

CALIXA

CHARDONNAY 2025



MONTE XANIC

VARIETY

100% CHARDONNAY

OAK AGING

Aged in French oak barrels

LABEL

From the cool-climate vineyards of Valle de Ojos Negros from Baja, this 100% Chardonnay reflects freshness, purity, and balance.

Brilliant straw-yellow in color, the wine opens with vibrant aromas of pineapple, yellow apple, pear, peach, and mango, layered with delicate hints of chamomile blossom. French oak aging adds subtle texture and elegance without overshadowing the fruit. Refreshing and persistent on the palate, this Chardonnay is harmonious and beautifully structured, offering bright acidity and a clean, refined finish.

Enjoy grilled fish, seafood, soft cheeses, carpaccio, or roasted chicken.

FOOD PAIRING

Pairs beautifully with fish, seafood, soft cheeses, carpaccios, and roasted chicken..

ALCOHOL

12.8%

TASTING NOTES

APPEARANCE

A bright wine with a straw-yellow hue.

NOSE

On the nose, it is clean and expressive, with medium intensity. Aromas of pineapple, yellow apple, pear, peach, and mango unfold gracefully, complemented by delicate chamomile blossom notes.

PALATE

On the palate, it is refreshing and persistent, confirming the fruit profile perceived on the nose. This Chardonnay is harmonious and well-structured, offering balance and depth of flavor.

ORIGIN

Ojos Negros Valley



EVITA EL EXCESO.



www.montexanic.com.mx



Monte Xanic

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