 000.-
<b>Szijjártó Előd</b> – <i>Sauvignon Blanc</i>	2024	Etyek-Buda	16 000.-
<b>Haraszthy</b> – <i>Fantástico Chardonnay</i>	2022	Etyek-Buda	23 000.-
<b>Somlói Apátsági Pincészet</b> – <i>Olaszrizling</i>	2022	Nagy-Somló	22 000.-
<b>Somlói Vándor</b> – <i>Hárslevelű</i>	2024	Nagy-Somló	24 700.-
<b>Somlói Vándor</b> – <i>Öregtőkék Juhfark</i>	2024	Nagy-Somló	25 200.-
<b>Czurda</b> – <i>Riesling, Édes kísértés</i>	2023	Pannonhalma	24 000.-
<b>Pannonhalmi Főapátság</b> – <i>Prior Magnum (1,5l)</i>	2022	Pannonhalma	39 000.-

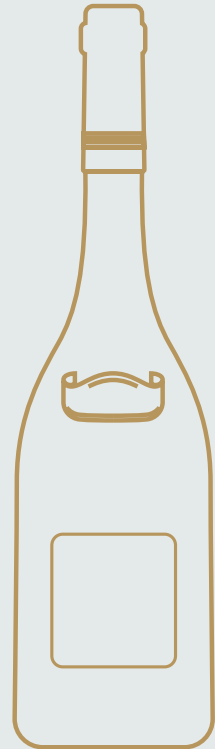
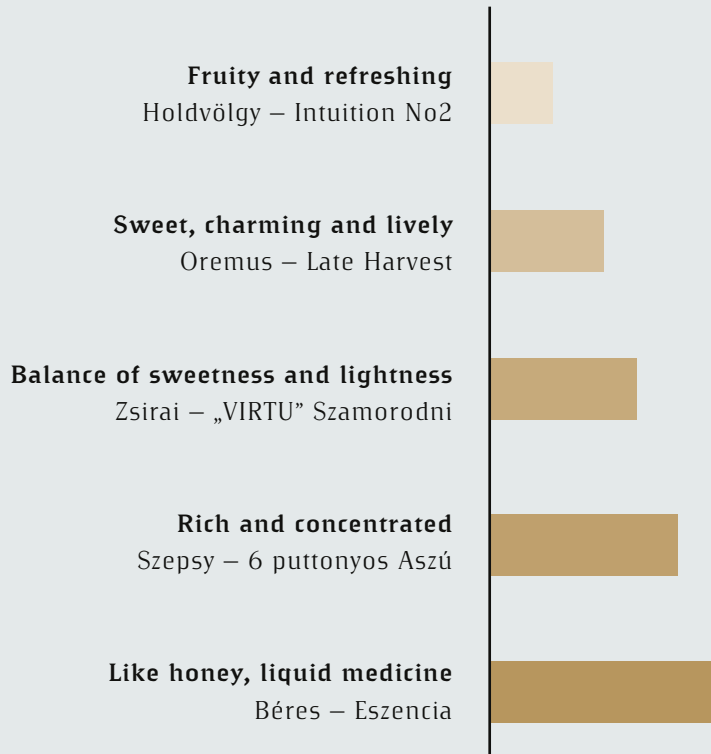
## DRY TOKAJI

<b>Holdvölgy – Intuition No.2</b>	2023	Mád	17 800.-
<b>SanzonTokaj – Rány Hárslevelű</b>	2022	Erdőbénye	20 500.-
<b>Gizella – Barát Hárslevelű</b>	2023	Tarcal	21 200.-
<b>Préselő – Hárslevelű</b>	2022	Erdőbénye	22 000.-
<b>Béres – Lőcse Furmint</b>	2019	Erdőbénye	25 000.-
<b>Oremus – Mandolás Furmint</b>	2023	Tolcsva	27 000.-
<b>Zsirai Pincészet – Betsek Furmint</b>	2021	Mád	29 000.-
<b>Sauska – Medve Furmint</b>	2021	Bodrogkeresztúr	30 000.-
<b>Balassa – Szent Tamás Furmint</b>	2023	Mád	33 000.-
<b>Homonna – Határi Furmint</b>	2020	Erdőbénye/Olaszliszka	34 000.-
<b>Lenkey – Középhegy Furmint–Hárslevelű</b>	2013	Mád	35 000.-
<b>Szepsy – Hasznos Furmint</b>	2021	Tállya	36 000.-
<b>Zsirai Pincészet – One &amp; Only No.02</b>	2021	Tokaj	37 000.-
<b>Szepsy – Úrágya 63 Furmint</b>	2020	Mád	39 000.-
<b>Oremus – Petrács</b>	2021	Tolcsva	59 000.-
<b>Szepsy – Szent Tamás 46 Furmint</b>	2022	Mád	84 000.-
<b>Szepsy – Szent Tamás Furmint</b>	2008	Mád	89 000.-

## LARGE FORMAT

<b>Oremus – Mandolás Furmint Magnum (1,5l)</b>	2022	Tolcsva	56 000.-
<b>Royal Tokaji – Szent Tamás Furmint Magnum (1,5l)</b>	2019	Mád	63 000.-
<b>Béres – Lőcse Furmint Magnum (1,5l)</b>	2018	Erdőbénye	69 000.-
<b>Oremus – Petrács Furmint Magnum (1,5l)</b>	2021	Tolcsva	138 000.-

## WHICH CHARACTER OF SWEET TOKAJI WINE DO YOU PREFER?



„THE KING OF WINES,  
THE WINE OF KINGS”

– LOUIS XIV OF FRANCE

## SWEET TOKAJI

<b>Béres</b> – Tokaji Magita Cuvée (0,375l)	2023	Erdőbénye	16 900.-
<b>Oremus</b> – Late Harvest	2023	Tolcsva	18 900.-
<b>Gizella</b> – Szamorodni	2022	Tarcal	19 700.-
<b>Holdvölgy</b> – Signature	2011	Mád	21 500.-
<b>Zsirai Pincészet</b> – „VIRTU” Szamorodni	2024	Mád	23 000.-
<b>Zsirai Pincészet</b> – 6 Puttonyos Aszú	2019	Mád	35 000.-
<b>Pelle Pince</b> – 6 Puttonyos Aszú	2019	Mád	38 500.-
<b>Sauska</b> – 6 Puttonyos Aszú	2019	Mád	49 500.-
<b>Béres</b> – 6 puttonyos Aszú (0,375l)	2017	Erdőbénye	54 000.-
<b>Füleky</b> – 6 Puttonyos Aszú	2007	Bodrogkeresztúr	58 500.-
<b>Royal Tokaji</b> – Szent Tamás 6 Puttonyos Aszú	2017	Mád	68 500.-
<b>Demetervin</b> – 6 Puttonyos Király Aszú	2017	Mád	77 000.-
<b>Szepsy</b> – 6 Puttonyos Aszú	2017	Mád	77 000.-
<b>Sauska</b> – Aszúesszencia (0,375l)	2003	Mád	80 000.-
<b>Disznókő</b> – Eszencia (0,375l)	2007	Tokaj	150 000.-
<b>Béres</b> – Eszencia (0,25l)	2008	Erdőbénye	180 000.-
<b>Oremus</b> – Eszencia (0,375l)	2011	Tolcsva	200 000.-
<b>Szepsy</b> – Szent Tamás 6 Puttonyos Aszú	2019	Mád	260 000.-

## TOKAJI TREZOR

<b>Disznókő</b> – Aszúesszencia	1993	Tokaj	98 000.-
<b>Oremus</b> – 6 puttonyos Aszú	1995	Tolcsva	110 000.-
<b>Királyudvar</b> – Lapis 6 puttonyos Aszú	1999	Tarcal	130 000.-
<b>Grand Tokaj</b> – 5 Puttonyos Aszú	1956	Tolcsva	240 000.-
<b>Grand Tokaj</b> – 6 Puttonyos Aszú	1940	Tolcsva	550 000.-
<b>Grand Tokaj</b> – Eszencia	1947	Tolcsva	900 000.-

## INTERNATIONAL WHITE WINES

### FRANCE

#### BURGUNDY SELECTION

<b>Domaine Laroche – Chablis</b>	2022	32 000.-
<b>Christian Moreau – Chablis 1er Cru Vaillons</b>	2023	39 000.-
<b>Domaine Laroche – Chablis Grand Cru Les Blanchots</b>	2023	58 000.-
<b>Defaix – Chablis Grand Cru Grenouilles</b>	2011	79 000.-
<b>Domaine Francois Raveneau – Chablis Grand Cru Valmur</b>	2018	590 000.-
<b>Domaine Henri Delagrangre – Meursault</b>	2022	49 000.-
<b>Domaine Chanson – Chassagne-Montrachet – Les Chevenottes 1er Cru</b>	2023	59 000.-
<b>Vincent Girardin – Chassagne-Montrachet – Morgeot 1er Cru</b>	2022	77 000.-
<b>Domaine Alain Chavy – Puligny-Montrachet 1er Cru Clavoillon</b>	2023	69 000.-
<b>Vincent Girardin – Montrachet Grand Cru</b>	2020	600 000.-
<b>Leroy – Meursault – Les Genevrières 1er Cru</b>	2018	1 050 000.-
<b>Coche Dury – Meursault Blanc</b>	2015	1 350 000.-
<b>Domaine Francois Berthenet – Montagny 1er Cru Vieilles Vignes</b>	2021	36 000.-
<b>Chateau Fuissé – Pouilly–Fuissé Tête de Cuvée</b>	2022	42 900.-

## FRANCE

<b>Château Cos d'Estournel</b> – <i>Les Pagodes de Cos Blanc</i>	2022	Bordeaux	39 000.-
<b>La Clarte de Haut Brion</b> – <i>Blanc</i>	2019	Bordeaux	89 000.-
<b>Château Mouton Rothschild</b> – <i>Aile d'Argent</i>	2020	Bordeaux	137 000.-
<b>Trimbach</b> – <i>Riesling Clos Sainte Hune</i>	2018	Alsace	178 000.-
<b>Pascal Jolivet</b> – <i>Sancerre Blanc</i>	2023	Loire Valley	25 000.-
<b>Domaine Huet</b> – <i>Le Haut-Lieu Vouvray Sec</i>	2022	Loire Valley	28 000.-
<b>Hubert Brochard</b> – <i>Pouilly Fumé</i>	2023	Loire Valley	29 600.-
<b>Alphonse Mellot</b> – <i>Edmond Sancerre Blanc</i>	2019	Loire Valley	69 000.-
<b>Didier Dagueneau</b> – <i>Silex Pouilly Fumé</i>	2022	Loire Valley	120 000.-
<b>Didier Dagueneau</b> – <i>Silex Pouilly Fumé</i>	2017	Loire Valley	158 000.-
<b>Domaine Du Pélican</b> – <i>Arbois Savagnin "Ouillé"</i>	2023	Jura	29 000.-
<b>Bénédicte &amp; Stéphane Tissot</b> – <i>Vin Jaune</i>	2016	Jura	60 000.-

„ONE SHOULD ALWAYS BE DRUNK. THAT'S ALL  
THAT MATTERS... BUT WHAT WITH?  
WITH WINE, WITH POETRY, OR WITH VIRTUE,  
AS YOU CHOOSE.  
BUT GET DRUNK”

– CHARLES BAUDELAIRE, 1850



## AUSTRIA

<b>Nittnaus</b> – <i>Freudshofer Chardonnay</i>	2022	Burgenland	24 000.-
<b>Loimer</b> – <i>Grüner Veltliner</i>	2024	Kamptal	22 600.-
<b>Birgit Eichinger</b> – <i>Riesling Gaisberg Erste Lage</i>	2022	Kamptal	29 000.-
<b>Werlitsch</b> – <i>Glück</i>	2020	Steiermark	32 000.-
<b>Knoll</b> – <i>Riesling Loibenberg Smaragd</i>	2023	Wachau	29 000.-
<b>Prager</b> – <i>Grüner Veltliner Achleiten Smaragd</i>	2024	Wachau	39 000.-
<b>FX Pichler</b> – <i>Riesling Kellerberg Wachau DAC</i>	2021	Wachau	69 000.-
<b>Franz Hirtzberger</b> – <i>Grüner Veltliner Honivogl Smaragd</i>	2016	Wachau	85 000.-

## GERMANY

<b>Villa Huesgen</b> – <i>Blauschiefer Riesling</i>	2024	Mosel	24 000.-
<b>Maximin Grünhaus</b> – <i>Herrenberg Kabinett Magnum (1,5l)</i>	2022	Mosel	56 000.-
<b>Egon Müller</b> – <i>Wiltinger Braune Kupp Auslese</i>	2022	Mosel	150 000.-
<b>Peter Jakob Kühn</b> – <i>Alte Reben Hallgarten Riesling</i>	2022	Rheingau	26 800.-
<b>Leitz</b> – <i>Berg Schlossberg GG Riesling</i>	2021	Rheingau	45 000.-

## ITALY

<b>Curatolo Arini</b> – <i>Grillo</i>	2024	Sicily	21 900.-
<b>Feudi di San Gregorio</b> – <i>Cutizzi Greco di Tufo DOCG Riserva</i>	2023	Campania	22 700.-
<b>Pieropan</b> – <i>Soave Classico Calvarino</i>	2023	Veneto	24 500.-
<b>Terlan</b> – <i>Riserva Nova Domus</i>	2022	Alto-Adige	46 500.-
<b>Gaja</b> – <i>Rosj Bass Langhe Chardonnay</i>	2024	Piemont	79 000.-

## OVERSEAS

### SOUTH AFRICA

<b>Paul Clüver</b> – <i>Village Sauvignon Blanc</i>	2024	Elgin	23 000.-
<b>Stellenrust</b> – <i>Chenin Blanc 57</i>	2021	Stellenbosch	26 700.-
<b>Jordan</b> – <i>Barrel Fermented Chardonnay</i>	2023	Stellenbosch	32 000.-

### NEW ZEALAND

<b>Villa Maria</b> – <i>Taylor's Pass Sauvignon Blanc</i>	2024	Marlborough	30 000.-
<b>Greywacke</b> – <i>Wild Sauvignon Blanc</i>	2023	Marlborough	31 000.-
<b>Cloudy Bay</b> – <i>Sauvignon Blanc</i>	2024	Marlborough	33 700.-
<b>Greywacke</b> – <i>Chardonnay</i>	2022	Marlborough	35 500.-

### USA

<b>Duckhorn</b> – <i>Napa Chardonnay</i>	2021	California	38 400.-
<b>Black Stallion</b> – <i>Napa Chardonnay</i>	2020	California	41 700.-

## ROSÉ & SILLER

<b>Schieber</b> – <i>Syrah Rosé</i>	2025	Szekszárd	14 800.-
<b>Osváth Pince</b> – <i>Kékfrankos Siller</i>	2023	Balaton–mellék	15 500.-
<b>Dorli Muhr</b> – <i>Blaufränkisch Rosé</i>	2023	Carnantum	17 600.-
<b>Chateau Minuty</b> – <i>M Rosé</i>	2024	Provance	22 000.-
<b>Domaines Ott</b> – <i>Château Romassan Rosé</i>	2024	Provance	24 800.-



## REGIONAL WINE SELECTION



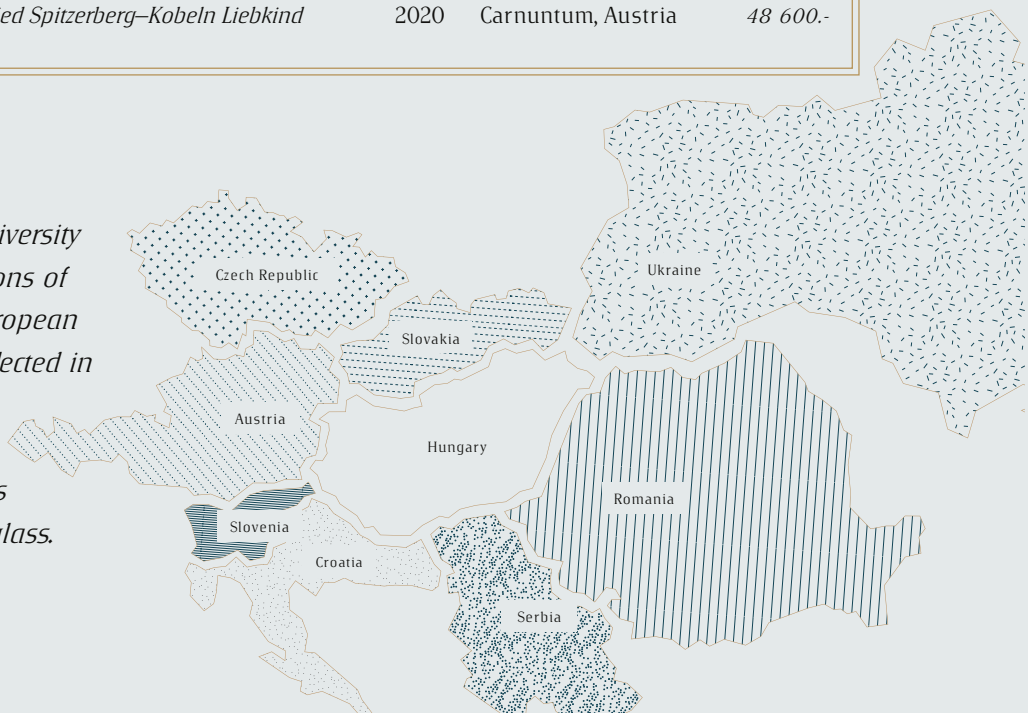
### WHITE WINES

<b>Világi Pincészet – Rajnai Rizling Terroir Selection</b>	2023	Helemba, Slovakia	26 500.-
<b>Világi Pincészet – Sauvignon Blanc</b>	2024	Helemba, Slovakia	26 500.-
<b>Bott Frigyes – Super Granum</b>	2023	Mužla, Slovakia	19 800.-
<b>Maurer Oszkár – Tamjanika</b>	2022	Fruška Gora, Serbia	24 800.-
<b>Edgar Brutler – Drum Bun</b>	2022	Transylvania, Romania	21 800.-
<b>Domaine Ciringa – Sauvignon Blanc Fossilni Berg</b>	2022	Steiermark, Slovenia	23 000.-
<b>Domaine Ciringa – Sauvignon Blanc Fossilni Berg Magnum</b>	2021	Steiermark, Slovenia	35 000.-

### RED WINES

<b>Strekov 1075 – BOB</b>	2022	Strekov, Slovakia	19 400.-
<b>Világi Pincészet – Frankovka Modrá Terroir Selection</b>	2021	Helemba, Slovakia	27 700.-
<b>Világi Pincészet – Pinot Noir Terroir Selection</b>	2022	Helemba, Slovakia	27 700.-
<b>Edgar Brutler – Wieso? Nicht!</b>	2022	Transylvania, Romania	22 800.-
<b>Balla Géza – Sziklabor Kadarka</b>	2022	Miniş, Romania	23 500.-
<b>Dorli Muhr – Prellenkirchen Samt&amp;Seide</b>	2021	Carnuntum, Austria	24 400.-
<b>Dorli Muhr – Syrah</b>	2019	Carnuntum, Austria	26 800.-
<b>Dorli Muhr – Ried Spitzerberg–Kobeln Liebkind</b>	2020	Carnuntum, Austria	48 600.-

*The geographical diversity and cultural traditions of the East-Central European wine region are reflected in its distinctive wines, allowing us to taste centuries of stories in every glass.*



FULLER-BODIED

**MALBEC, BORDEAUX BLEND,  
SYRAH / SHIRAZ**

Catena Zapata – Malbec Argentino

Penfolds – Grange Bin 95

Sauska – „VIRTU” Cuvée 5



Wines from warmer  
climates tend to  
be fuller-bodied.

**SANGIOVESE, MERLOT,  
NEBBIOLO, ZWEIFELT,  
VALPOLICELLA, BIKAVÉR**

Collemattoni – Brunello di Montalcino

Pieropan – Amarone della Valpolicella

Gaja – Barbaresco

St. Andrea – Agapé Bikavér

Luka – Zweifelt

LIGHTER-BODIED

**PINOT NOIR,  
KÉKFRANKOS, KADARKA**

St. Donat – *Szent Donát Kékfrankos*

Domaine Chanson – *Bourgogne Rouge*

Grál – *Amfórák Kadarka*

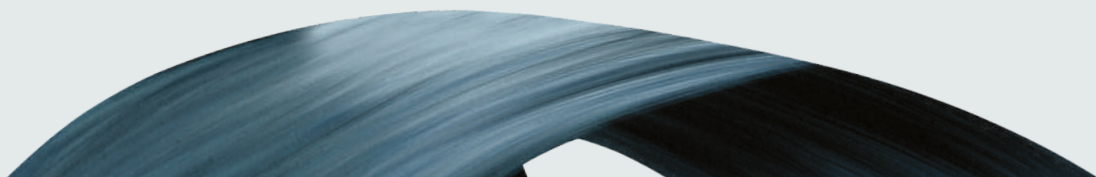


Wines from cooler  
climates tend to  
be lighter.

## LOCAL RED WINES

<b>Válibor</b> – <i>Pinot Noir</i>	2023	Badacsony	21 400.-
<b>2HA</b> – <i>Shiraz</i>	2021	Badacsony	24 000
<b>2HA</b> – <i>Courage</i>	2021	Badacsony	49 600.-
<b>Konyári</b> – <i>Páva</i>	2022	Balatonboglár	34 500.-
<b>St. Donat</b> – <i>Szent Donát Kékfrankos</i>	2022	Balatonfüred-Csopak	28 500.-
<b>St. Donat</b> – <i>Magma Magnum (1,5l)</i>	2017	Balatonfüred-Csopak	54 900.-
<b>Bukolyi Marcell</b> – <i>Kékfrankos–Syrah</i>	2022	Eger	26 500.-
<b>St. Andrea</b> – <i>Merengő Egri Bikavér Superior</i>	2018	Eger	39 000.-
<b>St. Andrea</b> – <i>Agapé Egri Bikavér Grand Superior</i>	2019	Eger	79 000.-
<b>Kovács Nimród</b> – <i>Grand Bleu</i>	2017	Eger	43 800.-
<b>Sziegl</b> – <i>Csákányos Kadarka</i>	2024	Hajós-Baja	24 000.-
<b>Hoop Wines</b> – <i>Kékfrankos</i>	2021	Mátra	16 800.-
<b>Centurio</b> – <i>Liberty</i>	2022	Mátra	39 700.-
<b>Pannonhalmi Főapátság</b> – <i>Infusio</i>	2022	Pannonhalma	32 000.-
<b>Pannonhalmi Főapátság</b> – <i>Infusio Magnum (1,5l)</i>	2022	Pannonhalma	69 000.-
<b>Unger</b> – <i>Szultán Kékfrankos</i>	2023	Sopron	25 700.-
<b>Luka</b> – <i>Zweigelt</i>	2023	Sopron	29 000.-

<b>Vida</b> – <i>La Vida Merlot</i>	2022	Szekszárd	22 400.-
<b>Heimann és Fiai</b> – <i>Szívem Kékfrankos</i>	2020	Szekszárd	26 500.-
<b>Sebestyén</b> – <i>Iván-völgyi Bikavér</i>	2019	Szekszárd	27 400.-
<b>Heimann</b> – <i>Barbár</i>	2020	Szekszárd	28 500.-
<b>Schieber</b> – <i>Tabu Cuvée</i>	2022	Szekszárd	32 000.-
<b>Vesztergombi</b> – <i>Alpha</i>	2017	Szekszárd	82 000.-
<b>Grál</b> – <i>Amfórák Kadarka</i>	2023	Tolna	18 600.-
<b>Ipacs–Szabó</b> – <i>Nászút Helyett Cabernet Franc</i>	2022	Villány	19 900.-
<b>Heumann</b> – <i>La Trinitá Cabernet Franc</i>	2019	Villány	22 000.-
<b>Gere Tamás &amp; Zsolt</b> – <i>Aureus Cuvée</i>	2012	Villány	26 000.-
<b>Gere Attila</b> – <i>Kopár</i>	2021	Villány	29 200.-
<b>Teleki</b> – <i>Kopár</i>	2017	Villány	31 500.-
<b>Sauska</b> – <i>Cuvée 7 Siklós</i>	2020	Villány	31 500.-
<b>Csányi Selection</b> – <i>Vesper</i>	2019	Villány	33 000.-
<b>Vylyan</b> – <i>Duennium</i>	2012	Villány	36 000.-
<b>Malatinszky</b> – <i>Maghari</i>	2017	Villány	45 800.-
<b>Maul Zsolt</b> – <i>Lilla Carmenere</i>	2019	Villány	48 000.-
<b>Gere Attila</b> – <i>Kopár</i>	2015	Villány	49 500.-
<b>Bock</b> – <i>Capella Cuvée</i>	2011	Villány	55 000.-
<b>Gere Attila</b> – <i>Solus</i>	2017	Villány	58 000.-
<b>Sauska</b> – <i>„VIRTU” Cuvée 5</i>	2015	Villány	78 000.-
<b>Bock</b> – <i>Magnifico Magnum (1,5l)</i>	2017	Villány	110 000.-
<b>Sauska</b> – <i>Cuvée 5 Magnum (1,5l)</i>	2017	Villány	135 000.-





# INTERNATIONAL RED WINES



## FRANCE

### BORDEAUX – LEFT BANK

<b>Château Citran</b>	2015	Haut-Médoc	29 800.-
<b>Château Palmer – 3ème GCC</b>	2017	Margaux	225 000.-
<b>Château Margaux – 1er GCC</b>	2018	Margaux	575 000.-
<b>Château Smith-Haut Lafitte</b>	2018	Pessac-Léognan	129 000.-
<b>Château Haut-Brion – 1er GCC</b>	2005	Pessac-Léognan	570 000.-
<b>Château Pontet-Canet – 5ème GCC</b>	2009	Pauillac	149 000.-
<b>Château Latour – Les Forts de Latour</b>	2018	Pauillac	189 000.-
<b>Château Lafite Rothschild – 1er GCC</b>	2012	Pauillac	445 000.-
<b>Château Mouton Rothschild – 1er GCC</b>	2017	Pauillac	495 000.-
<b>Château Cos d'Estournel – G d'Estournel</b>	2020	Saint-Estèphe	32 300.-
<b>Château Cos d'Estournel – Les Pagodes de Cos</b>	2015	Saint-Estèphe	49 000.-
<b>Château Montrose – La Dame de Montrose</b>	2015	Saint-Estèphe	54 000.-
<b>Château Montrose – 2ème GCC</b>	2020	Saint-Estèphe	135 000.-
<b>Château Cos d'Estournel – 2ème GCC</b>	2012	Saint-Estèphe	197 000.-
<b>Château Branaire-Ducru – 4ème GCC</b>	2022	Saint-Julien	49 000.-
<b>Château Léoville-Las Cases – 2ème GCC</b>	2010	Saint-Julien	205 000.-

### BORDEAUX – RIGHT BANK

<b>Château Le Puy – Barthélemy</b>	2019	St. Émilion	52 000.-
<b>Château Figeac – Premier GCC (A)</b>	2016	St. Émilion	225 000.-
<b>Château Pavie – Premier GCC (A)</b>	2009	St. Émilion	380 000.-
<b>Château Gazin</b>	2018	Pomerol	79 000.-
<b>Château Petrus</b>	2015	Pomerol	3 900 000.-

## BURGUNDY

<b>Domaine Chanson</b> – <i>Bourgogne Rouge</i>	2022	22 000.-
<b>Domaine George Mugneret</b> – <i>Gibourg Bourgogne Les Lutenières</i>	2020	136 000.-
<b>Clos de Tart</b> – <i>La Forge de Tart</i>	2018	150 000.-
<b>Domaine Armand Rousseau</b> – <i>Gevrey-Chambertin</i>	2021	195 000.-
<b>Domaine de Lambrays</b> – <i>Clos de Lambrays Grand Cru</i>	2015	210 000.-
<b>Domaine Chanson</b> – <i>Clos de Vougeot Grand Cru</i>	2017	220 000.-
<b>Joseph Drouhin</b> – <i>Griotte–Chambertin Grand Cru</i>	2018	350 000.-
<b>Domaine de la Romanée Conti</b> – <i>Richebourg Grand Cru</i>	2017	3 300 000.-
<b>Domaine de Montille</b> – <i>Beaune “Les Sizies” 1er Cru</i>	2022	47 500.-
<b>Vincent Girardin</b> – <i>Volnay Vieilles Vignes</i>	2016	49 700.-
<b>Francois Gaunoux</b> – <i>Pommard 1er Cru Les Epenots</i>	2019	65 000.-

## RHÔNE VALLEY

<b>Yves Cuilleron</b> – <i>Crozes Hermitage Labaya</i>	2022	Crozes Hermitage	25 700.-
<b>M.Chapoutier</b> – <i>Le Pavillon Rouge</i>	2009	Hermitage	260 000.-
<b>Marrenon</b> – <i>Inventa Le Roc</i>	2021	Luberon	22 000.-
<b>Clos Saint Jean</b> – <i>La Combe des Fous</i>	2020	Châteauneuf-du-Pape	59 000.-
<b>Château de Beaucastel</b> – <i>Rouge</i>	2022	Châteauneuf-du-Pape	88 000.-

„NOTHING MAKES  
THE FUTURE LOOKS SO ROSY  
WHEN YOU VIEW IT THROUGH  
A GLASS OF CHAMBERTIN.”

– NAPOLEON BONAPARTE

## ITALY

<b>Masi</b> – <i>Costasera Amarone Classico</i>	2018	Veneto	47 500.-
<b>Pieropan</b> – <i>Amarone della Valpolicella</i>	2019	Veneto	49 600.-
<b>Produttori del Barbaresco</b> – <i>Barbaresco</i>	2020	Piedmont	39 900.-
<b>Paolo Conterno</b> – <i>Barolo Riva del Bric</i>	2019	Piedmont	45 600.-
<b>Gaja</b> – <i>Barbaresco</i>	2021	Piedmont	159 000.-
<b>Voerzio</b> – <i>Barolo Casa Nere</i>	2008	Piedmont	197 000.-
<b>Castellare di Castellina</b> – <i>Chianti Classico Riserva</i>	2023	Tuscany	29 600.-
<b>Collemattoni</b> – <i>Brunello di Montalcino</i>	2019	Tuscany	41 800.-
<b>Máté</b> – <i>Brunello di Montalcino</i>	2018	Tuscany	52 000.-
<b>Castellare di Castellina</b> – <i>I Sodi San Nicolo</i>	2019	Tuscany	65 000.-
<b>Gaja Ca'Marcanda</b> – <i>Camarcanda Bolgheri</i>	2020	Tuscany	75 000.-
<b>Antinori</b> – <i>Tignanello</i>	1988	Tuscany	187 000.-
<b>Biondi-Santi</b> – <i>Brunello di Montalcino Riserva</i>	1995	Tuscany	390 000.-
<b>Masseto</b>	2019	Tuscany	494 000.-
<b>Cignomoro</b> – <i>80 Vecchie Vigne Primitivo di Manduria</i>	2022	Puglia	28 500.-
<b>Pasqua</b> – <i>Mucchetto Primitivo</i>	2023	Puglia	36 600.-
<b>Curatolo Arini</b> – <i>Nero d'Avola</i>	2022	Sicily	23 900.-

## A CORRIDOR BETWEEN THE SEA AND THE HILLS OF BOLGHERI



### WHERE CYPRESSES STAND IN TRIBUTE TO CARDUCCI'S MEMORY

A deep and abiding sense of peace envelops those who wander through the timeless estate of Tenuta San Guido. From the sand dunes, shaped by the whispering sea breeze, to the serene oaks and ash trees shading the ancient marshlands, every vista speaks of quiet grandeur.

The journey unfolds along a stately cypress-lined avenue, guiding travelers past venerable olive groves, fertile fields, and distinguished riding grounds, leading inexorably to the historic gates of Bolgheri.

Beyond, narrow, winding roads ascend to Castiglioncello di Bolgheri – the hallowed birthplace of Sassicaia – secluded in the heart of a vast Mediterranean forest. Here, the spirit of history breathes through the land, a living testament to the enduring legacy of wines that have achieved immortality.

<b>Guildalberto</b>	2023	33 000.-
<b>Sassicaia</b>	2021	147 000.-
<b>Sassicaia</b>	2020	157 000.-
<b>Sassicaia</b>	2019	189 000.-
<b>Sassicaia</b>	2000	198 000.-
<b>Guildalberto Magnum (1,5l)</b>	2023	67 000.-
<b>Sassicaia Magnum (1,5l)</b>	2021	280 000.-
<b>Sassicaia Magnum (1,5l)</b>	2000	392 000.-
<b>Sassicaia Magnum (1,5l)</b>	2003	460 000.-

## PORTUGAL

<b>Quinta de Cidrô – <i>Touriga Nacional</i></b>	2020	Duoro	21 000,-
<b>Quinta das Carvalhas – <i>Reserva</i></b>	2022	Duoro	29 000,-
<b>Casa Ferreirinha – <i>Quinta da Leda</i></b>	2021	Duoro	49 000,-

## SPAIN

<b>Marqués de Riscal – <i>Reserva</i></b>	2021	Rioja	21 000,-
<b>Marqués de Riscal – <i>Reserva XR</i></b>	2021	Rioja	29 000,-
<b>La Rioja Alta – <i>Vina Ardanza</i></b>	2017	Rioja	36 500,-
<b>Muga – <i>Gran Reserva Prado Enea</i></b>	2016	Rioja	59 000,-
<b>Marqués de Murrieta – <i>Castillo Ygay Gran Reserva</i></b>	2012	Rioja	128 600,-

## AT THE MEETING POINT OF HUNGARY AND SPAIN

TEMPOS *Vega Sicilia*



With a history of more than 150 years, Bodegas Vega Sicilia has been shaped by the Álvarez family since 1982, who have since become one of the most renowned names in the international wine world. The Tempos Vega Sicilia group comprises five exceptional estates, including the legendary Vega Sicilia and Alión in the Ribera del Duero region, as well as the Oremus winery, founded in 1993 among the vineyards of Tokaj – the Álvarez family's only estate outside Spain. The group also includes Pintia in Toro and Macán in Rioja, established in partnership with Benjamin de Rothschild, all created in the spirit of tradition, elegance, and refinement. With their pure style, power, and unparalleled presence, Tempos Vega Sicilia wines rank among the finest in the world.

<b>Mandolás</b>	2023	27 000.-
<b>Petrács</b>	2021	59 000.-
<b>Pintia</b>	2018	42 000.-
<b>Alión</b>	2017	69 000.-
<b>Valbuena 5°</b>	2018	99 000.-
<b>UNICO</b>	2014	235 000.-
<b>UNICO</b>	2011	250 000.-
<b>UNICO Reserva Especial "Venta 2021"</b>	MV	380 000.-
<b>Mandolás Magnum (1,5l)</b>	2022	56 000.-
<b>Petrács Magnum (1,5l)</b>	2021	138 000.-
<b>Pintia Magnum (1,5l)</b>	2016	89 000.-
<b>Valbuena 5 Magnum (1,5l)</b>	2016	189 000.-

# OVERSEAS

## USA

<b>Brazin</b> – <i>Old Vine Zinfandel</i>	2020	Lodi	28 500.-
<b>Kutch</b> – <i>Falstaff Pinot Noir</i>	2018	Sonoma	67 000.-
<b>Black Stallion</b> – <i>Cabernet Sauvignon</i>	2020	Napa Valley	56 500.-
<b>Dominus Estate</b> – <i>Dominus</i>	2018	Napa Valley	219 000.-
<b>Opus One</b>	2022	Napa Valley	275 000.-
<b>Cathiard Vineyard</b> – <i>Cabernet Sauvignon</i>	2020	Napa Valley	300 000.-

## SOUTH AMERICA

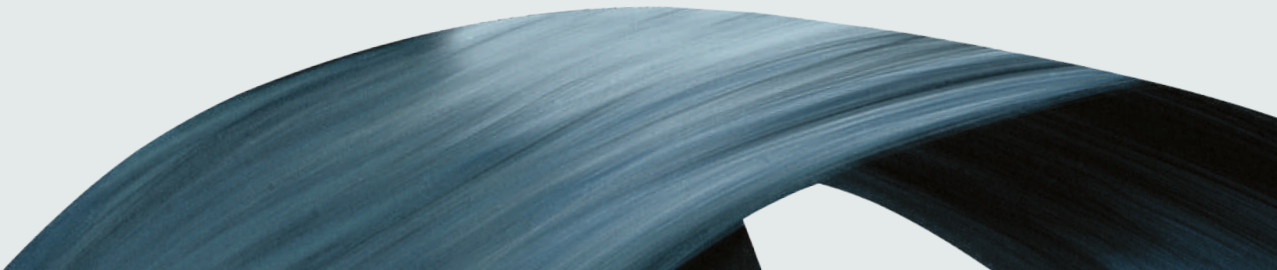
<b>Lapostolle</b> – Le Petit Clos	2019	Colchagua, Chile	58 500.-
<b>Lapostolle</b> – Clos Apalta	2019	Colchagua, Chile	99 000.-
<b>Seña</b>	2014	Aconcagua, Chile	99 000.-
<b>Viñedo Chadwick</b>	2021	Maipo, Chile	235 000.-
<b>Barons de Rothschild Lafite Caro</b>	2019	Mendoza, Argentina	49 500.-
<b>Catena Zapata</b> – <i>Argentino Malbec</i>	2022	Mendoza, Argentina	73 900.-
<b>Cheval des Andes</b>	2018	Mendoza, Argentina	75 000.-

## AUSTRALIA & NEW ZEALAND

<b>Two Hands</b> – <i>Sexy Beast Cabernet Sauvignon</i>	2020	McLaren Vaale	34 800.-
<b>Peter Lehmann</b> – <i>Stonewell Shiraz</i>	2016	Barossa	49 500.-
<b>Penfolds</b> – <i>Grange Shiraz Bin 95</i>	2020	South Australia	295 000.-
<b>Saint Clair</b> – <i>Pioneer's Block Pinot Noir</i>	2020	Marlborough	25 800.-
<b>Cloudy Bay</b> – <i>Pinot Noir</i>	2020	Marlborough	37 800.-
<b>Villa Maria</b> – <i>Ngakirikiri</i>	2013	Hawke's Bay	78 000.-

„WINE IS THE SEA OF LOVE,  
ITS BED SINKS IN HELL,  
ITS WILD WAVES LICK THE SKY.  
WINE IS THE RED FLOOD OF THE SPIRIT,  
WINE IS THE FLAME OF ETERNAL LIFE;  
WHO EVER DRINKS IT WILL NOT DIE”

– ISTVÁN ZAJZONI RAB



VIRTU  
RESTAURANT