



MONTE XANIC

BODEGA VINÍCOLA

MONTE XANIC ROSÉ 2021

DESCRIPTION

One of our top wines. A limited edition made with the intention to honor the Provence style of rosé wines. Focused on minerality, freshness and elegance. Produced from the best Grenache grapes grown in the higher elevation & colder temperatures of the Ojos Negros Valley in Baja California. This allows us to harvest later, ensuring grapes are on the vine longer and show their full range of intense flavors. The vineyards capture the influence of the ocean superbly, transferring it into the finished wine with lovely mineral tones of the sea. An incredible companion to friendship, celebration, seafood and summers, but with a versatility that makes it timeless year-round.

VARIETAL(S)

100% Grenache.

PAIRING

All typical rosé pairings with an extra leniency towards spicier & exotic foods thanks to its particular structure. Bluefin tuna, Salmon tiradito or carpaccio, fresh oysters on the half shell, sardines in olive oil, anchovies, Cod, fish quesadillas, Nicoise salad. Mexican classics like fish tacos, ceviches and Asian cuisine such as Sushi, Sashimi and Chinese entrées. Excellent with fried foods or milky light cheeses like Mozzarella or cottage. Extremely versatile.

CELLARING

Up to 2 years to retain freshness.

VINEYARD

Ojos Negros Valley.

TASTING NOTES

Brilliant luminosity of soft rose with light salmon hues.

· NOSE

Aromatic and intense. Ripe strawberries, raspberries, tangy exotic citrus fruits such as blood orange, tangerine, grapefruit and a twist of white flower notes like chrysanthemum. Herbaceous hints of fresh green grass. Lovely background of mineral salts and sea-breeze.

· PALATE

Bright refreshing acidity with a long & inviting finish. The entrance is marked by aromatic intensity that is carried by a crisp acidity, chewy mid-palate and closes with a tasty sapidity, driven by minerality & typical of the terroir. The aromatic persistence is impressive with a wonderfully balanced alcohol, thirst-quenching & food friendly whilst retaining depth, density and structure. Delicious.



Alcohol content: 13% **Harvest Date:** August-September 2021. **Harvest sugar:** 21-23 Brix **Bottling date:** February 2022. **Residual sugar:** 0.58 g/L

Total acidity: 6.30 g/L **PH:** 3.45 **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 stainless steel tanks between 15-20 days at 59 °F with French and South African yeast. No MLF.

AWARDS

SILVER MEDALS

- 2020 – CONCOURS MONDIAL DE BRUXELLES, VALLADOLID, ESPAÑA, 2022.
- 2020- MEXICO INTERNATIONAL WINE COMPETITION, ENSENADA, 2021.
- 2020-MÉXICO SELECTION BY CONCOURS MONDIAL DE BRUXELLES, MÉXICO, 2021.



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