

DOLCE
HOTELS AND RESORTS®
BY WYNDHAM
BARCELONA RESORT



Wine List

Origen Restaurant

A carefully selected choice to accompany every moment.



RED WINE

CLOT DEL OMS – D.O Penedés	17,50€
Made from Carinyena and Samsó, this Penedés wine combines tradition and structure. It stands out for its ripe fruit notes and a subtle spicy finish. Perfect to accompany well-aged cheeses and game dishes.	
CA N'ESTRUC – D.O CATALUNYA	17,50€
A blend of Garnacha, Cariñena, and Syrah, this wine offers aromas of red fruit and black pepper. On the palate, it is fresh and balanced. Ideal with pasta dishes, cold cuts, grilled meats, and cow's milk cheeses.	
FINCA VILADELLOPS – D.O Penedés (Massís del Garraf)	28,00€
Garnatxa Negra and Syrah come together in this Mediterranean-style wine. Notes of ripe plum and aromatic herbs. Perfect for small game dishes.	
GRAN CAUS – D.O Penedés (Massís del Garraf)	42,00€
Cabernet Franc, Merlot, and Cabernet Sauvignon create a complex and elegant wine. It shows notes of dark fruit, spices, and toasted hints. Excellent with red meats and aged cheeses.	
MODERNISTA – D.O Terra Alta	20,00€
Organic and full of character, combining Garnatxa Negra, Tempranillo, and Syrah. Floral and fruity aromas with mineral touches. Pairs well with vegetarian dishes, rice dishes, or gourmet burgers.	
GOTES – D.O Priorat	32,00€
Garnacha, Cariñena, and Syrah create a wine with power and depth. Mineral notes, dark fruit, and spices make it perfect for hearty dishes such as stews or lamb.	
LES COUSINES L'INCONSCIENT – D.O Priorat	26,70€
A young and expressive Priorat wine. Fresh with good structure, offering forest fruit notes and balsamic touches. Pairs well with cold cuts and pasta.	
MAS COLLET – D.O Montsant	22,00€
Garnatxa Negra, Samsó, and Tempranillo produce a round and approachable wine. Notes of ripe fruit and toasted hints. Ideal with white meats and semi-aged cheeses.	



RED WINE

EL SINDICAT DE LA FIGUERA – D.O MONTSANT	35,00€
An authentic Montsant wine, fresh and straightforward, with red fruit and forest herb notes. Ideal with tapas, soft cheeses, and light meats.	
CASTELL GOTIM BRU – D.O COSTERS DEL SEGRE	21,00€
Cabernet Sauvignon takes the lead, offering body and structure with aromas of dark fruit and hints of vanilla. Pairs well with roasted meats and stews.	
MUGA – D.O RIOJA	36,00€
Complex and traditional, blending Garnacha, Graciano, Malvasía, Tempranillo, and Viura. Floral and fruity notes with a touch of oak. Excellent with roasts and hearty dishes.	
IZADI CRIANZA 2021 – D.O RIOJA	24,80€
An elegant, silky Tempranillo. Aromas of red fruit, sweet spices, and toasted notes, offering balance and freshness. Perfect with grilled meats and semi-aged cheeses.	
PÉTALOS – D.O BIERZO	26,00€
Mencía at its finest. Delicate, floral, with subtle minerality, this wine enchants with its freshness and elegance. Ideal with light dishes, mushrooms, or Asian cuisine.	
PAGO DE LOS CAPELLANES CRIANZA – D.O RIBERA DEL DUERO	39,00€
Tempranillo with touches of Graciano, Petit Verdot, and Syrah. Intense, with notes of dark fruit, coffee, and spices. Perfect for red meats and game dishes.	
PAGO DE LOS CAPELLANES RESERVA – D.O RIBERA DEL DUERO	54,00€
The noblest expression of Tempranillo. Deep and structured, revealing aromas of dark fruit, spices, and fine oak. Ideal for special occasions and hearty dishes.	
VIZCARRA – D.O RIBERA DEL DUERO	24,70€
Pure Tinta Fina. Fruity, with hints of licorice and roasted notes. Good acidity and polished tannins. Perfect with Iberian cured meats and traditional dishes.	



WHITE WINES

CLOT DEL OMS – D.O Penedés	17,50€
A refined white made from Chardonnay and Malvasía, with delicate fruity and floral aromas, offering freshness and balance. Ideal with seafood and delicate dishes.	
CA N'ESTRUC BLANC – D.O CATALUNYA	17,50€
A masterful blend of Xarel·lo, Moscatel, Macabeo, and Garnacha Blanca, showcasing elegance and aromatic complexity. Perfect with rice dishes and fine fish.	
BLANC TRANQUILLE – D.O Penedés	19,50€
An organic wine combining Muscat, Xarel·lo, Macabeo, and Parellada, offering a fresh and perfumed profile with harmonious structure. Subtly pairs with appetizers and Mediterranean cuisine.	
HONEYMOON – D.O Penedés	23,00€
Single-varietal Parellada, crafted under organic and vegan standards. Vibrantly fresh and pure, ideal for salads and light dishes.	
GRAN CLOT DELS OMS CHARDONNAY – D.O Penedés	25,00€
Structured and elegant white wine, with impeccable acidity and ripe fruit notes. Ideal for fatty fish and soft cheeses.	
GESSAMI – D.O Penedés	23,50€
A complex and aromatic organic blend of Muscat de Frontignan, Muscat Alexandria, Sauvignon Blanc, and Gewürztraminer. Delicate floral and exotic notes, perfect with sophisticated dishes and foie gras.	
GOTIM BLANC – D.O COSTERS DEL SEGRE	20,00€
Combining Macabeo and Sauvignon Blanc with freshness and pronounced citrus character. Light and delicate, ideal with seafood and salads.	
MODERNISTA – D.O TERRA ALTA	20,00€
Garnatxa Blanca with elegant minerality and freshness, smooth and persistent in texture. Excellent with rice dishes and prepared vegetables.	



WHITE WINES

PANSA BLANCA – D.O ALELLA	22,00€
A traditional single-varietal with vibrant acidity and subtle floral aromas. Ideal with delicate fish and seafood.	
MUGA – D.O RIOJA	23,00€
A classic blend of Viura, Garnacha Blanca, and Malvasía, offering complexity, balance, and subtle hints of oak. Excellent with fish and white meats.	
FENOMENAL VERDEJO ECOLÓGICO 2024 – RUEDA	22,50€
An organic Verdejo with great freshness, featuring intense citrus and herbal aromas, bringing elegance and liveliness. Perfect for appetizers and light dishes.	
PACO & LOLA – RÍAS BAIXAS	26,00€
Fresh and vibrant Albariño with delicate notes of white fruit and flowers, elegant and long-lasting. Ideal with seafood and Galician cuisine.	

ROSÉ WINES

CLOT DELS OMS – D.O Penedés	17,50€
An organic Merlot rosé, fresh and fruity with red fruit notes and good structure. Ideal with tapas and light dishes.	
AURORA D'ESPIELLS – D.O Penedés	17,50€
An elegant blend of Xarel·lo and Pinot Noir, fresh and delicate, with citrus and red fruit aromas. Perfect with fish and salads.	
MIRAVAL ROSÉ – D.O CÔTES DE PROVENCE	36,00€
A classic Provençal rosé of Cinsault, Garnacha, Syrah, and Rolle. Balanced and fresh, with floral and berry notes. Excellent with Mediterranean cuisine and seafood.	



CAVA

RABETLLAT I VIDAL BRUT – D.O CAVA	21,00€
Fresh and balanced Cava with fine bubbles and notes of white fruit and citrus. Versatile and elegant, perfect for toasting or accompanying appetizers.	
RABETLLAT I VIDAL BRUT NATURE – D.O CAVA	23,00€
Dry and delicate, with a clean and mineral expression. No added sugar, reflecting the purity of the terroir. Ideal with seafood and light dishes.	
RABETLLAT I VIDAL BRUT ROSÉ – D.O CAVA	23,00€
A rosé Cava with great freshness and subtle red fruit notes. Elegant mousse and fruity finish. Perfect for celebrations and sophisticated starters.	
RABETLLAT I VIDAL GRAN RESERVA XAREL·LO – D.O CAVA	29,00€
Single-varietal Xarel·lo with extended aging. Complex and structured, with notes of dried fruit, fine yeast, and a persistent finish. Perfect for the most special occasions.	
ELYSSIA GRAN CUVÉE – D.O CAVA (FREIXENET)	27,00€
Modern and refined Cava, incorporating Chardonnay in its blend. Creamy, elegant, with tropical and floral notes. Ideal for distinguished celebrations and haute cuisine.	
MALVASÍA – D.O CAVA (FREIXENET)	26,00€
An exceptional sweet Cava made from Malvasía. Aromatic and seductive, with honeyed and floral notes. Perfect as an elegant aperitif or to accompany delicate desserts.	
JUVÉ & CAMPS BRUT ROSÉ – D.O CAVA	27,00€
Rosé Cava from Pinot Noir, vibrant and sophisticated, with elegant bubbles and forest fruit aromas. Perfect with Asian cuisine or spiced dishes.	
JUVÉ & CAMPS RESERVA DE LA FAMILIA BRUT NATURE – D.O CAVA	29,00€
An icon of Spanish Cava, made without added sugar. Fine, dry, and complex, with notes of toasted bread, ripe fruit, and excellent structure.	



CORPINNAT

GRAMONA BRUT IMPERIAL – D.O CORPINNAT

35,00€

A highly refined sparkling wine with delicate bubbles and notes of white fruit, dried flowers, and brioche. Balanced and creamy, ideal with fish, rice dishes, or as a sophisticated aperitif.

TORELLÓ BRUT – D.O CORPINNAT

30,00€

Elegant and dry, with very fine bubbles and aromas of apple, almond, and toasted bread.

TORELLÓ BRUT NATURE – D.O CORPINNAT

34,00€

An organic sparkling wine made from native grapes.

CHAMPAGNE

MOËT & CHANDON BRUT IMPÉRIAL – D.O CHAMPAGNE

82,00€

An iconic Champagne, fresh and harmonious, with notes of citrus, pear, and a hint of butter. Elegant bubbles and a persistent finish. Perfect for celebrations or accompanying gourmet cuisine.