



MONTE XANIC
MÉXICO EXCEPCIONAL

LABEL

Our chardonnay is a brilliant luminous wine with golden hues and a solid density. It's a frank wine with a high and elegant aromatic quality. Tropical aromas of pineapple are outstanding, with notes of golden apple & pear. Hints of dairy, slight butter and roasted hazelnuts are also present. It has a smooth body leading to an enveloping finish on the palate. It is dry & balanced with a long & pleasant finish.

Ideal pairing with Paella Valenciana, lobster & shrimp, roasted poultry like chicken & turkey, creamy pastas, trout, grilled seafood, roasted white fish, smoked salmon and pepper-crusted tuna.

GRAPE VARIETY

100%
CHARDONNAY.

RECOMMENDED SERVING TEMPERATURE

12 °C.

WINEMAKING

8 months in new medium-toast French Oak barrels.

PAIRING

Paella Valenciana, lobster, roasted poultry like chicken and turkey, creamy pastas, smoked salmon, pepper-crusted tuna, trout, grilled seafood and roasted white fish all make for a delicious pairing.

CELLARING

3 years.

ALCOHOL

13%

TASTING NOTES

A brilliant luminous wine with golden hues and solid density.

BOUQUET

It's a frank wine with high and elegant aromatic quality. Tropical aromas of pineapple, golden apple and pear. Hints of dairy notes, slight butter and roasted hazelnuts are also present.

PALATE

It has a smooth body leading to an enveloping finish on the palate. It is bone dry & balanced with a long finish. Subtle after-tones of golden apple, pear and stone fruits on the finish.

VINEYARD

Valle de Guadalupe.



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DRINK RESPONSIBLY.