



MONTE XANIC

BODEGA VINÍCOLA

MONTE XANIC CHARDONNAY 2021

DESCRIPTION

An elegant and direct expression of Chardonnay. Tropical tones of Banana, pineapple, green apple, toasted bread crust, pecans, hazelnuts and a hinted elegant oak note, complemented by sweet spices such as cinnamon. Monte Xanic Chardonnay is soft & silky on the palate. Dry with a refined acidity, creamy texture and a rich body. Pair it with paella, grilled chicken, creamy pastas, grilled seafood, salmon, baked fish and roasted turkey amongst others. Great with soft cheeses such as Brie or Burrata.

VARIETAL(S)

100% Chardonnay.

PAIRING

Valencia style Paella, Grilled Chicken, Creamy Pasta, Trout, Grilled Seafood, Baked Fish, Salmon, Pepper Crusted Tuna & roasted Turkey.

CELLARING

8 month aging in new french oak barriques.



VINEYARD

Valle de Guadalupe.

TASTING NOTES

A clean & luminous wine, with a straw yellow tone of medium density.

· NOSE

The nose is open and direct, with predominant tropical core of pineapple, apricot, banana & green apple aromas. Toasted bread crust, nuts such as pecans, hazelnuts complement a background of elegant wood. Sweet spice aromas of cinnamon trail on the end. It is a wine of complex aromas and fine quality.

· PALATE

On the palate the wine is soft & silky. Dry with a delicate acidity and enveloping creaminess. A rich body and important structure. The finish on the palate plays off intense notes of pineapple, green apple, toast, cinnamon and sweet vanilla. The tactile and aromatic sensations make this wine persistent on the finish.

AWARDS

GOLD MEDALS

- 2019 – Mexico International Wine Competition, Ensenada, 2021.

