



MONTE XANIC MÉXICO EXCEPCIONAL

LABEL

This is the first wine ever produced by Monte Xanic and is one of our best sellers. It is a fragrant, fresh and fruit driven bottling with a high aromatic intensity. Produced from the terroirs of two valleys in Baja California with the addition of French Colombard to boost acidity in a traditional blend. Refreshing, clean, criops and mineral with typical varietal tones and dense mid palate.

GRAPE VARIETY

CHENIN BLANC
& COLOMBARD.

RECOMMENDED SERVING TEMPERATURE

8 °C.

WINEMAKING:

These varieties are harvested at night in order to preserve freshness and retain acidity, as well as protect aromatics. The grapes are immediately transferred to the winery in order to make a careful hand-sorting of the berries prior to soft pressing. The fermentation is in stainless steel tanks at a controlled temperature of 13-15°C (64-86°F). No oak aging. No malo-lactic fermentation.

FOOD PAIRING

A versatile wine, it can be served as an aperitif with starters, cold cuts, fresh young cheeses, different salads and seafood with hot or spicy flavors.

SERVING SUGGESTIONS

From release up to 3 years.

ALCOHOL

12,8 %.

TASTING NOTES

It is a crystal clear wine, with a pale yellow hue.

BOUQUET

On the nose it is frank, with high intensity.

Fruity nuances such as pineapple, passion fruit, quince, peach & apricot, followed by typical aromas of acacia hone and a hint of minerality.

PALATE

The mouth-feel is smooth & unctuous, typical of the varietal. It is a bone-dry wine, with a vibrant acidity and light alcohol.

Tropical and stone fruits stand out on the finish. It has a medium-bodied wine with a refreshing character.

VINEYARD

Valle de Guadalupe.



EVITA EL EXCESO.



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