



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE VARIETY

80% CABERNET SAUVIGNON AND 20% SYRAH.

RECOMMENDED SERVING TEMPERATURE

15 °C.

WINEMAKING

Aged in French oak barrels.

PAIRING

Grilled meat, hamburgers, pizzas, enchiladas, flautas, carnitas, brie cheese, young manchego, Serrano ham, among others.

CELLARING

5 years.

ALCOHOL

13.5%

TASTING NOTES

A medium robe, ruby colored wine with violet hues.

NOSE

It has a high intensity where black fruits such as blackberries and black cherry, blue fruits such as fresh blueberries, stand out. Floral notes of lilacs, violets, strawberry yogurt, toasted oak and spice notes of pepper, cinnamon and vanilla are also distinguished. This is a very expressive wine with good aromatic quality.

PALATE

Dry with a refreshing acidity. The tannins are pleasant and round, with a medium body. The aromas on the palate are reminiscent of fruits such as plums, cherries and blackberries. It is very well balanced and the the finish is optimal.

VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



AWARDS

GOLD MEDALS

2019 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2021.
2019 - MEXICO INTERNATIONAL WINE COMPETITION, ENSENADA, 2021.

SILVER MEDALS

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



VEGAN



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DRINK RESPONSIBLY.