

MONTE XANIC MERLOT 2025



MONTE XANIC

VARIETY
100% MERLOT

**SERVING
TEMPERATURE**
16 – 18 °C

WINEMAKING
12 months in French
oak barrels

LABEL
Ojos Negros Valley, in
Baja California, allows
the variety to express its
truest character, yielding
a wine of great elegance.
Clean, expressive aromas
of blue and red fruit —
blueberry, cherry,
raspberry and redcurrant
— with violet florals and
sweet spices of vanilla
and cinnamon,
integrated with oak.
Fresh, persistent and
silky on the palate.

FOOD PAIRING
Red meats, risotto, roast
turkey, tuna and salmon,
light adobos and moles,
chargrilled vegetables.

ALCOHOL
13.3%

TASTING NOTES

APPEARANCE
Medium-depth ruby;
clear and bright.

NOSE
Clean, expressive aromas
of blue and red fruit:
blueberry, cherry,
raspberry and redcurrant,
over a floral base of violet
and fine herbs. Sweet
spice notes of vanilla and
cinnamon, seamlessly
integrated with oak.

PALATE
Fresh and persistent,
confirming its fruit-driven
character on the palate.
Polished tannins and a
silky texture, with no loss
of structure.

ORIGIN
Ojos Negros Valley,
Baja California, Mexico



VEGAN



EVITA EL EXCESO.



www.montexanic.com.mx

Monte Xanic



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