



WINE & CHEESE OF THE WEEK

DIBON Sparkling Brut Reserva Cava, Penedes, NV

A blend of 25% Xarel-lo, 30% Parellada, and 45% Macabeo (the traditional Cava varieties) fermented using methode champenoise and aged 18 months en tirage (on the yeasts) before disgorgement and finishing. Light-gold-straw in color and fully sparkling; dry, medium-light-bodied with refreshing acidity. Clean and fresh offering lots of citrus with just a little yeast and toast. Simple and refreshing, clean and alive. These folks also make a fine Pinot Noir rose sparkler. Spec's Score: 87+ Tech Note: 11.5% Alcohol.

\$9.19 BOTTLE **\$102.48 CASE** 12x750ml

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



Swiss Alp Panorama

The purest Swiss milk and a selection of the finest alpine herbs go to make up this unique speciality 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.



\$14.99/lb. cash

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

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