

MONTE XANIC SELECCIÓN 2020

DESCRIPTION

Monte Xanic Selección 2020, is a 100% Mexican wine. It is frank with a medium layer and high intensity. It has floral notes of violets, ripe cherries, blackberries, vanilla, licorice, flagrant cloves, and seductive wood. Tasty and unctuous on the palate, thanks to ripe tannins and warm alcohol. The aromas in the mouth are reminiscent of what is earlier perceived on the nose. Juicy red fruits, chocolate & mocha. It is a wine of great balance and lengthy persistence.



Harvest Date: September-October 2020 Harvest sugar: 23.5-25 Brix Bottling date: January 2022 Residual sugar: 0.52 g/L

Total acidity: 5.55 g/L PH: 3.84 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

GRAND GOLD MEDAL

GOLD MEDALS

SILVER MEDALS

MÉXICO 2021

• 2019 – CONCURSO MUNDIAL DE BRUSELAS, MÉXICO, CHIHUAHUA, 2021.

- 2019 GLOBAL WINE EL CONOCEDOR, ENSENADA 2021.
- 2017 CONCURSO INTERNACIONAL DE VINOS BACCHUS, MADRID, SPAIN, 2020.
- 2017 CONCURSO MUNDIAL DE BRUSELAS, CZECH REPUBLIC, 2020.

2020 - CONCURSO MUNDIAL DE BRUSELAS





