



MONTE XANIC MÉXICO EXCEPCIONAL

GRAPE VARIETY

75% CABERNET SAUVIGNON.
25% MERLOT.

RECOMMENDED SERVING TEMPERATURE

18 °C.

WINEMAKING

12 months in French oak barrels.

PAIRING

Excellent option for fine cuts of meat, such as steak, beef filet, New York as well as baby pork, lamb, goat, and other wood-fired or grilled dishes. It goes well with marinated meats.

CELLARING

8 years.

ALCOHOL

13.4%

TASTING NOTES

It is an elegant wine, with a purple tone.

BOUQUET

On the nose it is an intense and sincere wine with strong aromas. Notes of blue & black fruit stand out with hints of berries, blackberries, black cherries and currants. Lavender and violet flowers. Spice notes of vanilla, cedar, cocoa, roasted. The aromatic profile is complex and highly expressive.

PALATE

On the palate it is smooth, frank and engaging. Velvety tannins. With high intensity. A balanced, smooth wine with a broad structure and a lasting finish with a fruit forward core. The palate aromatics reaffirm what was detected in the bouquet, of mainly fruits.

VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



AWARDS

GOLD MEDALS

2020 - VINALIES INTERNACIONAL, UNION FRANÇAIS DES OENOLOGUES, FRANCIA, 2022.
2019 - VINALIES INTERNACIONAL, UNION FRANÇAIS DES OENOLOGUES, FRANCIA, 2021.

SILVER MEDALS

2019 - CONCURSO MUNDIAL DE BRUSELAS EN MÉXICO, CHIHUAHUA, 2021.



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DRINK RESPONSIBLY.