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Not all items available at all locations.



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
713.526.8787

Named Food Retailer of The Year by NASFT!

SPEC'S Cheese of the Week

Swiss Alp Panorama

The purest Swiss milk and a selection of the finest alpine herbs make up this unique cheese. Made using traditional Swiss methods, Panorama is carefully matured over a period of months in a coating of top-quality herbs. It is this process that turns Swiss Alp into a unique and naturally aromatic cheese experience. While the herbs are only visible in the edible outer coating, the whole cheese is infused with their aroma.



\$9.99 lb. cash

sale good through 8/14/2010

This cheese is available at Spec's Superstore location 2410 Smith Street.