



MONTE XANIC

BODEGA VINÍCOLA

MONTE XANIC CHENIN COLOMBARD, 2019



VARIETALS

98% Chenin Blanc
2% French Colombard

VALLEY OF ORIGIN



Valle de Guadalupe, Ojos Negros
and Valle de San Vicente.



WINE-MAKING PROCESS

As with all our white varietals, the grapes for this wine are handpicked and harvested during the night to maintain cool temperature and retain the freshness and intense aromas. The grapes are immediately transferred with care to the winery for manual selection of clusters to be pressed and then fermented in stainless steel tanks under controlled temperatures of 55-59°F.

BEST SERVING TEMPERATURE



46-48°F

TASTING NOTES



Impeccable clarity with a hint of light green surrounding the core of pale yellow straw.

NOSE



Intense freshly picked tropical fruits highlighted by sweet pineapple, flavorful lychee and hints of guava. A standout core of citrus shows us tangerine and Ruby red grapefruit finishing with ripe nectarines. Floral notes can include anisette and orange blossom. This wine is brimming with appealing layers of aromas which deliver an enjoyable complexity.

PALATE



Extraordinary selection of fruit deliver fresh acidity and a warming alcohol sensation leading to a well-balanced structure. Pleasantly dry providing a firm body. Luscious nectarines and ripe pineapple, appealing citrus notes and a wide range of fresh picked white flowers. Airy warm spices such as cardamom and anisette can be noted. A wonderfully long and pleasant finish.



PAIRING SUGGESTIONS

Delicious with small bites or light appetizers, vegetarian and cold cut sandwiches, 4-cheese pizza, garden salads, white gazpacho and savory soups. It can stand up well to spicy dishes made with chicken, capon or quail and pan seared fish with fresh herbs and mild intensity spice.



DRINKING AND CELLARING

Ready to drink at release date
and able to hold for 3 years.

