



**MONTE XANIC**  
MÉXICO EXCEPCIONAL

**GRAPE VARIETY**

100% MALBEC.

**ALCOHOL**

13.8%

**AGING**

13 months in medium-toast new French oak barrels.

**GASTRONOMIC RECOMMENDATIONS**

This wine is excellent with several cuts of beef like ribeye, T-bone, ribs, and tenderloin. It also complements pasta dishes such as truffle based ravioli and hearty risottos, roasted mushrooms as well as mature cheeses.

**CELLARING POTENTIAL**

8 years.

**TASTING NOTES**

This wine is limpid, brilliant, with a deep violet hue and abundant extract.

**NOSE**

On the nose, it is a frank wine with high intensity. You'll discover delicious notes of ripe red fruit, juicy plums, cherries, blackberries, raspberries, blueberries as well as floral tones of violets & fragrant lavender. Spice hints of vanilla, pink peppercorns and elegant oak are also present. The aromas are complex with a high quality.

**PALATE**

It is a smooth wine with elegant tannins. Dry with balanced fresh acidity, warmth and medium plus density. It showcases a great balance with a long-lasting persistent finish. This wine has the ability to evolve into notes of black fruits, cocoa, mocha and heightened floral expressions. On the palate, it continues to deliver freshness and structure.

**VINEYARD**

100% Valle de Ojos Negros, single vineyard.



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EVITA EL EXCESO.