

SAUVIGNON BLANC VIÑA KRISTEL 2025



MONTE XANIC

VARIETY

100% SAUVIGNON
BLANC.

SERVING

TEMPERATURE

8 °C.

LABEL

This iconic Sauvignon Blanc captures the vibrant spirit of Baja and Valle de Guadalupe. Night-harvested for maximum freshness and fermented in stainless steel to preserve its pure varietal character, it delivers expressive aromas of grapefruit, pink guava and passion fruit, layered with hints of white peach and lemon tea. Crisp, dry and beautifully balanced, its lively acidity and refreshing finish make it perfect on its own or paired with seafood, ceviche, fresh salads or cheese.

FOOD PAIRING

Oysters, ceviche, grilled white fish, cheese, fresh salads, roasted chicken, med-style seafood.

CELLARING

From the year of release until 3 years.

ALCOHOL

13.2%

TASTING NOTES

APPEARANCE

Brilliant, clean lemon-yellow hue with youthful green reflections.

NOSE

High aromatic intensity. Expressive notes of fresh grapefruit zest, pink guava, passion fruit, soursop, white peach and pineapple. Subtle lemon tea nuances. Excellent aromatic definition and persistence.

PALATE

Soft, clean attack leading to a dry, light-bodied profile with vibrant, linear acidity. Precise varietal typicity with excellent balance between freshness and fruit expression. The finish confirms citrus and tropical notes with optimal persistence and clarity.

ORIGIN

Guadalupe Valley.



www.montexanic.com.mx



Monte Xanic



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EVITA EL EXCESO.