



MONTE XANIC
BODEGA VINÍCOLA

MONTE XANIC CABERNET SAUVIGNON 2020

DESCRIPTION

100% estate grown grapes, harvested entirely by hand from the sun-drenched Valle de Guadalupe in Mexico. Luscious ripe plums, dark currants & Bing-cherries all make for a fruit driven core with floral hints of violets, fragrant lavender and hibiscus. Notes of sweet almonds intermingled with signature mineral tones & refreshing vegetal notes. Baking spices, Mexican vanilla and rich cocoa overtones complete the nose. Well structured and balanced with elegant tannins & delicate oak on the finish. This award-winning wine is one of the true stars in our portfolio.

VARIETAL(S)

100% Cabernet Sauvignon.

MATURATION TYPE & TIME

Aged in second use French oak barriques for 12 months.

PAIRING

Excellent option for rich cuts of red meat such as rib-eye steak and porterhouse steak. Delicious with pork ribs, roasted pork leg, pork belly and dishes with intense flavors.

CELLARING

Up to 8 years of potential.



VINEYARD

Guadalupe Valley.

TASTING NOTES

Limpid and bright of ruby red core with purple hues. Great consistency.

· NOSE

Frank with high intensity & complexity. Luscious ripe plums, dark currant and Bing-cherries all make for a fruit driven core with floral hints of violets, fresh lavender & hibiscus. Lovely sweet tones of glazed almonds and baking spices, Mexican vanilla, and rich cocoa overtones. In the background is the signature mineral-rocky note of our terroir.

· PALATE

It's a full-bodied wine of great alcoholic elegance, with an expressive long finish and firm but rounded tannins. Fresh & crisp acidity that balances the structure. Very well integrated oak. This award-winning wine is one of the flagships of our portfolio. It's a well structured wine, suitable for long cellaring to explore its evolution potential.

Alcohol content: 13.8% **Harvest Date:** September-October 2020 **Harvest sugar:** 23.5-25 Brix **Bottling date:** December 2021 **Residual sugar:** 0.20 g/L
Total acidity: 6.15 g/L **PH:** 3.86 **Extra enological techniques:** Two daily pump-overs 2/3 of fermentation then only one. No fining.
Fermentation: In stainless steel tank for 10-15 days at 75°F, then maceration for one week, racked off gross lees to add malolactic inoculation.

AWARDS

GOLD MEDALS

- 2019 – MEXICO INTERNACIONAL WINE COMPETITION, ENSENADA, 2021.

SILVER MEDALS

- 2020, VINALIES INTERNATIONALES, UNION FRANCAIS DES OENOLOGUES, FRANCIA, 2022.
- 2020 – MÉXICO SELECTION BY CONCOURS MONDIAL, MÉXICO, 2021.
- 2019 – VINALIES INTERNATIONALES, UNION FRANCAIS DES OENOLOGUES, FRANCIA, 2021.

