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## RESTAURANT REVIEW

### Bar Tozino

☛ Lassco Ropewalk, Maltby St, London SE1 3PA; [bartozino.com](http://bartozino.com)

Tucked into one of the stall shops found on the Ropewalk as part of the Maltby Street Market in London, is Bar Tozino, a hidden gem that has quietly found a following – especially for those who love great tapas and sherry.

The bar was started by Zac Fingal-Rock Innes and his business partner Chuse Valero. He attributes some of his success to the time he spent working at Brindisa, while studying anatomy, that introduced him to the world of jamón carving. "Most of what I have been doing I learned there. We used to go through ten hams in a week," he says.

In January 2012, after learning the jamón-carving skills and while working at Selfridge's as a cheesemonger, he and his business partner started running a stand at the Maltby Street Market.

His father, who had a deli when he was a kid, was also a wine merchant and the idea to start offering wines, a red and white from Rioja, was born.

When an enclosed shop stall on the street became available, the two jumped at the opportunity. The space is just how one imagines a local bodega in Spain, with jamóns hanging from the ceiling.

There are five jamón offerings that



An authentic Spanish experience at Bar Tozino

range from £5-£15 for a regular serving, are hand-carved and all list the vintage and the producer, as well as the region from which the jamón originated, much like wine.

The team at Bar Tozino hand-selects the jamón they decide to import and frequently travel to Spain on the hunt for great producers. There are seven different charcuterie plates priced from £5-£10 and daily hot specials that range from £4-£6.

The wines offered include four whites and five reds, all available for between £4-£10 a glass and by the bottle. There are seven sherries on offer, mostly from Delgado Zuleta, one of the oldest family-owned wineries in Jerez, ranging from £4-£7 per glass.

◆Erin Smith



Read the review in full online at [Harpers.co.uk/sectors/on-trade](http://Harpers.co.uk/sectors/on-trade)

## JUST A MINUTE

### Agustin Trapero

Head sommelier at Michelin-starred Launceston Place



#### When did you first get interested in wine?

I am from El Tiemblo in Spain, the land of Garnacha Tinta, so I was always surrounded by wine. I can remember helping my grandfather Kiko to do the harvest when I was a child.

#### How did you train?

In 2011 I finished my Wine & Spirit Education Trust Diploma and, in 2013, I passed the Court of Master Sommeliers Advanced course. In fact, I am the only Spanish sommelier to achieve both of these qualifications, something that makes me very proud.

#### What do you like most about the job?

To take how the wines are made and where they are from, and bring that together and explain it to the guest. This is one of the main points that makes this career as lovely as it is.

#### What do you like least?

Quite simply, stock taking and the antisocial side of the job because of the hours we work.

#### How do you think sommeliers are regarded in the trade?

Sommeliers are more recognised and valued now than before, mainly because the customer's demands have grown and improved, but also because the world map of wine has extended to boast new appellations from more and more areas around the globe. As a result, quality restaurants need a qualified sommelier on the floor to look after the wine list and introduce new, lesser-known bins to guests.

#### What do you see as the most important part of your job?

Having the ability to connect with the guest, to understand their demands and to exceed their expectations.



Read the full interview on [Harpers.co.uk](http://Harpers.co.uk)

## HARPERS CHOICE

**Name:** Fair Horizons Fairtrade Pinotage Rosé, South Africa

**Who makes it:** Fair Horizons

**Who sells it:**

Matthew Clark

**RRP trade price:** £5.89

**Why we like it:** This Pinotage Rosé is the perfect pair for sushi and, as it is Fairtrade, how you can you not feel good about drinking it? Now if only we could get the sun to come out a bit more and it would be perfect wine for a sunny day.



**Name:** Durbanville Hills

Sauvignon Blanc

**Who makes it:**

Durbanville Hills

**Who sells it:**

Matthew Clark

**RRP trade price:** £8.28

**Why we like it:** The Sauvignon Blanc is a great expression of the warm weather in South Africa and the grapes are sourced from seven of the nine Durbanville Hills farms. This wine, along with all the grape suppliers are WIETA, certified.



**Name:** Unsung Hero

Fairtrade Shiraz,

Western Cape

**Who makes it:** Fairhills

**Who sells it:**

Matthew Clark

**RRP trade price:** £8.54

**Why we like it:** Half the blend has been aged in French Oak barrels, which adds a greater complexity to the wine. This wine reminds us that wines from South Africa are continuing to evolve and the quality has been improving dramatically in the past few years.

