



La Mancha
STEAKHOUSE & BAR



Starters

*Do you have allergies or questions
about our ingredients, please ask our staff.*

| | |
|--|------------------|
| TOASTED GARLIC BREAD | 68KR |
| Toasted garlic bread. Served with sour cream and salsa. | |
| "A LOT OF NACHOS" | 68KR |
| Nacho chips with salsa, guacamole and cheese. | |
| JALAPEÑO CREAM CHEESE POPPERS | 80KR |
| Deep fried jalapeños and cheese. Served with sour cream and salsa. | |
| BUFFALO HOT WINGS | 80KR |
| Deep fried hot chicken wings. Served with sour cream and salsa. | |
| HOT CAMARONES | 98KR |
| Hot scampi. Served in a garlic, chili and lime sauce. Served with garlic bread. | |
| PLOCKTALLRIK (minimum 2 persons) | 110KR/per person |
| Cheese and mince filled tortillas, Toasted garlic bread, cheese filled jalapeños poppers, chickenwings, olives, halloumisticks, onion rings, manchego cheese and nachochips. Served with salsa, sour cream and chimi churri. | |

Before dinner

| | |
|--|-------------|
| Codorníu Ecológica EKO 20cl Cava | 99KR |
| Zonin prosecco Cuvee 20cl | 99KR |
| <hr/> | |
| GT | 4cl 6cl |
| Gin, tonic, lemon | 105KR 155KR |
| WHISKEY SOUR | |
| Bourbon whiskey, lemonjuice syrup, eggwhite | |

Kids

| | |
|---|-------|
| Up to 12 years | |
| KID COWBOY BURGER | 69KR |
| 90g hamburger with bread, dressing, lettuce cucumber, tomatoes and french fries. | |
| PANCAKES | 69KR |
| Pancakes with jam and cream. | |
| BBQ CHICKEN BANDIT | 98KR |
| BBQ-marinated chicken fillet. Served with french fries and béarnaise sauce. | |
| BABY PORK | 98KR |
| Mini Pork fillet. Served with french fries and béarnaise sauce. | |
| TACO PLATE MINI | 98R |
| Taco seasoned ground beef with salsa and sour cream. Served with grated cheese, tomato, cucumber, lettuce, corn, soft tortillas and nacho-chips. | |
| BABY BEEF | 138KR |
| Mini file of beef. Served with french fries and béarnaise sauce. | |

Texas style

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All meat served is grilled, fresh and of the best quality.

SHERIFF DINNER 290KR

200g beef fillet, 3 pieces of small ribs.
Served with hickory sauce, coleslaw, pickles,
corn and stir-fried vegetables.

Choose potatoes.

SITTING BULL 300KR

250g beef fillet, turning the edges of freshly ground
pepparmix. Served with pepper sauce, corn,
pickles and stir-fried vegetables.

Choose potatoes.

LADY DINNER 210KR

200g chicken fillet stuffed with
buffalomozzarella cheese and sundried tomatoes
, 3 pieces of small ribs, coleslaw,
pickles, corn on the cob, guacamole
and stir-fried vegetables.

Choose potatoes.

COWBOY DINNER 280KR

200g Entrecote, 3 pieces of small ribs.
Served with hickory sauce, coleslaw, pickles,
corn and stir-fried vegetables.

Choose potatoes.

BONANZA 310KR

300g Entrecote, 3 pieces of small ribs.
Served with hickory sauce, coleslaw, pickles,
corn and stir-fried vegetables.

Choose potatoes.

BILLY THE KID 300KR

250g Jack Daniels marinated bacon wrapped
tenderloin. Served with pepper sauce, pickles, corn
and stir-fried vegetables.

Choose potatoes.

BBQ RIBS 200KR

Our tender ribs with smoky flavor.
Served with bbq-sauce, coleslaw,
corn on the cob and stir-fried vegetables.

Choose potatoes.

BUFFALO BILL 210KR

Bacon wrapped pork tenderloin served with
stir-fried vegetables, corn on the cob,
chantarelle sauce, red wine sauce.

Choose potatoes

THE WILD, WILD DEER 299KR

Grilled deer fillet, with fried vegetables, lingonberry butter,
chantarelle sauce

Choose potatoes

CHOOSE POTATOES

French fries
Dollar Chips
Fried potato wedges
Potato gratin
Sweet potatoes fries +30kr

Specials

All meat served is grilled, fresh and of the best quality.

SWEDSTYLE BEEF 280KR

Grilled tenderloin. Served with béarnaise sauce, BBQ-sauce and stir-fried vegetables.

Choose potatoes.

TOTALLY BIG: GRILL MIX 320KR

Grilled tenderloin, chicken fillet, small ribs, bacon, garlic butter, red wine sauce, corn on the cob and stir-fried vegetables.

Choose potatoes.

HOUSE PLANK 290KR

Grilled tenderloin 250gr, served with fried mushrooms, baconwrapped asparagus, bearnaisesauce, mashed potatoes and grilled tomato.

AMERICAN PLANK 220KR

Baconwrapped pork fillet and BBQ-ribs served with corncobs, BBQ-bearnaise, mashed potatoes and grilled tomato.

BULLFIGHTER PORK FILLET 200KR

Grilled fillet of pork. Served with garlic butter, bullfighter sauce, fried garlic mushrooms, corn on the cob and stir-fried vegetables.

Choose potatoes.

BLACK AND WHITE *Choose potatoes.* 250KR

Grilled beef fillet & fillet of pork served with red wine sauce & béarnaise sauce

BEFF ETENDERLOIN PASTA 160KR

Chantarelles, pepper, leeks and cream.

Topped with Parmesan and olives and served with garlic bread.

TEXAS CHICKEN GARLIC 200KR

Grilled chicken fillet. Served with garlicbutter, bearnaisesauce, garlic-fried mushrooms, corn on the cob and stir-fried, vegetables.

Choose potatoes.

CHOOSE POTATOES

French fries

Dollar Chips

Fried potato wedges

Potato gratin

Sweetpotatoes fries +30kr

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From the sea

SALMON PLANK 210KR

Grilled salmon trout served with skagen mixture, asparagus, lemon, dill, mashed potatoes and grilled tomato.

MARINATED GRILLED SALMON 210KR

Marinated and grilled salmon fillet. Served with sun-dried tomatoes, Mexican chili sauce, guacamole and stir-fried vegetables.

Choose potatoes.

BBQ TIJUANA 200KR

Seared char fillet with lime aioli sauce on a bed of wook-fried vegetables.

Choose potatoes.

Compose your own...

Choose one meat dish, two sauces and one potato

1 RIBEYE STEAK

| | |
|-----------------|--------|
| Regular 200g | 259 kr |
| American 300g | 309kr |
| Texas 400g | 359kr |
| Texas size 500g | 399kr |

TENDERLOIN

| | |
|-----------------|-------|
| Regular 200g | 299kr |
| American 300g | 399kr |
| Texas 400g | 499kr |
| Texas size 500g | 599kr |

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FILLET OF PORK

| | |
|---------------|-------|
| Regular 200g | 210kr |
| American 300g | 250kr |
| Texas 400g | 280kr |

DEER FILLET

| | |
|-----------------|-------|
| Regular 200g | 310kr |
| American 300g | 399kr |
| Texas 400g | 499kr |
| Texas size 500g | 599kr |

2 SAUCES

Béarnaise sauce, Red wine sauce, Salsa, Garlic Butter, Pepper sauce, Hickory sauce, BBQ sauce, Garlic sauce, Guacamole, Melted cheese, Bullfighter sauce, chantarelle sauce, Lime aioli, Chimi Churri.

3 POTATOES

French fries
Dollar Chips
Fried potato wedges
Potato gratin
Sweetpotato fries +30 kr

BBQ burgers

All hamburgers are served with lettuce, cucumber, tomatoes, onion, pickles, coleslaw and french fries

THE MANCHAS OWN BURGER 145KR

200g homemade hamburgers with bread, cheddar cheese, dressing, nachos and jalapeños. Guacamole on the side.

BBQ BURGER 145KR

200g homemade hamburger with bread, cheddar cheese, dressing and bacon. BBQ-sauce on the side.

GUNSMOKE BURGER 145KR

200g homemade hamburger with bread, cheddar cheese, dressing hickory sauce and bacon. Melted cheddar cheese on the side.

MAGIC MOUNTAIN BURGER 190KR

400g homemade hamburger with bread, cheddar cheese, dressing and bacon. Guacamole on the side.

Sides orders

| | | | |
|-----------------------|------|-------------------|------|
| Corn on the cob | 20kr | Bullfighter sauce | 20kr |
| Dollar Chips | 50kr | BBQ sauce | 20kr |
| French fries | 50kr | Chantarell sauce | 20kr |
| Fried potato wedges | 50kr | Garlic sauce | 20kr |
| Béarnaise sauce | 20kr | Hickory sauce | 20kr |
| Red wine sauce | 20kr | Garlic butter | 20kr |
| Sweetpotatoes fries | 60kr | Green salad | 30kr |
| Fried garlicmushrooms | 30kr | Coleslaw | 20kr |
| Melted cheese | 20kr | Guacamole | 20kr |
| Pepper sauce | 20kr | Salsa | 20kr |
| Lime aioli | 20kr | | |

A Taste of Mexico

FAJITA

With onions and peppers in a hot pan. Served with lettuce, soft tortillas, salsa, guacamole and sour cream.

BEEF FAJITA 230KR

Shredded tenderloin.

CHICKEN FAJITA 180KR

Shredded chicken fillet.

SEAFOOD FAJITA 220KR

10 pieces garlic spiced scampi.

FAJITA COMBO 230KR

Shredded tenderloin, chicken and garlic scampi.

TACO PLATE 140KR

Taco seasoned ground beef. Served with tomato, cucumber, lettuce, onion, corn, jalapeño, melted cheese, salsa, sour cream, soft tortillas and nachochips.

QUESADILLA POLLO 130KR

Fried tortilla filled with chicken, cheese, peppers, jalapeño and onions. Served with salsa and sour cream.

ENCHILADA BEEF 170KR

Cheese grated tortilla filled with shredded tenderloin and stir-fried vegetables. Served with salsa and sour cream.

BBQ NAKE CHICKEN SALAD 140KR

Marinated chicken fillet, bacon, iceberg lettuce, tomato, cucumber, onion, jalapeño and corn.
Served with guacamole and garlic bread.

Vegetarian

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HALLOUMI SALLAD 145KR

Halloumi, iceberg lettuce, tomato, cucumber, onion and corn.

Served with guacamole och garlic bread.

VEGGIE TACO PLATE 145KR

Taco seasoned quornbeef with tomato, cucumber, lettuce, onions, corn, jalapeño, melted cheese, salsa, sour cream, soft and hard tortillas.

HALLOUMIBURGARE 145KR

Halloumi cheese roasted into hamburger bread served with halloumi cheese, pickles, guacamole, cornstalk, salad, tomato, cucumber, onions, french fries and coleslaw.

VEGGIE FAJITA 145KR

Stir-fried vegetables in a hot pan with iceberg lettuce, soft tortillas, salsa, and guacamole.
(does not contain any milk or egg products)

Desserts

| | |
|---|------|
| ICE-MOUNTAIN | 69KR |
| A small mountain of vanilla ice cream topped with chocolate sauce. | |
| DAIM CAKE | 69KR |
| Daim cake with vanilla ice cream and chocolate sauce. | |
| KLASSISK MARÄNGSVISS | 79KR |
| Vanilla ice cream with meringue, whipped cream, marshmallows, banana and chocolate sauce. | |
| CLODBERRY MOUNTAIN | 89KR |
| A small mountain of vanilla ice cream topped with cloudberry jam. | |
| FRIED CAMAMBERT | 99KR |
| Deep fried camembert. Served with warm cloudberry jam, fried parsley and vanilla ice cream. | |
| CREME BRULÉ | 80KR |
| Rich custard base topped with a texturally contrasting layer of hardened caramelized sugar | |
| CHOCOLATE LOVING SPOON CAKE | 80KR |
| A tall chocolate cake filled with chocolate-fromage, topped with grated dark chocolate | |

Coffee

| | |
|----------------------------|------|
| Coffee/tea with aftereight | 30KR |
| Cafe Latté | 30KR |
| Cappuccinio | 30KR |
| Espresso | 30KR |
| Dubbel Espresso | 35KR |

After dinner

| | 4cl | 6cl |
|---|-------|-------|
| Irish Coffee | 105kr | 155kr |
| Jameson, coffee, brown sugar and whipped cream | | |
| Amaretto Coffee | | |
| Amaretto, hot strong coffee and whipped cream | | |
| Cuba Kaffe | | |
| Dark rum, Crème de Cacao, hot strong coffee and whipped cream | | |
| French Coffee | | |
| Brandy, brown sugar, strong coffee and whipped cream | | |
| Kaffe Karlsson | | |
| Baileys, Cointreau, coffee and whipped cream | | |
| Maldiverna | | |
| Baileys, Malibu and crushed ice | | |

House wine

| | Glass | Half carafe | House bottle |
|---|-------------|--------------|--------------|
| Red | 82kr | 189kr | 309kr |
| Montgravet Cabernet Merlot | | | |
| Origin: France, Languedoc-Roussillon | | | |
| Grapes: 60% Cabernet Sauvignon & 40% Merlot | | | |
| Flavor: Flavourful, fruity wine with a taste of black currant and black pepper. | | | |
| Long aftertaste. | | | |

Red wine

| | Glass | Bottle |
|---|-------------|--------------|
| Marques de la Mancha | 85kr | 319kr |
| Origin: Spain | | |
| Grapes: 100% Temranillo | | |
| Flavor: Delicious tasty wine with plenty Spain esteem. Aromas of ripe fruit with a light olive / nut character. Taste of red and dark fruit with elegant wretched tones. Has a aftertaste | | |
| Ecologica Shiraz Malbec | 85kr | 319kr |
| Origin: Argentina, Cuyo , La Rioja, Valles del Famatina | | |
| Grapes: 60% shiraz, 40% malbec | | |
| Flavor: Very fruity flavor with hints of barrel, raspberries, blackberries, vanilla and licorice. | | |
| Botanicum Ibericum Organic | 85kr | 319kr |
| Origin: Spain, La Mancha. | | |
| Grapes: 60% Tempranillo & 40% Merlot | | |
| Flavor: Favor of blackcurrant, plum and spices. Balanced with medium tannins and spicy aftertaste. | | |
| Montepulciano D'abruzzo | 89kr | 319kr |
| Origin: Italy, Abruzzerna | | |
| Grapes: Montepulciano d'Abruzzo | | |
| Flavor: Berry taste with hints of wild raspberries, blueberries, sweet licorice and spices. | | |
| | | Bottle |
| Estola Gran Reserva | | 399kr |
| Origin: Spain, La Mancha. | | |
| Grapes: Cencibel (Tempranillo) 65%, Cabernet Sauvignon 35% | | |
| Flavor: Full bodied, still youthful flavor with a character of concentrated mature fruit, blackcurrant and a hint of barrel. | | |
| Epicuro Zinfandel | | 399kr |
| Origin: Italy, Apulien | | |
| Grapes: Zinfandel | | |
| Flavor: Very fruity, with barrel character, hints of dark berries, plum compote, licorice and vanilla. | | |

Prohibition Zinfandel

Bottle

419kr

Origin: USA, California

Grapes: 100% Zinfandel

Flavor: Very fruity aroma with hints of barrel, blueberry jam, chocolate and vanilla.

Valpantena Amarone Della Valpolicella Doc**599kr**

Origin: Italian , Veneto

Grapes: Corvina 70%,

Rondinella 25% och Cabernet Sauvignon 5%

Flavor: Mellow, rich flavor of dark berries, dry chocolate, cherry. Delicate tones of barrels and pleasant freshness and warmth. The long finish has hints of tobacco.

Barbera d'Alba**499kr**

Origin: Italy, Piemonte

Grapes: 100% Barbera

Taste: Medium body, fresh with a balanced harshness.

Elegant, fruity and spicy wine with hints of dark cherries, dried herbs viol and barrel.

Torre del falasco Valpolicella Ripasso superiore**450kr**

Origin: Italy

Grapes: Corvina, Corvinone och Rondinella

Taste: Medium body wine with a taste of dark fruit, chocolate, and some almonds, barrel and herbs.

A powerful wine with rich fruitiness and concentration and a warm long enduring aftertaste.

Secret de lunes Pinot noir**399kr**

Origin: France

Grapes: Pinot Noir 100%

Taste: Medium body, soft and youngfruity wine with tones of cherry, raspberries and strawberries, hints of licorice, fine mineralstructure and rounded tannins.

Fairview Reserve Collection**450kr****Cabernet Sauvignon Petit Verdot**

Origin: South Africa, Western Cape

Grapes: Cabernet Sauvignon, Petit Verdot

Taste: Balanced, fruity taste with hints of spices, vanilla, a charred tone, smokey minerals, some harshness, hints of stone.

Rose wine

Glass

Bottle

Montgravet Rosé**85kr****299kr**

Origin: France, Languedoc-Roussillon

Grapes: Cinsault

Flavor: Dry, very fresh and fruity wine with hints of minerals.

White wine

| | Glass | Bottle |
|---|-------|--------|
| El Coto Blanco | 85kr | 319kr |
| Origin: Spain, Rioja Grapes: Viura Flavor: Dry, light to medium-bodied, mouth-watering, fresh and fruity, with hints of yellow and green apples, citrus, pineapple and a bit of mineral. | | |
| Montgravet Chardonnay | 85kr | 319kr |
| Origin: France, Languedoc-Roussillon Grapes: Chardonnay Flavor: Dry, fresh and flavourful wine with aroma and taste of yellow apples, pears and tropical fruits. | | |
| Bicicleta Riesling | 85kr | 319kr |
| Origin: Chile, Valle Central Grapes: Riesling Flavor: Lovely and juicy acidity. Very tasty with hints of lemon and lime peel. Certain minerality and herbs in the end. Long aftertaste. | | |
| Botanicum ibericum Botanic White | 85kr | 319kr |
| Origin: Spain Grapes: Macabeo, Chardonnay Flavor: Fruitdriven wine with a mix av yellow apples, almonds and yellow stonefruit in aroma and taste. Balanced with grapefruit as aftertaste. | | |

Sparkling wine

| | Bottle |
|---|--------|
| Canti Prosecco | 399kr |
| Origin: Italy, Veneto Grapes: Glera Flavor: Dry, aromatic wine with aroma and taste of nectarine and stone fruits. | |
| Montcadi Cava | 399kr |
| Origin: Spain, Penedès Grapes: 60% Xarel-lo, 30% Macabeo & 10% Parellada Flavor: Dry and fresh sparkling wine with hints of apple and minerals. | |
| Codorníu Ecológica EKO 20cl Cava | 99kr |
| Origin: Spain, Cono Sur Grapes: Xarel-lo, Parellada, Macabeo Flavor: Fresh and balanced with a long creamy aftertaste. | |
| Zonin prosecco Cuvee 20cl | 99kr |
| Origin: Italien, Veneto Grapes: Glera Flavor: Well balanced taste of fruit and almonds. | |

Drinks/Cocktails

4cl 6cl
105kr 155kr

Margarita

Tequila, Cointreau, Lime juice

Whiskey sour

Bourbon whiskey, Lemonjuice, syrup, Eggwhite

Päronsplitt

Xante, Liqueur 43, milk

Aperol Spritz

Prosecco, aperol, soda water, icecubes, orange

Fizzypop

Vodka, Monin bubblegum-syrup, blue curacao, sprite, citronjuice

Mojito

Fresh mint, white rum, pressed limejuice, syrup, soda water

Cosmopolitan

Cointreau, lemon vodka, cranberry juice, limejuice

Cuba Libre

Light & dark rum, coca cola, limeslice

P2

Vanilla vodka, apple sourz, sprite, limeslice

Cherry berry

Sourz redberry, Peachtree, Bacardi limón, Sprite

Tequila sunrise

Apelsinjuice, Tequila, Grenadine

Piggelin

Midori, Apple Sourz, Sprite, Lime

Bacardi razz

Cranberry juice, Bacardi razz, Raspberry mix, Sprite

Cosmopolitan

Cointreau, Lemon vodka, Cranberry juice, Lime

Strand baren

Liqueur 43, Midori, Passoá, Milk

Whiskey

kr/cl

| | |
|------------------------|------|
| Famous Grouse | 25kr |
| Maker's Mark Bourbon | 27kr |
| Jameson | 27kr |
| Jack Daniels | 27kr |
| Cragganmore 12 years | 29kr |
| Chivas Regal 12 years | 29kr |
| The Glenlivet 12 years | 29kr |
| Tallisker 10 years | 29kr |
| Dalwhinnie 15 years | 33kr |
| Glenkinchie 12 years | 33kr |
| Oban | 35kr |
| Scapa | 35kr |
| Bulleit Bourbon | 35kr |
| Laphroaig | 35kr |
| Bells | 26kr |
| Highland Park | 35kr |

Liqueur

| | | | |
|--------------------|---------|---------------|--|
| Baileys | 25kr/cl | Drambuie | |
| Cointreau | | Kahlua | |
| Disaronno Amaretto | | Galliano | |
| Licor 43 | | Malibu | |
| Fishshot | | Jägermeister | |
| Fireball | | Fernet-Branca | |
| Prschtree | | Midori | |

Rom

| | |
|-----------------------------|---------|
| Bacardi Oakheart | 25kr/cl |
| Captain Morgan | 25kr/cl |
| Spiced Gold | |
| Captain Morgan | 25kr/cl |
| Jamaica Rum | |
| Rum Plantation | 30kr/cl |
| Grande Reserve | |
| Rum Plantation | 30kr/cl |
| 20th. Anniversary extra old | |
| Diplomatico | 30kr/cl |
| Ron Zacapa | 35kr/cl |
| 23 year Centenario XO | |

Tequila

25kr/cl

| |
|-----------------|
| Sauza Silver |
| Olmea Blanco |
| Jose Cuervo |
| Especial Silver |
| Sauza Gold |

Cognac

| | | | |
|------------|-------|--------------------|-------|
| | kr/cl | | kr/cl |
| Xanté | 25kr | Remy Martin | 30kr |
| Larsen | 25kr | Anée Fine Calvados | 25kr |
| Grönstedts | 25kr | Boulard Calvados | 25kr |
| Martell | 25kr | | |

Alcohol can damage your health

Soft drinks

| | 33cl | 40cl | 50cl |
|--------------------------------|------|------|------|
| Coca cola | | 34kr | 44kr |
| Coca cola Zero | | 34kr | 44kr |
| Fanta | | 34kr | 44kr |
| Sprite | | 34kr | 44kr |
| Loka (Naturell / Lemon / Pear) | 30kr | | |
| Medium-strong beer | 40kr | | |
| Lightbeer | 34kr | | |
| Orange juice | | 34kr | 44kr |
| Apple juice | | 34kr | 44kr |
| Lingonberry drink | | 34kr | 44kr |
| Milk | | 20kr | 30kr |
| Cranberry juice | | 36kr | 46kr |
| Ice water | | 10kr | |

Cider

| | 33cl |
|-----------------|------|
| Briska Pear | 66KR |
| Briska Rosé | 66KR |
| Bacardi Breezer | 80KR |

Draft beer

| | 0,4l | 0,5l | 0,6l |
|-----------|------|------|------|
| Starobrno | 68kr | 78kr | 88kr |
| Heineken | 68kr | 78kr | 88kr |

Bottled beer

| | 33cl | 50cl |
|---|------|------|
| Eriksberg | | 80kr |
| Mariestads | | 80kr |
| Tuborg Guld | | 80kr |
| Efes Pilsen | | 80kr |
| Birra Moretti Toscana | | 84kr |
| Ridgeway IPA | | 90kr |
| Ship Full of IPA | 66kr | |
| Mellanöl hof | 66kr | |
| Sleepy bulldog pale ale | 66kr | |
| Corona | 69kr | |
| Sitting Bulldog IPA | 70kr | |
| The Tail Whale (veteöl) | 70kr | |
| Wisby Stout | 70kr | |
| Easy Jack Sessions IPA | 76kr | |
| Lagunitas IPA | 76kr | |
| King Kong (from local brewery) | 76kr | |
| The Rise And Fall Of The Burning Bock (from local brewery) | 72kr | |
| Alhambra reserva lager | 78kr | |
| Mahou cinco Estrella | 78kr | |

Non alcoholic

| | Glass |
|-------------------------------|-------|
| Non alcoholic wine(red/white) | 50kr |
| Non alcoholic beer | 50kr |
| Non alcoholic cider | 40kr |
| Non alcoholic drink | 50kr |



La Mancha

STEAKHOUSE & BAR

Spanish wines

Long viticulture

Spain has a wine growing tradition dating back at least 2000 years, to fenicians and greeks.

Because of the trade with its american colonies, Spain early became more export oriented than other big european wine countries. In the beginning it was mostly strong wines that were exported while the rest of the country wines were consumed locally.

Phylloxera Invades

Phylloxera rampage in the 19th- century created large problems in Europe but it came relatively late to Spain – and then they already knew how to handle it. The phylloxera-rampage in France made wine makers from Bordeaux to come to Rioja and Navarra and because of it led to new investments and more modern methods.

Civil war and dictatorship

The bigger part of 20th century was a difficult century for Spain which after a devastating civil war was hindered by Francos dictatorship. From the late 1960s parts of the wine nutrients began to recover, starting with a sherry boom and the rediscovery of Rioja. With the dictatorships fall the economy improved and the local demand for quality wine rose.

Powerful change

With the entry in to the European union 1986, even the poorer regions have gotten investments and since 1990s the Spanish wine industry has transformed rapidly and dynamically.