

featured flight of the month

Ordoñez Family

\$32 per wine flight and \$20 per cheese pairing

MEET THE AMAZING ORDÓÑEZ FAMILY



Jorge Ordóñez is the patriarch of one of Spain's most influential wine families — a visionary importer who reshaped how Americans think about Spanish wine. Born in Málaga and raised in his family's wholesale business, Jorge came to the U.S. in the late 1980s determined to spotlight Spain's native grapes and overlooked regions. He sought out old vines clinging to rocky hillsides, convinced that wines from [Valdeorras], [Calatayud], [Rueda], and [Málaga] could stand shoulder to shoulder with Europe's best. His name is now synonymous with Spain's modern wine renaissance.

Mónica Ordóñez carries that legacy forward with a fresh, contemporary touch. Alongside her brother **Víctor**, she co-founded *Quadrum Wine Co.* in 2020 — a project rooted in the same family philosophy of quality and integrity but delivered in an innovative boxed format. Their goal: to make great Spanish wine more accessible without sacrificing character.

Together, the Ordóñez family continues to champion authenticity, sustainability, and a deep respect for the vineyards that put Spain back on the global stage.

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2023 old vine verdejo [*stainless/neutral oak*]

nisia ‘*las suertes*’ | rueda, spain

\$14|\$50



lime / fennel / almond

Zippy lime and grapefruit zest meet a creamy mid-palate — like citrus curd on toast. It's green-tinged and herbal without being grassy, showing fennel and almond on the finish. A Verdejo that feels both racy and serious.

2023 brought warm days but cool nights in Rueda, keeping Verdejo aromatic while preserving acidity. It's a vintage where the old vines shine, delivering both ripeness and verve.

From 80+ year old vines planted in sandy, stony soils — the kind of vineyards that make Verdejo more profound. Jorge Ordóñez brought Nisia into the spotlight as proof Rueda could go way beyond crisp and simple.

Verdejo thrives in Rueda's high plateau because the vines sit at 2,600 feet above sea level — a rare elevation in Spain that gives wines snap and longevity.

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2021 godello [*stainless/neutral oak*]

bodegas avancia | galicia, spain

\$20|\$72



pear / waxy / saline

Think orchard stroll: pear and golden apple upfront, with a waxy, almost lanolin edge that gives it a little gravitas. There's a salty snap on the finish that reminds you Valdeorras is closer to the Atlantic than you think. Rounded texture, crisp bite — kind of like biting into a perfectly chilled pear. Mostly aged in stainless to keep things lifted, with a touch of large neutral oak for creaminess. No heavy barrel tricks — just a balance of fruit purity and gentle polish.

2021 was a cooler year in Valdeorras, which means Godello leans into freshness rather than weight. That translates to sharper citrus and less overt ripeness — a style that really highlights the grape's mineral side.

Avancia is part of the Jorge Ordóñez portfolio and one of the early champions of Godello in the U.S. market. Old vines planted on steep, schist soils — not an easy harvest, but worth it for that concentration.

Godello almost went extinct in the 1970s. Today it's Spain's 'comeback kid' white grape, sometimes called Galicia's answer to white Burgundy.

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2019 bobal [*stainless/neutral oak*]

micaela rubio ‘*el reflejo*’ | manchuelo, spain

\$18|\$65



blackberry / cocoa / earthy

Dark cherry, blackberry compote, and a streak of cocoa powder. There's a rustic earthiness that keeps it grounded, while the tannins are firm but friendly. It's plush but not heavy, like a velvet armchair you don't sink into. Aged mostly in stainless with some neutral oak aging. Rubio aims for freshness and authenticity rather than heavy extraction. The result is pure Bobal character.

2019 in Manchuela delivered concentrated reds with depth — hot enough for ripeness, but with balanced structure. Perfect for Bobal, which loves the sun but needs control.

Micaela Rubio is one of Spain's rising star winemakers, focused on reviving native grapes and old-vine plots in Manchuela. Bobal, once dismissed as a bulk grape, is her vehicle for terroir storytelling.

Bobal takes its name from the Latin *bovale*, meaning 'bull.' The grape bunches look like a bull's head — fitting for a variety that's powerful yet charming when tamed.

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2021 garnacha [*neutral oak*]

bodegas breca '*el nacido*' | calatayud, spain

\$14|\$50



raspberry / pepper / iron

Juicy raspberry and cherry explode upfront, followed by cracked pepper and dried herbs. There's an iron-tinged minerality that comes straight from those gnarly old vines rooted in rocky slopes. Medium-full, spicy, and very gulpable. Aged in large used oak barrels, just enough to soften edges and deepen texture without masking fruit. The focus here is Garnacha purity.

2021 was a classic Garnacha year in Calatayud — cooler harvest that preserved acidity, so the wines balance ripe fruit with freshness instead of jam.

Breca is Ordóñez's project to showcase old-vine Garnacha from Aragón. These are vines often over 100 years old, planted high in the Sierra de Pardos mountains — a literal 'born survivor' story, fitting for a wine named *El Nacido* ['The Born'].

Calatayud is a lesser-known, underappreciated wine region, dominated by slate, quartzite, and red clay, with poor nutrients and incredible drainage — perfect for Garnacha, which thrives when it has to struggle. These old bush-trained vines, often over 50 to 100 years old, produce small, thick-skinned grapes that yield wines with deep color, bold fruit, and that telltale peppery, mineral backbone.

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unfortified muscatel [*stainless steel*]

botani victoria v2 | Málaga, Spain

\$13|\$59



peach / blossom / citrus oil

Perfumed with orange blossom, jasmine, and fresh peach. On the palate it's all citrus oil and juicy stone fruit, lifted by a clean, dry finish that proves Muscat doesn't need to be cloying. Fragrant yet crisp. Cool-fermented in stainless steel, no fortification — the purity of Muscat fruit left to sing solo.

Botani is one of the most important modern faces of Málaga. Jorge Ordóñez resurrected the region's historic Moscatel vineyards, proving they could make world-class still wines, not just fortified sweet wines.

The Muscat of Alexandria vines here are some of Europe's oldest ungrafted vineyards, clinging to impossibly steep slate terraces overlooking the Mediterranean.

cheese & wine pairing

cheese

mahon | *cow's milk* | menorca, spain

mr. roy | *goat's milk* | galicia, spain

abbaye de belloc | *sheep's milk* | basque, spain

pasamontes manchego | *sheep's milk* | la mancha, spain

valdeon blue | *mixed milk* | malaga, spain

meat

jamon serrano | pork | spain

accoutrements

red currant jam | dried figs | stuffed chili peppers

spanish romesco | edible floral crackers

