

# SPEC'S WINE OF THE WEEK

## Spada, Toro, 2006

Tech: 13.5% Alcohol. 100% Tempranillo (Tinta de Toro) with an average vine age of 40 years grown in deep sand in high desert conditions fermented and aged in all Stainless Steel tanks. Deep black-red-purple in color with well formed legs; dry, medium full-bodied with balanced acidity and moderately chewy phenolics. Dusty, rich, grapey almost black fruit with notes of leather, black pepper, and cedar. Quite satisfying. Serve it cool (60°) with grilled meats from pork to lamb. *Fine. Spec's Score: 88+ VHR (Very Highly Recommended).*

Prices include 5% Cash Discount, and are subject to change without notice.

**\$7.97** bottle **\$89.74** case 12x750ml

# SPEC'S

**WINES, SPIRITS & FINER FOODS**  
**MON-SAT 10AM TO 9PM**

- **NOW OPEN in Temple**
  - **739 HWY 71 W (Bastrop) • Arbor Walk**
  - **Southpark Meadows • Airport Blvd • Bee Cave**
  - **Round Rock (Next to IKEA) • Brodie Lane**
- (512) 280-7400**

**SEE OUR STATESMAN AD EVERY FRIDAY.**

**Prices Include 5% Cash Discount.**

Named Food Retailer of  
The Year by NASFT!

