

Our wine selection aims to reflect the adventurous spirit of the Quince dining experience. The following producers are friends who frequently drop by for our special events, or simply to hang out and talk wine while they're in Thailand. While each has their own handwriting, they all work according to sustainable, organic, or biodynamic principles.

·Bottle ·Glass

SHERRY DRY

**NV LA BOTA DE FINO 68 · EQUIPO NAVAZOS · XERES · SPAIN** 2.800 280<sup>60ML</sup>  
 A blast from the past; chalky and intense sherry aged under flor for some 10 years

SPARKLING

**2014 BLANC DE BLANCS EXTRA BRUT · RAVENTOS I BLANC · SPAIN** 1.800 300  
 Classical Cava blend with structure and complexity, disgorged after 18 months

WHITES

**2013 AETHER · APHROS · VINHO VERDE · PORTUGAL** 1.900 350  
 Dry and textured combination of Sauvignon Blanc with the floral Loureiro (biodynamic)

**2014 CARRICANTE · BENANTI · SICILY · ITALY** 1.500 270  
 From Etna's volcanic slope an indigineous grape that has verve and candied notes

**2013 RIESLING DRY · KOEHLER RUPRECHT · PFALZ · GERMANY** 1.800 320  
 A dry Kabinett from Kallstadt balancing wealth of extracts and mineral flavors

REDS

**2014 MONASTRELL · CASA CASTILLO · JUMILLA · SPAIN** 1.700 290  
 Jump on the Monastrell train and ride to the future of Mediterranean wines

**2014 CAB & MERLOT 8 VENTS · ATLAN & ARTISAN · MALLORCA · SPAIN** 1.900 350  
 Plush and rich Island wine created by the winds of Mallorca

**2014 MORELLINO DI SCANSANO · SERPAIA · TUSCANY · ITALY** 1.600 280  
 Elegant Sangiovese located close to the coast is expressive of violets and cherries

SWEET & OTHER FORTIFIED

**2010 TRAMINER AUSLESE · WEINGUT RABL · KAMPTAL · AUSTRIA · 500ML** 1.800 260<sup>60ML</sup>  
 Lovely aromatic and floral dessert wine with fine acidity; sweet

**NV PORTO RUBY · NIEPOORT · DUORO · PORTUGAL** 1.700 230<sup>60ML</sup>  
 A fresh, young and fruity port that expresses with great character; sweet

**2013 CASA DEL INCA · EQUIPO NAVAZOS · MONTILLA · MORILLES · SPAIN** 2.600 290<sup>60ML</sup>  
 From sun-dried Pedro Ximénez grapes with aromas of molasses, honey, spices; sweet and luscious