



MONTE XANIC MÉXICO EXCEPCIONAL

VARIETAL

100% SAUVIGNON BLANC.

TASTING NOTES

A wine with a brilliant, high-intensity golden-yellow hue.

CRAFTSMANSHIP

This Gran Sauvignon Blanc is an ode to the excellence of its varietal, original from the oldest Sauvignon Blanc vines in Monte Xanic's single vineyard within the primary estate of Valle de Guadalupe, boasting ages exceeding half a century. The winemaking process was a delicate and precise endeavor, aimed at achieving elegant aromatic notes and a complex structure. This involved a night harvest, 12-hour skin maceration, pressing, and the selection of only the first press must. Cold decanting was followed by a slow fermentation in specially chosen new French oak barrels to preserve primary aromas. Subsequently, a partial malolactic fermentation was employed to add complexity and smoothness to the wine.

NOSE

Extremely aromatic and intense, featuring elegant aromas of tropical fruit and exotic flowers, such as chamomile and lemon tea, with a citric backbone reminiscent of grapefruit and stone fruits. Hints of caramel, honey and vanilla make the nose both frank and complex.

PALATE

Rich, full-bodied, and enveloping the entire palate. This dry wine bursts with vibrant fruit flavors reminiscent of citrus and syrupy stone fruits, underpinned by a fresh and balanced acidity. The finish is a showcase of lingering citrus and stone fruit notes, leaving a persistent wine with abundant flavor and character.

CELLARING

Ideal to enjoy immediately, but with the potential for further evolution in the bottle for up to 10 years.

PAIRING SUGGESTIONS

Perfect for savoring on its own, this wine makes an excellent companion for indulgent dishes like lobster, escargots, lean meats, steaks, turkey, risottos, and soft cheeses, among others.



VINEYARD

100% Valle de Guadalupe.
Rancho Monte Xanic.



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DRINK RESPONSIBLY.