



MONTE XANIC MÉXICO EXCEPCIONAL

GRAPE VARIETY

100% SAUVIGNON BLANC.

RECOMMENDED SERVING TEMPERATURE

8 °C.

WINEMAKING

Monte Xanic achieves the production of this iconic wine through continuous care of the grape clusters in the vineyard, harvesting them at night to ensure maximum freshness. A meticulous manual selection of the clusters guarantees that only the highest quality grapes are pressed as whole clusters. Fermentation takes place in stainless steel tanks under controlled temperatures of 55-59°C to enhance aromatic production.

PAIRING

Seafood and ceviche, salads, salt-crusted fish, goat cheese, roasted chicken breast, among others.

CELLARING

Up to 3 years.

ALCOHOL

12.2%

TASTING NOTES

This is a clean wine with a lime-green hue.

NOSE

On the nose, it is intense and frank, with very expressive notes, predominantly fresh citrus like grapefruit. Delicious tropical fruits such as guava, lychee, soursop, passion fruit, and pineapple are evident, along with hints of lemon-tea.

The quality and complexity of aromas is excellent.

PALATE

It has a smooth entry on the palate. The wine is bone dry, very fresh, light, and with lively acidity. Aligned with the varietal, it is well-balanced. On the finish, the aromas confirm the citrus notes, grapefruit and a subtle herbal undertone. It boasts a firm body and optimal persistence.

VINEYARD

Valle de Guadalupe.



AWARDS

GOLD MEDALS

2020 - CONCURSO MUNDIAL DE BRUSELAS, MÉXICO, CHIHUAHUA, 2021.
2020 - MEXICO INTERNATIONAL WINE COMPETITION, ENSENADA, 2021.
2019 - CHALLENGE INTERNATIONAL DU VIN, FRANCE, 2020.

SILVER MEDALS

2020 - GLOBAL WINE EL CONOCEDOR, MÉXICO, 2021.
2019 - CONCURSO MUNDIAL DE BRUSELAS, REPÚBLICA CHECA, 2020.



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DRINK RESPONSIBLY.