

CHENIN COLOMBARD 2025



MONTE XANIC

VARIETY

CHENIN BLANC Y
FRENCH COLOMBARD.

WINEMAKING

These white varieties are harvested at night in order to preserve freshness in the clusters and protect the aromatic compounds. The grapes are immediately transported to the winery for manual cluster selection, followed by gentle pressing. The juice is then fermented in stainless steel tanks under controlled temperatures of 13–15°C (55–59°F).

LABEL

This was the first white wine produced by Monte Xanic and expresses the defining attributes of the state winery and of Baja California premium wines. It is clean and of good aromatic intensity, highlighting notes of pineapple, pomegranate, fruits such as peach and honey, with hints of lime and lemon tea.

On the palate, it is smooth and very pleasant, with integrated acidity and light alcohol. Tropical fruit flavors stand out.

It is versatile wine, ideal as an aperitif or paired with appetizers, cold cuts, fresh cheeses, salads, and spicy dishes.

FOOD PAIRING

A versatile wine that can be served as an aperitif or paired with appetizers, cold cuts, fresh cheeses, assorted salads, and dishes with spicy or aromatic flavors.

ALCOHOL

12.5%

TASTING NOTES

APPEARANCE

Clear, pale straw yellow.

NOSE

Clean and straightforward, with medium aromatic intensity. Prominent notes of tropical fruits such as pineapple and pomegranate, along with fruits like peach and subtle honey nuances. Fresh lime and lemon tea add a citrusy lift.

PALATE

Soft and pleasant entry. A dry wine with integrated acidity and light alcohol. Tropical and stone fruit flavors dominate, with good persistence and a balanced finish.

ORIGIN

Guadalupe Valley and
Ojos Negros Valley.



VEGAN



EVITA EL EXCESO.



www.montexanic.com.mx

Monte Xanic



@Monte_Xanic