



MONTE XANIC
MÉXICO EXCEPCIONAL

LABEL

The Chardonnay is a brilliant wine with golden tones and medium density. It's a frank wine with elegant aromatic quality. Aromas of apple, pears and white flowers. Smooth wood with vanilla and spices are also present. It has a soft and enveloping finish on the palate. It is bone dry and balanced with a long finish. Ideal pairing with mature cheeses, grilled seafood, baked fish, smoked salmon, baked turkey, among others.

GRAPE VARIETY

100%
CHARDONNAY.

RECOMMENDED SERVING TEMPERATURE

12 °C.

WINEMAKING

9 months in new medium toasted French oak barriques.

PAIRING

Mature cheeses, pastas, grilled seafood, baked fish, smoked salmon, baked turkey, among others.

CELLARING

3 years.

ALCOHOL

12.6%

TASTING NOTES

A brilliant wine with golden tones and medium density.

BOUQUET

It's a frank wine with elegant aromatic quality. Aromas of apple, pears and white flowers. Smooth wood with vanilla and spices are also present. A very aromatic and high-quality wine.

PALATE

It has a soft and enveloping finish on the palate. It is bone dry and balanced with a long finish.

VINEYARD

Guadalupe and Ojos Negros



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DRINK RESPONSIBLY.