



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE VARIETY

100% CHARDONNAY.

TASTING NOTES

A bright lemon-yellow wine.

RECOMMENDED SERVING TEMPERATURE

8 °C.

NOSE

Ripe fruit aromas of pineapple, yellow apple, pear, and passion fruit, with hints of chamomile and orange blossom. This delightful Chardonnay is open with medium-high intensity.

PAIRING

Ideal with seafood, oysters, soft cheeses, carpaccio, and roasted chicken.

PALATE

It's a refreshing and persistent wine. The aromas from the nose are confirmed, presenting a harmonious and structured Chardonnay.

CELLARING

Up to 3 years.

ALCOHOL

12.4%

VINEYARD

Valle De Guadalupe and Valle de Ojos Negros.



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DRINK RESPONSIBLY.