

CALIXA

BLEND 2025



MONTE XANIC

VARIETY

- 40% TEMPRANILLO
- 30% MERLOT,
- 30% CABERNET SAUVIGNON

SERVING TEMPERATURE

- 15 °C.

WINEMAKING

- The grapes for this blend are hand-harvested at optimal ripeness to preserve freshness and enhance primary red fruit aromatics. Barrel aging is carefully managed to ensure minimal oak influence, allowing the fruit-driven profile to remain expressive on the nose. Time in barrel contributes to the refinement of tannins, resulting in a smoother, more polished mouthfeel.

Aged in French oak barrels

LABEL

- This harmonious blend from Valle de Guadalupe and Valle de Ojos Negros from Baja, results in a versatile wine suited for any occasion. The aromatic profile highlights red and blue fruits—plum, strawberry, raspberry, blueberry, and blackberry—enhanced by floral hints of lavender and subtle notes of vanilla and white pepper. A refreshing and approachable wine, ideal for pairing with Baja cuisine such as tuna, smoked marlin, fatty fish, salmon, as well as semi-aged cheeses, charcuterie, and pasta. A vibrant, fruit-forward red blend from Baja California—one of Mexico's most exciting emerging wine regions—crafted for everyday enjoyment with a refined touch.

FOOD PAIRING

Pairs beautifully with Baja California cuisine such as tuna, smoked marlin, fatty fish, and salmon. Also complement appetizers like semi-aged cheeses, cured meats, and pasta dishes.

ALCOHOL BY VOLUME

12.9%

TASTING NOTES

APPARENCE

Medium-bodied wine with a bright ruby hue.

NOSE

The nose reveals an expressive bouquet of red and blue fruits, including plum, strawberry, raspberry, blueberry, and blackberry, complemented by delicate notes of lavender and subtle spice nuances such as vanilla and white pepper.

PALATE

On the palate, it shows vibrant acidity and well-integrated, silky tannins. The fruit-forward and floral notes carry through, delivering a fresh, approachable, and harmonious profile. A well-balanced and easy-drinking wine.

ORIGIN

Valle de Guadalupe and Valle de Ojos Negros.



EVITA EL EXCESO



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Monte Xanic



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