



WINE BY THE GLASS

Tinto (Reds)

HOUSE: Lobetia (Castilla) Tempranillo, Petit Verdot	10
Altos De La Hoya (Jumilla) Monastrell	15
Alto Molino (Argentina) Malbec	12
Apaltagua (Chile) Pinot Noir	12
Artuke (Rioja) Tempranillo	13
The Flower and The Bee (Galicia) Sousón	14
Lechuza (Castilla) Garnacha	11
Mercedes Eguren (Castilla y León) Cabernet Sauvignon	11
Vividor (Jumilla) Bobal	12

Rosado (Rosé)

HOUSE: Lobetia (Castilla) Garnacha	10
Guarduño (Castilla) Bobal	11
Rubentis Txakoli (País Vasco) Hondarribi Zuri & Beltza	15

Blanco (White)

HOUSE: Lobetia (Castilla) Chardonnay	10
Benito Santos (Rias Baixas) Albariño	12
Lago (Vinho Verde DO, Portugal) Avesso, Arinto	11
Lobetia (Castilla) Sauvignon Blanc	12
Pardevalles (León) Albarín	13
Poquito (Valencia) Moscato	11
Ugarte Eguren (Rioja) Field Blend	11
Xarmant Txakoli (País Vasco) Hondarribi Zuri	14

Cava & Corpinnat (Sparkling)

Castellroig Corpinnat Brut Reserva	15
Sabaté i Coca Corpinnat Brut Reserva Rosat	15
Chic Barcelona Cava	11
True Colors Cava	12



Driven by our passion for all things from Spain—food, drink, music, and culture—we three friends realized a decade-long dream by opening La FERIA in 2013. Ten years on, we're thrilled to continue sharing Spain's best foods and drinks with you here in Detroit. In fact, it is this complement of pairing great food with great drink that compelled us to expand our offerings in 2018 through Cata VINO, our adjacent wine bar and mercado. We're excited to offer you a larger selection of Spanish and international wines, sherries, craft cocktails, seafood conserva, and more.

Our carry-out offerings include To-Go Sangria jars, our irresistible Almogrote in retail packets, and cured meats, cheeses, speciality sweets and products from Spain. Don't leave without your bag of gourmet goodies!!! Moreover, we are from Detroit and believe in supporting fellow Detroiters. We deliberately source as many products and services as we can locally, believing that we will prosper only when we ALL prosper.

Saludos,
Pilar, Naomi, and Elias

LAFERIADETROIT.COM

CATAVINODETROIT.COM



BOTTLE LIST

TINTO (REDS)

RETAIL/TABLE

SPAIN

Altos De La Hoya (Jumilla) Monastrell	\$22/\$30
Artuke (Rioja) Tempranillo	\$30/\$38
Clos de Tafall (Priorat) Grenache. Carignan	\$33/\$41
Finca Resalso (Ribera Del Duero) Tempranillo	\$25/\$33
The Flower and the Bee (Galicia) Sousón	\$27/\$35
Gamonal (León) Prieto Pecudo	\$32/\$40
Lágrimas de Bhilar (Rioja) Graciano	\$29/\$37
Lechuza (Castilla) Garnacha	\$23/\$31
Lobetia (Castilla) Tempranillo. Petit Verdot	\$21/\$29
Mercedes Eguren (Castilla y León) Cabernet Sauv.	\$22/\$30
Mestizaje (Valencia) Bobal	\$29/\$37
Navarra (Navarra) Tempranillo	\$24/\$32
Ugarte Eguren Cosecha (Rioja) Tempranillo	\$19/\$27
Urbina (Rioja) Tempranillo	\$45/\$53
Uva de Vida (Castilla La Mancha) Graciano. Temp.	\$32/\$40
Vividor (Jumilla) Bobal	\$22/\$30

INTERNATIONAL

Alto Molino (Argentina) Malbec	\$22/\$30
Apaltagua (Chile) Pinot Noir	\$20/\$28

ROSADO (ROSÉ)

Garduño (Castilla) Bobal	\$16/\$24
Lobetia (Castilla) Garnacha	\$19/\$27
Rubentis Txakoli(País Vasco)Hondarribi Zuri & Beltza	\$24/\$32

BLANCO (WHITE)

RETAIL/TABLE

SPAIN

Benito Santos (Rias Baixas) Albariño	\$25/\$33
Celeste (Rueda) Verdejo	\$26/\$34
Godeval (Valdeorras) Godello	\$35/\$43
Lobetia (Castilla) Chardonnay	\$19/\$27
Lobetia (Castilla) Sauvignon Blanc	\$22/\$30
Pardevalles (León) Albarín	\$25/\$33
Poquito (Valencia) Moscato	\$12/\$20
The Flower and The Bee (Galicia) Treixadura	\$29/\$37
Ugarte Eguren (Rioja) Field Blend	\$22/\$30
Xarmant Txakoli (País Vasco) Hondarribi Zuri	\$24/\$32

INTERNATIONAL

Broken Dreams (USA) Chardonnay	\$30/\$38
Lago (Vinho Verde, Portugal) Blend	\$19/\$27

CAVA & CORPINNAT (SPARKLING)

All of our Spanish Sparkling Wines are blends of the Macabeo, Parellada, and Xarel-lo varieties

Castellroig Corpinnat Brut (Spain)	\$35/\$43
Sabaté i Coca Corpinnat Rosat (Spain)	\$35/\$43
Chic Barcelona (Spain)	\$21/\$29
True Colors (Spain)	\$25/\$33

SHERRY

In descending order from dry to sweet

Gutierrez Colosia Fino	\$25/\$33
Valdespino Deliciosa Manzanilla	\$19/\$27
Barbadillo Oloroso	\$26/\$34
Barbadillo Pedro Ximénez	\$27/\$34

la Feria
SPANISH TAPAS

CATA VINO
MERCADO & WINE BAR