



MONTE XANIC  
BODEGA VINÍCOLA

# MONTE XANIC CHENIN BLANC 2021

## DESCRIPTION

This is the first wine ever produced by Monte Xanic and is one of our best sellers. It is a fragrant, fresh and fruit driven bottling with a high aromatic intensity. Produced from the terroirs of two valleys in Baja California with the addition of French Colombard to boost acidity in a traditional blend. Refreshing, clean, crisp and mineral with typical varietal tones and dense mid palate.

### VARIETAL(S)

Chenin Blanc and French Colombard.

### PAIRING

A versatile wine that can be served as an appetizer along with finger foods, 'montaditos', light charcuterie boards, soft cheeses, green garden salads & cold soups like Gazpacho. Serve alongside a light charcuterie board, soft cheeses, green garden salads, roasted chicken and whole roasted fish as well as shrimp ceviche & fish tacos.

### CELLARING

Up to 3 years.

### VINEYARD

Guadalupe Valley & Ojos Negros Valley.

### TASTING NOTES

Crystal clear of deep straw yellow color.

### · NOSE

Frank with high aromatic intensity and typical of Chenin Blanc with opening tones of bees wax and wool. Bright notes of tropical fruits stand out such as passion fruit, ripe pineapple, mango, peach and apricot with a hint of orange blossom and white flowers. The quality and complexity is excellent.

### · PALATE

The attack on the palate is unctuous as expected. It is a dry wine with well-integrated acidity and delicate alcohol. Very good structure with a creamy mid-palate. The retronasal flavors are fruity, mainly pineapple and grapefruit zest lifting its freshness. Closes with flavors of acacia honey and almonds.



**Alcohol content:** 12.8%    **Harvest Date:** August 2021    **Harvest sugar:** 22-23 Brix    **Bottling date:** March 2022    **Residual sugar:** 0.75 g/L

**Total acidity:** 5.10 g/L    **PH:** 3.64    **Extra enological techniques:** Bentonite and cold stabilized.

**Fermentation:** Night harvest to preserve aromas and avoid premature oxidation. Desteemed and maintained in press for two hours to obtain a light blush, then pressed cold at 50 °F. Decanted for 1 days with pectolytic enzymes at 50 °F to obtain less than 150 NTU.

Fermented only the free run in a stainless steel tank between 15-20 days at 59 °F with French and South African yeast. No MLF.

