

CABERNET SAUVIGNON MERLOT 2024



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE VARIETY

75% CABERNET SAUVIGNON.
25% MERLOT.

RECOMMENDED SERVING TEMPERATURE

18 °C.

WINEMAKING

12 months in French oak barrels.

PAIRING

An excellent choice for fine cuts of meat such as ribeye, beef tenderloin, or New York strip, as well as roasted or grilled pork, goat, and other wood-fired dishes. Pairs wonderfully with adobos and moles.

CELLARING

Up to 8 years.

ALCOHOL

13.4%

TASTING NOTES

An elegant wine with medium depth and a ruby hue.

BOUQUET

On the nose, it's expressive and straightforward, with high aromatic intensity. Aromas of red and black fruits stand out, particularly raspberry, blackberry, cherry and dark currant. Floral notes of violet and lavender are present, along with hints of vanilla, cedar, cocoa and toasted nuances. The aromatic profile is complex and highly expressive.

PALATE

On the plate, the wine has a soft, open and enveloping attack. The tannins are mature and intense. It is a balanced wine – smooth, with great structure and a long finish. The mouthfeel confirms the aromas perceived on the nose, especially the fruit.

VINEYARD

Valle de Guadalupe (Cabernet Sauvignon) and Valle de Ojos Negros (Merlot).



AWARDS

GRAND GOLD MEDAL

2025 - VINALIES INTERNATIONAL, UNION FRANCAIS DES OENOLOGUES, FRANCIA

GOLD MEDALS

2024 - GLOBAL WINE, MÉXICO
2025 - BACCHUS, ESPAÑA

SILVER MEDALS

2024 - BRUXELLAS MÉXICO WIDE AWARDS
2024 - CONCOURS MONDIAL DE BRUXELLES, BÉLGICA

BRONZE MEDALS

2024 - DECANTER WORLD WIDE AWARDS, REINO UNIDO
2024 - INTERNATIONAL WINE & SPIRIT COMPETITION

GUÍA PEÑÍN

2024 - 89 PUNTOS
2025 - 89 PUNTOS, EDICIÓN MÉXICO



DRINK RESPONSIBLY.