



MONTE XANIC MÉXICO EXCEPCIONAL

LABEL

The Valle de Ojos Negros allows this genuine expression of varietal, having as a result a very elegant, intense ruby red color with medium intensity wine. Honest and expressive aromas from black and red fruits such as berries, cherries, raspberries, cranberries. Sweet spices like vanilla, star anise, cinnamon and oak. Notes of fine herbs like oregano and thyme. It is fresh, with a good long lasting effect. Confirms its fruitiness. Smooth tannins, a silky wine to the palate without losing its structure.

GRAPE VARIETY

100% MERLOT.

RECOMMENDED SERVING TEMPERATURE

18 °C.

WINEMAKING

Aged in French oak.

PAIRING

Stews such as oxtail, pork jaw, veal osso buco. Also, risottos, meatloaf, breaded-beef steak, bone marrow, turkey or duck confit.

CELLARING

8 years.



ALCOHOL

13.8%

TASTING NOTES

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BOUQUET

On the nose, honest and expressive aromas from black and red fruits such as berries, cherries, raspberries, cranberries. Sweet spices like vanilla, star anise, cinnamon and oak. Notes of fine herbs like oregano and thyme.

PALATE

It is fresh, with a good long lasting effect. Confirms its fruitiness. Smooth tannins, a silky wine to the palate without losing its structure.

VINEYARD

Valle de Ojos Negros.

AWARDS

GOLD MEDALS
2019 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2021.

SILVER MEDALS
2019 - GLOBAL WINE EL CONOCEDOR, MÉXICO 2020.



VEGAN

DRINK RESPONSIBLY.



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