



MONTE XANIC  
MÉXICO EXCEPCIONAL

LABEL

This perfect Rosé comes from our vineyard in Valle de Ojos Negros. Provence style, it is highly aromatic with scents of strawberries, cherries, white flowers and red roses that enhance its personality. We also find a touch of grapefruit. It is fine and delicate. A refreshing wine, full-flavored and long lasting in the palate.

GRAPE VARIETY

100% GRENACHE.

RECOMMENDED  
SERVING  
TEMPERATURE

8 °C.

WINEMAKING:

Three-hour maceration.

FOOD PAIRING

Chiles en nogada, tuna or salmon carpaccio, oysters, paella, tiraditos, salads, desserts with red fruits and more.

SERVING  
SUGGESTIONS

Drink throughout the year.

TASTING NOTES

Clean and bright, this Grenache Rosé has a Provence style.

BOUQUET

It is a wine with highly expressive aromatics.

The fragrance is of ripe strawberries and cherries, a touch of grapefruit, roses and white flowers that enhance its personality. It is fine and delicate.

PALATE

The palate is balanced and refreshing.

The aftertaste is sharp on strawberries, cherries and flowers.

Fresh, full-flavored and long-lasting on the palate.

VINEYARD

Valle de Ojos Negros.



AWARDS

**GOLD MEDAL**  
2021 – BACCHUS DE ORO, 2023.

**SILVER MEDAL**  
2020 - CONCOURS MONDIAL DE BRUXELLES, VALLADOLID, ESPAÑA, 2022.  
2020 - MEXICO INTERNATIONAL WINE COMPETITION, ENSENADA, 2021.  
2020 - MEXICO SELECTION BY CONCOURS MONDIAL DE BRUXELLES, MEXICO, 2021.



EVITA EL EXCESO.