



SIX for \$76 – November 2025



Here's our monthly deal - **Six for \$76**: six reds or six whites for \$76 plus tax!
You can **DOUBLE DOWN** and get two: one of each or two of one, for **\$144** plus tax.



WINERY: Pazo das Tapias (Manuel Mendez)
WINE: Mencia "Finca os Cobatos"
GRAPE: *Mencia*
REGION: Monterrei, Galicia
COUNTRY: Spain
THE SKINNY: *Forest Berries & Fresh Herbs, Lively & Dark*

With successful estates in Rias Baixas and Ribeiro already, Manuel Mendez completed his Galician trifecta in 2006 with this estate in Monterrei. One of the oldest vineyards in the area, it is planted to the region's signature varieties: Godello and Mencia - the latter presented here in classic, minimalist form, brimming with the grape's signature freshness and foresty, herbaceous undercurrents. File between Oregonian Pinot and Loire Cab Franc...

Serving Suggestions: Cured jamon Iberico w/ bits of Galicia's tetilla queso. Grilled root vegetables drizzled w/ olive oil & Maldon salt.



WINERY: Centorame
WINE: Montepulciano d'Abruzzo
GRAPE: *{organic} Montepulciano*
REGION: Abruzzo
COUNTRY: Italy
THE SKINNY: *Dark Fruit, Elegant & Oh-So Drinkable!*

Saddle up your horse and let's ride out to the country - this is a picnic red if we've ever met one. The motto of the Abruzzo region perfectly describes it, "forte e gentile" (strong and gentle). It's both robust and elegant, with soft tannins and gentle spice - aromatic and rich, full of juicy black plums and boysenberries, a whiff of saddle leather, a pinch of pipe tobacco.

Serving Suggestions: Prosciutto, green olives, & fresh red tomatoes w/ olive oil, caciocavallo cheese, burrata w/ country bread while your horse grazes nearby.



WINERY: Adega M. Cordeiro
WINE: Tejo Tinto "Encosta do Vale Galego"
GRAPE: *{sustainable} Tempranillo, Castelão, Syrah, Touriga Nacional*
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: *Black Cherry, Dried Herbs, Rich & Silky*

Father Manuel retired from his office job and wanted to return to the vineyard and winemaking life his relatives had grown up with. Now he and son João have revitalized an old vineyard at the foot of the beautiful Serra d'Aire, a 2000 foot tall limestone massif. The backbone is Tempranillo while local specialty Castelão adds freshness, and we get additional richness from Syrah and Touriga Nacional.

Serving Suggestions: Lamb or beef shank stew w/ beans, garlic, & lots of rosemary. Barbecued pork ribs w/ sweet, KC style sauce.



WINERY: Castello di Torre in Pietra
WINE: Lazio Rosso - Elephas"
GRAPE: *{organic} Sangiovese, Montepulciano, Merlot*
REGION: Lazio
COUNTRY: Italy
THE SKINNY: *Plum & Berry, Gentle Earth, Kiss of Oak*

"This wine is dedicated to the ancient inhabitants of our cellars...prehistoric elephants," the castello delightfully asserts. Despite boasting Italy's capital city, Lazio's contributions to Italian wine are some of the seldomest encountered in the U.S. Sincere, organic, and fiercely amicable, this is a prime candidate for captivating weeknight sipping before, during, and after dinner...

Serving Suggestions: Pizza w/ sausage, mushrooms, & halved grape tomatoes. Pasta & red sauce w/ olive oil, parsley leaves, onions, & red pepper flakes.



WINERY: Casa Los Frailes
WINE: Monastrell
GRAPE: *{biodynamic} Monastrell*
REGION: Valencia
COUNTRY: Spain
THE SKINNY: *Black Cherry & Fig Preserves, Bold & Balanced*

The dry conditions and sandy soils of Valencia yield outstanding Monastrell full of ripe, berryish goodness - a majestic velvet robe which seductively cradles the taster's tongue in a bountiful bath of sumptuously silken fruit! Whew, we got a bit carried away. This is just a straight-up great red - easy to drink and astoundingly generous. Seriously, our friends at Casa Los Frailes have put the "more" into Mourvedre.

Serving Suggestions: Grilled beef! Nuccanced enough for spicy, starchy vegetarian dishes. Chicken Fajitas w/ adobo sauce.



WINERY: Bodegas Garcia de Olano
WINE: Rioja Tinto Crianza
GRAPE: *{sustainable} Tempranillo*
REGION: Rioja
COUNTRY: Spain
THE SKINNY: *Firm Plum, Toasty Vanilla, Lush & Structured*

The Garcia de Olano family have generations of experience, and their vineyards & cellar share a legacy that can be traced back for centuries. Releasing resplendent Rioja of all shapes and sizes, the winery is unsurprisingly apt in crafting flagship fare like this crianza, brimming with toasty vanilla bravado and assertive dark fruit - beautifully balanced maturity and expressive energy.

Serving Suggestions: Hickory-smoked bacon & bison burger w/ blue cheese, fresh tomato, & butter Bibb lettuce. Roasted eggplant & white bean flatbread w/ Fresno chiles & sheeps milk cheese (like Etxegarai).



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WINERY: Pazo das Tapias
WINE: Godello "Finca Os Cobatos"
GRAPE: *Godello*
REGION: Galicia
COUNTRY: Spain
THE SKINNY: *Pear & Guarana, Elegant Mineral, Lush & Bright*

Tucked away in Northwestern Spain's Galicia, where some of the country's best white wines are grown on misty hill-sides, is a lesser-known but very exciting area known as Monterrei. Not far from Portugal's border, these drier, inland mountain reaches provide the Godello grape one of its favored environments. This spectacular specimen touts the variety's textbook combination of white Burgundian build, restrained tropicality, and elegant mineral.

Serving Suggestions: Oysters or mussels flash-grilled w/ grits or polenta. Fried calamari.



WINERY: Centorame
WINE: Pecorino Colli Aprutini "Scuderie Ducali"
GRAPE: *{organic} Pecorino*
REGION: Abruzzo
COUNTRY: Italy
THE SKINNY: *Lemony-fresh, Zesty, Floral & Herbaceous*

Lamberto Vannucci's "Scuderie Ducali" wines are named after a popular horse training facility near his vineyards. Sheep, pecora in Italian, supposedly love to eat these grapes as they're herded down the hills and through the vineyards. It's bright and zesty with lemon, a touch of jasmine flower, and fresh herbs - as at home in your glass on a summer day as it would be on the dinner table.

Serving Suggestions: In a delicious quirk of fate, Pecorino cheese! Fish soup w/ tomatoes, rosemary, vinegar, & a tiny pinch of red pepper flakes.



WINERY: Adega M. Cordeiro
WINE: Branco "Encosta do Vale Galego"
GRAPE: *{sustainable} Fernão Pires, Arinto, Malvasia*
REGION: Tejo
COUNTRY: Portugal
THE SKINNY: *Subtle Lime & Fresh Melon, Elegant Minerality*

It's uncommon to find whites with such elegance hailing from a hot spot like Portugal's Tejo but Arinto and Fernão Pires are perfectly adapted to retain freshness, even in the face of ever-hotter summers. The limestone soil and hills of the Cordeiro vineyard are a luxury in this flat riverbed region. Fun fact: One of the world's largest dinosaur footprint sites was found just a few miles from the vineyard.

Serving Suggestions: Salt cod fritters w/ potato, onion, & garlic. Mid-summer tomato sandwich w/ Duke's mayo & salt on a Martin's potato roll... maybe get some anchovies in there too.



WINERY: Castello di Torre in Pietra
WINE: Lazio Bianco - Elephas"
GRAPE: *{organic} Trebbiano, Vermentino, Fiano*
REGION: Lazio
COUNTRY: Italy
THE SKINNY: *Stonefruit & Lemon, Savory Saline Suggestion*

This blend of Central Italian mainstays, Trebbiano and Vermentino, along with the more typically southern Fiano is begging for the beach. This estate can boast decades of forward-thinking, organic production of grapes, grains, and olives, all situated on a coast largely unchanged for the past six centuries. Labor-intensive methods in the vineyards and minimal intervention in the cellar result in strikingly sincere, surprisingly affordable wines.

Serving Suggestions: Spaghetti w/ clams & fish roe. Braised garlic & parsley-stuffed artichokes w/ white wine & lemon juice.



WINERY: Manuel Formigo
WINE: Ribeiro Blanco "Formigo"
GRAPE: *{organic} Palomino, Treixadura, Godello, Caño Blanco, Loureiro, Albariño, Albillo*
REGION: Ribeiro, Galicia
COUNTRY: Spain
THE SKINNY: *Bright, Lemon & Peach, Fresh Ocean Air*

Manuel Formigo (whose surname means "ant", hence the label) is a proud "colleiteiro," an independent farmer/wine-maker who makes less than 7,000 cases of wine per year. From his family's few acres of vines he has been making increasingly acclaimed wines on a tiny scale. This, his everyday white, brings the workhorse Palomino together with Manuel's diverse selection of local varieties.

Serving Suggestions: Can of conservas - maybe cockles ("berberechos") or mussels in escabeche. A plate of blackened, grilled veggies at a cookout, like shishitos or Galicia's own Padrón peppers.



WINERY: Mas Codina
WINE: Penedès Blanc
GRAPE: *{organic} Macabeu, Xarel-lo, Chard, Muscat*
REGION: Penedès, Catalonia
COUNTRY: Spain
THE SKINNY: *Bright & Floral, Pear & Pineapple, Balanced*

This limited-production white is fun, fresh, and lively with lots of citrusy and floral aromas. Toni Garriga uses the same grapes here as he does in his signature white cava cuvées but adds a dash of Muscat to boost the aromatic expressiveness. Zesty, dry, and mouthwatering, this gem is grown on Toni's mountainside estate a half-hour south of Barcelona and is absolutely perfect with spicy seafood dishes.

Serving Suggestions: Seafood medley sautéed w/ olive oil, garlic, & red pepper flakes. Korean tofu soup (not too hot).