



## MONTE XANIC MÉXICO EXCEPCIONAL

### GRAPE VARIETY

CABERNET SAUVIGNON 53%,  
MERLOT 26%,  
CABERNET FRANC 7% ,  
PETIT VERDOT 9%,  
MALBEC 5%.

### RECOMMENDED SERVING TEMPERATURE

18 °C.

### WINEMAKING

Bunch and berry selection. Vineyard specially designed to produce Gran Ricardo. This wine undergoes a five-day cold pre-fermentation maceration and an eight-day post-fermentation maceration.

### PAIRING

Pairs with flavorful, finely textured cuts: pork belly, tomahawk, porterhouse, lamb chops and rack, beef or pork ribs. Slow-cooked dishes, grilled and barbecued meats.

Blue and aged cheeses, Iberian ham, and curled loin.

### CELLARING

Excellent for enjoying in its youth or cellaring to appreciate its bottle evolution for at least 20 years.

### ALCOHOL

13.9%

### TASTING NOTES

It is a deep ruby-colored wine with high intensity.

### NOSE

Aromas of black and blue fruits: black cherry, black currant, blackberry, raspberry, and blueberry. Floral notes of violet and lavender.

Fine herbs like rosemary and clove. Spices such as black and white pepper. Oak wood, nutmeg, vanilla and cocoa. The aromatic profile is complex, elegant and evolving.

### PALATE

On the palate, it is sober and full-bodied. A rich, velvety wine that coats the entire mouth. Dry, with vibrant fruit, fresh acidity, and warm alcohol.

The tannins are mature, polished and present, giving it a velvety structure. The aftertaste echoes black and blue fruit, confirming the floral notes.

It's overall appearance, aromatic profile, and mouthfeel mark it as a high-end wine.

### VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



EVITA EL EXCESO.