



MONTE XANIC MÉXICO EXCEPCIONAL

GRAPE VARIETY

60% MALBEC,
30% MERLOT AND
10% CABERNET
SAUVIGNON.

RECOMMENDED SERVING TEMPERATURE

18 °C.

WINEMAKING

13 months in French
oak barrels.

PAIRING

Ideal with grilled and
charcoal-cooked cuts, picanha,
chorizo, barbecues, pork belly,
aged cheeses and rich Mexican
moles.

CELLARING

8 years.

TASTING NOTES

The Monte Xanic 'Selección' is
a red blend that brilliantly
encapsulates the best of both
valleys and three of our
signature grapes at the winery.
It presents a deep color with
purple hues.

NOSE

On the nose, it is intense
and complex, unfolding
notes of red fruits like
strawberry and raspberry,
blue fruits including
blueberry, blackberry and
dark cherry. Infusions of
vanilla, pepper, mint and
delicate aromatic herbs add
to its complex and high
quality profile.

PALATE

This dry wine boasts
well-rounded tannins, elegant
alcohol and an excellent fresh
of acidity. The palate mirrors
the nose, with a prominence
of dark fruits such as plum,
leading to a lingering finish.

A versatile and elegant wine, it
is sure to delight both
connoisseurs and enthusiasts
of Mexican wines.

VINEYARD

Valle de Guadalupe and
Ojos Negros



AWARDS



VEGAN

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

GOLD MEDALS
2019 - GLOBAL WINE EL CONOCEDOR,
ENSENADA, 2021.
2017 - CONCURSO INTERNACIONAL
DE VINOS BACCHUS, MADRID,
SPAIN, 2020.

SILVER MEDALS
2020 - DECANTER WORLD WINE
AWARDS LONDRES, 2022.
2020 - CONCURSO MUNDIAL
DE BRUSELAS MÉXICO, 2021
2017 - CONCURSO MUNDIAL
DE BRUSELAS, CZECH REPUBLIC, 2020.



DRINK RESPONSIBLY.