

MONTE XANIC CABERNET SAUVIGNON 2021

DESCRIPTION

From the Valle de Guadalupe (Guadalupe Valley), it is a frank wine with high intensity. Aromas of black fruits such as plum, black cherry, raspberry & gooseberry, as well as Flowers like lavender and fine herbs. It expresses spices such as black pepper and vanilla. Tannins are strong, mature and well rounded with a full body, expression and long finish. It has good potential for cellaring.

Varietal(s)

100% Cabernet Sauvignon.

MATURATION TYPE & TIME

12 months in french oak barrels.

PAIRING

Excellent choice for steaks such as Rib Eye, Tomahawk, Pork Ribs, Pork Chops, Baked Pork Shank, Pork Belly and dishes with intense flavors.

CELLARING

8 years.



MONTE XANIC

VINEYARD

Guadalupe Valley.

TASTING NOTES

It is a deep layered wine with tones of ruby red.

· NOSE

On the nose it is frank with high intensity. Black fruits like plums, black cherry, raspberry and gooseberry stand out with flowers like lavender and fine herbs. Spices such as black pepper and vanilla. Refined & elegant.

· PALATE

On the palate the fruit-forward aromas are confirmed. Tannins are strong, mature and well rounded with a full body, expression and long finish. It has good potential for aging.

AWARDS

GOLD MEDALS

• 2019 – MEXICO INTERNACIONAL WINE COMPETITION, ENSENADA, 2021.

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SILVER MEDALS

- 2020, VINALIES INTERNATIONALES, UNION FRANCAIS DES OENOLOGUES, FRANCIA, 2022.
- 2020 MÉXICO SELECTION BY CONCOURS MONDIAL, MÉXICO, 2021.
- 2019 VINALIES INTERNATIONALES, UNION FRANCAIS DES OENOLOGUES, FRANCIA, 2021.





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