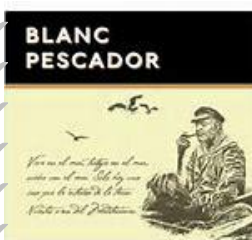
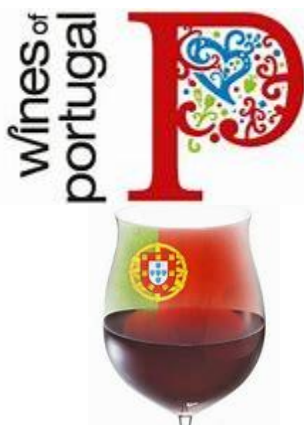


# JULY WINE CLUB



## BLANC PESCADOR – CATALONIA, SPAIN

The semi-sparkling white wine, made of Macabeo, Parellada and Xarel·lo. Original and refreshing, the product of a second natural fermentation. Pale yellow-green complexion with a brilliant appearance. It is found to be aromatic and deliciously vigorous.



## HOYA DE CADENAS TEMPRANILLO RESERVA – VALENCIA, SPAIN

It has a clean appearance and intense deepness with red-vermillion hues. Its bouquet reveals complex aromas of ripe fruit and vanilla. On the palate, is a smooth, velvety wine with an elegant and spicy finish.



## BOÃBRISA RED BLEND – ALENTEJO, PORTUGAL

Starting with flavors of plum and black currants, nuances of raspberry, vanilla and black pepper add to the charm. The finish is round and full with gentle tannins contributing to the lengthy finish.



## EL MIRACLE OLD VINE GARNACHA – VALENCIA, SPAIN

Bright cherry with a deep robe and very luminous purple edge. It has an intense bouquet, an expressive and fragrant nose, dominant red fruit wrapped in smoky notes and mineral flavors. The nose is tamed by the wood, with hints of cedar. Smooth on the palate, good acidity and meaty, defined tannins that recall ripe plums and black olives, with a long berry-laden finish. A fine wine with a Mediterranean character.



TUESDAY, JULY 10<sup>TH</sup> – 7:00 PM  
\$40/PERSON + TAX & GRATUITY

\*RESERVATIONS REQUIRED\* (724) 515-2903