



Monvinic; Barcelona's Best Wine Bar by Far

巴塞隆拿最佳葡萄酒酒吧—Monvinic

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If there is a list of “places to visit before you die” for wine lovers then Barcelona’s Monvinic would most certainly be somewhere very near the top. Wine lovers can literally spend hours (and probably a fair amount of money) indulging in many of the almost 3,000 labels available in this chic, trendy and ultra-contemporary wine bar and fine dining restaurant that serves not only wines most would swoon over, but food that would give any gourmand life-threatening palpitations out of sheer excitement.

The walk from reception to their newly renovated terrace at the back of the restaurant allows patrons to witness all that is essentially Monvinic. Passing by the impressive wine library of reference books, wine bar, staggeringly ultra modern wine cellar, dining room and education centre one finally finds oneself in a Catalan wine oasis; tucked away from the rest of the world with the iPad wine list in hand one begins to feel rather like Gollum as you stroke the screen and begin to drool over the wines that you can both afford and those you can’t. Did we find ourselves looking at the list thinking “my precious”? Maybe, although the sheer quality of the wine list in hand quickly brought us swiftly back to reality.

There are an impressive number of sommeliers working at Monvinic – even the waiting staff have a serious knowledge of wine that would put almost anyone I have met to shame – but none comes more qualified than the Director of Sommeliers Isabelle Brunet. Isabelle was nominated as the best sommelier in Spain in 2013 and formerly worked at Ferran Adrià’s elBulli and the prominent Les Ambassadeurs in Paris and The Ritz Club in London. Isabelle wastes no time in arranging drinks and served a highly impressive Cava – the Colet-Navazos Reserve Extra Brut 2009 from DO Penedes.

We only went for lunch – dinner would have been fantastic but time

was not on our side – and as the impressive array of dishes were served we ordered a glass of Cava Nadal from DO Cava, a lovely DOC Priorat 2012 white from Cellar Puig and a sherry from Valdespino; a Manzanilla Sanlúcar de Barrameda Deliciosa NV. As the mains were served, Isabelle generously poured us a bottle of excellent Xarel-lo from DO Penedes; the Pardas 2010 which was outstanding and worked amazingly with not only the food but with the warm sunny day that graced us upon our visit.

Monvinic is certainly a groundbreaking venue and since it was set up in 2008 over 8,000 wines have graced the wine list there. The list is ever changing and ever evolving which is nice as it means that you are unlikely to drink the same wines each time you visit. The team there are super-knowledgeable, friendly and exceptionally professional and the wine list there could only disappoint those who know nothing about wine. Every wine producing country is represented on the list and this gives patrons the unique opportunity to travel the world of wine without having to leave Barcelona.

No trip to Barcelona is complete without a trip to Monvinic and any discerning wine lover would be amiss to not pay it a visit. If there is somewhere close to ‘wine heaven’ then Monvinic is certainly it – just go into the cellars and have a look at the eye-watering amounts of wine on display and if this doesn’t excite you then we suggest heading to the nearest hospital to get your pulse checked.

Monvinic, Carrer Diputacio 249, 08007, Barcelona, Spain – info@monvinic.com / www.monvinic.com

在「愛酒者之必遊勝地」的名單上，巴塞隆拿酒吧Monvinic必定名列前茅，而喜歡喝葡萄酒的你可在這裏花上一整天(以及相當數量的鈔票)，埋首於具有將近3,000款葡萄酒的酒單之中。這間酒吧暨高級食府裝潢別緻時尚、極具現代感，所供應的葡萄酒除了多得令你陶醉外，其食物也會讓美食家為之動容。

從接待處走到餐廳後方平台，顧客可以親眼看到Monvinic酒吧散發的特質—放滿葡萄酒參考書的書櫃、葡萄酒專屬吧台、現代化得驚人的酒櫃、餐廳和葡萄酒教學區。看着以iPad展示的酒單，你仿如置身於Catalonia的葡萄酒綠洲上，然後慢慢變得像咕嚕(英：Gollum，《魔戒》中的角色)一樣，酒單上每一款你負擔得起或負擔不起的葡萄酒就如魔戒般，令你禁不住垂涎三尺，並在心裏唸着：「我的寶貝」。回到現實，酒單上的每款葡萄酒的而且確極為優質。

在Monvinic酒吧工作的侍酒師數量也令人為之驚嘆，就連侍應生也對葡萄酒擁有深切的認識，更可能使差不多我認識的所有人也感到比不及，而我想也沒有一個比她更有資格—侍酒師總監Isabelle Brunet。她在2013年被提名為西班牙最佳侍酒師，曾在多間知名高級食府工作，包括國際知名的西班牙大廚Ferran Adrià的餐廳elBulli、巴黎著名餐廳Les Ambassadeurs以及倫敦的The Ritz Club。不用片刻，Isabelle便以優秀的Cava來招待我們，這枝DO Penedes產區的Colet-Navazos Reserve Extra Brut 2009的味道，在我們的口腔內留下了深刻的印象。

我們只在此用午膳，但相信如果能夠吃上一頓晚飯將會更加完美，可惜時間上並不許可。隨着一碟又一碟的美食端到桌上，我們也多點了一杯釀自酒莊Cellar Puig的DOC Priorat 2012白酒(產自DO Cava產區中Cavas Nadal)，以及Valdespino酒莊的Manzanilla Sanlúcar de Barrameda Deliciosa NV雪利酒。主菜出場時，Isabelle更為我們倒上一瓶釀自DO Penedes產區Pardas酒莊的2010年份Xarel-lo白酒，其不僅與食物非常配搭，在如此一個風和日麗的下午享用，也是最適合不過。

Monvinic酒吧絕對是突破創新的食府，自2008年開業起，已經有超過8,000款葡萄酒登錄其酒單之上，反映酒吧一直改變和更新酒單。這對食客飲者來說是件好事，因為這代表着你每次光顧時也不太會喝到同一樣的葡萄酒。再者，餐廳及酒吧的團隊非常專業，各人也擁有豐富的葡萄酒知識，同時以友善有禮的服務態度招待客人。酒單上囊括了世界上每一個葡萄酒出產國，讓客人可以身在巴塞隆拿，而心卻在葡萄酒世界中盡情遊歷，或許只有對葡萄酒毫無認識的人，才會對如此出眾的酒單感到失望吧。

所謂「不到長城非好漢」，若你到巴塞隆拿而錯過了Monvinic酒吧，你大概也不能說自己到過這個城市吧，而有品味的葡萄酒愛好者更不能不到訪此處。假如真的有「葡萄酒天堂」這個地方，Monvinic酒吧肯定非常接近—只要到酒窖走走，看看那令人目瞪口呆的葡萄酒數目，可謂「一看便知龍與鳳」。如果這也不能令你感到興奮，建議你還是到醫院檢查一下你的脈搏是否正常吧。Monvinic酒吧地址：Carrer Diputacio 249, 08007, Barcelona, Spain；電郵：info@monvinic.com；網址：www.monvinic.com。