



MONTE XANIC MÉXICO EXCEPCIONAL

LABEL

This was the first wine crafted by Monte Xanic, expressing the attributes of Monte Xanic and Mexican premium wine. It is a fragrant and fruit driven selection with high aromatic intensity with tropical notes of pineapple, and exotic Chinese pomegranate, peaches, and wild honey. Hints of lime and lemon tea are present as well.

GRAPE VARIETY

CHENIN BLANC AND FRENCH COLOMBARD

RECOMMENDED SERVING TEMPERATURE

8 °C.

WINEMAKING

These white varieties are harvested during the night to retain cluster freshness and preserve aromas. The grapes are immediately transported to the winery for manual selection. Then pressed and fermented in stainless steel tanks under controlled temperatures of 55-59°F.

PAIRING

A versatile wine, suitable as an aperitif with appetizers, cold meats, fresh cheeses, assorted salads, and dishes with spicy or seasoned flavors.

CELLARING

Up to 3 years.

ALCOHOL

12.8%

TASTING NOTES

It's a clean, crystalline wine with a straw-yellow color.

NOSE

On the nose, it's open and intense. Tropical notes of pineapple and exotic Chinese pomegranate, stone fruits like peach, and a delicious aroma of honey stand out. Hints of lime and lemon tea are also present.

PALATE

It's smooth and dry wine with integrated acidity and light alcohol. Tropical and stone fruits dominate. Medium and pleasant persistence.

VINEYARD

Valle de Guadalupe.



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DRINK RESPONSIBLY.