

CABERNET SAUVIGNON 2022



MONTE XANIC
MÉXICO EXCEPCIONAL

LABEL

This Cabernet Sauvignon coming from Valle de Guadalupe and Ojos Negros, is an elegant, honest and high intensity wine. Notes of plum, black cherry, raspberry, currant. Lavender, violet and fine herbs such as eucalyptus, peppermint. Cocoa, fruit caramel, pepper, vanilla and soft and elegant wood. The aromatic profiles are flawless, elegant and of great quality. A Cabernet you will never forget.

Excellent choice for fine cuts of meat, such as Rib Eye, Tomahawk, pork ribs, pork belly and dishes with intense flavors, among others.

GRAPE VARIETY

100% CABERNET SAUVIGNON.

RECOMMENDED SERVING TEMPERATURE

18 °C.

WINEMAKING

12 months in French oak barrels.

PAIRING

Excellent choice for fine cuts of meat, such as Rib Eye, Tomahawk, pork ribs, pork belly and dishes with intense flavors, among others.

CELLARING

8 years.

ALCOHOL

13.4%

TASTING NOTES

It is a deep intensity wine with ruby red color.

BOUQUET

On the nose is with a high intensity. Notes of plum, black cherry, raspberry, currant. Lavender, violet and fine herbs such as eucalyptus, mint. Cocoa, fruit caramel, pepper, vanilla and soft and elegant wood. The aromatic profiles are flawless, elegant and of great quality.

PALATE

On the palate, you can tell the fruity aroma. Tannins are aged and round. Full of expression, robust and with a long lasting effect.

VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



AWARDS

GOLD MEDALS

2020 - MÉXICO INTERNATIONAL WINE COMPETITION, ENSENADA, 2021.

SILVER MEDALS

2019 - VINALIES INTERNATIONALE, UNION FRANÇAIS DES OENOLOGUES, FRANCIA, 2022

2020 - MÉXICO SELECTION BY CONCOURS MONDIAL, MÉXICO, 2021.

2019 - VINALIES INTERNATIONALE, UNION FRANÇAIS DES OENOLOGUES, FRANCIA, 2022



6 566761050021 5

DRINK RESPONSIBLY.

