



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE VARIETY

100% MALBEC.

ALCOHOL

13.8%

AGING

13 months in
medium-toast new
French oak barrels.

**GASTRONOMIC
RECOMMENDATIONS**

This wine is excellent with
several cuts of beef like ribeye,
T-bone, ribs, and tenderloin.
It also complements pasta
dishes such as truffle based
ravioli and hearty risottos,
roasted mushrooms as well as
mature cheeses.

**CELLARING
POTENTIAL**

8 years.

TASTING NOTES

This wine is limpid, brilliant,
with a deep violet hue and
abundant extract.

NOSE

On the nose, it is a frank
wine with high intensity.
You'll discover delicious
notes of ripe red fruit, juicy
plums, cherries, blackberries,
raspberries, blueberries as
well as floral tones of violets
& fragrant lavender. Spice
hints of vanilla, pink
peppercorns and elegant
oak are also present. The
aromas are complex with a
high quality.

PALATE

It is a smooth wine
with elegant tannins.
Dry with balanced fresh
acidity, warmth and medium
plus density. It showcases a
great balance with a
long-lasting persistent
finish. This wine has the
ability to evolve into notes of
black fruits, cocoa, mocha
and heightened floral
expressions. On the palate, it
continues to deliver
freshness and structure.

VINEYARD

100% Valle de Ojos Negros,
single vineyard.



EVITA EL EXCESO.