

MONTE XANIC MERLOT 2020

DESCRIPTION

The richness of the Ojos Negros Valley terroir allows us to produce an expressive & elegant Merlot. Delightful aromas of strawberry, raspberry, dehydrated blueberry and maraschino cherries. It has subtle notes of oak, dairy and toffee complemented by spices like pepper, cinnamon, star anise & vanilla. Great breadth across the palate. It is layered with ripe & smooth tannins bringing balance & backbone.



Alcohol content: 13.9% Harvest Date: September-October 2020 Harvest sugar: 23.5-25 Brix Bottling date: December 2021 Residual sugar: 0.45 g/L

Total acidity: 5.25 g/L PH: 3.75 Extra enological techniques: Two daily pumps over 2/3 of fermentation then only one. No oenological fining added.

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

SILVER MEDALS

• 2019 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2021.

• 2019 - GLOBAL WINE EL CONOCEDOR, MÉXICO





