



MONTE XANIC
BODEGA VINÍCOLA

MONTE XANIC GRAN RICARDO 2020

DESCRIPTION

The best mexican wine, awarded with more than 50 gold and silver medals, largely written & spoken about. A complex, intense & structured bottling made from the best and oldest single-vineyard sites in Guadalupe and Ojos Negros. Carrying the name of our founding father, it represents the best of the Monte Xanic vineyards and is the pride of our estate, showcasing the investment and vision of cutting no corner to produce the most iconic and qualitative wine possible.

VARIETAL(S)

Cabernet Sauvignon 60%, Merlot 25%, Cabernet Franc 10% and Petit Verdot 5%.

MATURATION TYPE & TIME

Aged for 18 months each varietal separately, then blend it and bottled aged for at least 3 months.

PAIRING

A complex structured wine that harmonizes with any fine cut of red meat like Pork belly, Tomahawk, porterhouse, roasted lamb, ribs, mature & aged cheeses, ham & Iberian loin, stews and barbecue.

CELLARING

Up to 10 years of potential.

VINEYARD

Guadalupe Valley & Ojos Negros Valley.

TASTING NOTES

High density ruby red with crimson and violet hues.

NOSE

On the nose it is deep, intense & complex. Notes of dark currants, blueberry & mulberry followed by tones of vanilla & black pepper. Slightly fumé with undertones of leather & elegant oak. Mineral notes of graphite. As it oxygenates it begins showcasing unique aromas of clove, black pepper, nuts and tobacco leaves. With time there is an evolution of the aromas towards jammier fruits, cocoa, dairy, vanilla, nutmeg, coffee beans and balsamic tones. The aromatic profile is very complex, elegant and continuously evolving.

PALATE

The attack is elegant at the beginning with firm persistence. It is a wine with great volume that envelops the entire palate. It is dry with a crisp acidity and embracing balanced alcohol. The tannins are velvety and polished with a silky body. Currants, black cherries and blueberries are highlighted in the aftertaste, as well as vanilla, pepper, oak and toasted almonds.



Alcohol content: 13.9% **Harvest Date:** October-November, 2019 **Harvest sugar:** 24-26 Brix **Bottling date:** October 2021 **Residual sugar:** 0.44 g/L
Total acidity: 5.25 g/L **PH:** 3.70 **Extra enological techniques:** Two daily pumps over 2/3 of fermentation then only one. No oenological fining added.

Fermentation: The best selected grapes are transferred with peristaltic pumps to stainless steel tanks for cold maceration at 50°F for 2 days. Then fermentation at 72°F and 77 °F, for 15 to 20 days. After maceration for one week, racked off gross lees to add malolactic bacteria and transfer to new french oak barriques within the next 3 days.

AWARDS

DOUBLE GOLD MEDALS

• 2018 - GLOBAL WINE, EL CONOCEDOR, MÉXICO, 2021.

GOLD MEDALS

• 2018 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2021.
• 2018 - CONCURSO MUNDIAL DE BRUSELAS, MÉXICO, 2021.
• 2018 - GLOBAL WINE, EL CONOCEDOR, MÉXICO 2020.
• 2017 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2020.
• 2017 - CONCURSO INTERNACIONAL DE VINOS BACCHUS, ESPAÑA, 2020.
• 2017 - CONCURSO INTERNACIONAL DE VINOS BACCHUS, MADRID, 2020.
• 2017 - CONCURSO INTERNACIONAL ENSENADA TIERRA DEL VINO, ENSENADA, 2019.
• 2015 - CHALLENGE INTERNATIONAL DU VIN, BLAYE-BOURGH, FRANCIA, 2018.

SILVER MEDALS

• 2018 - CONCURSO MUNDIAL DE BRUSELAS, LUXEMBURGO, 2021.
• 2015 - CONCURSO MUNDIAL DE BRUSELAS EDICIÓN MÉXICO, QUERÉTARO, 2018.
• 2014 - INTERNATIONAL WINE & SPIRITS COMPETITION, SURREY, REINO UNIDO, 2017.



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