



MONTE XANIC  
MÉXICO EXCEPCIONAL

LABEL

Gran Ricardo is a tribute to the vibrant spirit of Mexico. Bold, timeless and influential.  
A tribute to the curious, the brave, those who take risks.  
To those who are proud when they recommend the best Mexican wine.  
This is a tribute to those who shaped this land and bring this wine to the world.  
To those of us who share a taste for the exceptional side of Mexico.

GRAPE VARIETY

CABERNET  
SAUVIGNON 55%,  
MERLOT 21%,  
CABERNET FRANC 14%,  
MALBEC 2%,  
PETIT VERDOT 8%.

RECOMENDED  
SERVING  
TEMPERATURE

18 °C.

AGING

18 months in new French  
oak barrels.

WINEMAKING

Cluster selection and berry se-  
lection. The vineyards are spe-  
cially curated for the produc-  
tion of Gran Ricardo. In this  
wine we apply the technique  
of pre-fermentative cold mac-  
eration for five days and  
  
for 8 days.

FOOD PAIRING

This wine goes well with  
fine cuts of great flavor  
and texture: Pork Belly,  
Tomahawk, porterhouse,  
lamb chops and rack of  
lamb, beef or pork ribs.  
Long cooking preparation  
on grill. Blue and long  
aged cheeses, Iberian ham  
and loin.

SERVING  
SUGGESTIONS

15 years.

ALCOHOL

13.9%

TASTING NOTES

It is a deep ruby red wine  
with purple tones and a  
vibrant color.

BOUQUET

Aromas of black cherry  
and black currant,  
blackberry, huckleberry,  
raspberry. Violet flowers.  
Delicate herbal notes of  
rosemary and clove.  
Balsamic notes of  
eucalyptus and spices  
such as black & white  
peppers. Elegant oak,  
nutmeg, vanilla and cocoa.  
The aromatic  
profile is complex,  
elegant and  
continuously evolving.

PALATE

Is restrained and  
full-bodied. It is an  
unctuous wine that wraps  
around the palate. Dry,  
with lots of lively fruit,  
fresh acidity and a warm  
alcohol. The tannins are  
ripe, polished but firm,  
giving it a velvety body.  
The finish is reminiscent of  
black fruit, subtle caramel  
and fine herbs & spices.  
The set of qualities in its  
appearance, aromatic  
profile and expression on  
the palate, outline an  
ultra-premium wine.  
Excellent to drink it in its  
youth or to cellar for up to  
15 years.

VINEYARD

Valle de Guadalupe  
& Ojos Negros.

AWARDS

DOBLE MEDALLA DE ORO  
2018 -GLOBAL WINE,  
EL CONOCEDOR,  
MÉXICO, 2021.

MEDALLAS DE ORO  
2018 - CHALLENGE INTERNATIONAL  
DU VIN, FRANCIA, 2021.  
2018 - CONCURSO MUNDIAL  
DE BRUSELAS, MÉXICO, 2021.  
2018 - GLOBAL WINE, EL CONOCEDOR,  
MÉXICO 2020.  
2017 - CHALLENGE INTERNATIONAL  
DU VIN, FRANCIA, 2020.  
2017 - CONCURSO INTERNACIONAL  
DE VINOS BACCHUS,  
ESPAÑA, 2020.

2017 - CONCURSO INTERNACIONAL  
DE VINOS BACCHUS,  
MADRID, 2020.  
2017 - CONCURSO INTERNACIONAL  
ENSENADA TIERRA DEL VINO,  
ENSENADA, 2019.  
2015 - CHALLENGE INTERNATIONAL  
DU VIN, BLAYE-BOURGH,  
FRANCIA, 2018.

MEDALLAS DE PLATA  
2018 - CONCURSO MUNDIAL  
DE BRUSELAS, LUXEMBURGO,  
2021.  
2015 - CONCURSO MUNDIAL  
DE BRUSELAS EDICIÓN MÉXICO,  
QUERÉTARO, 2018.  
2014 - INTERNATIONAL WINE  
& SPIRITS COMPETITION, SURREY,  
REINO UNIDO, 2017.



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EVITA EL EXCESO.