



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE
VARIETY

100% SYRAH.

RECOMMENDED
SERVING
TEMPERATURE

15 °C.

WINEMAKING

9 months in
French oak barrels.

PAIRING

Sirloin, grilled steaks
and spicy food.
Best with young cheeses,
among others.

CELLARING

5 years.

ALCOHOL

13.5 %

TASTING NOTES

It is a wine with a
high profile and
purple hue.

NOSE

On the nose it is honest.
Black fruit such as
blackberries, mulberries,
blueberries, cranberries,
black cherry, violet
flowers and spices such
as vanilla and light
wooden notes.

PALATE

The palate is
balanced,
blueberries and the
blackberries stand
out. Soft tannins and
fresh acidity.

It is a long- tasting
wine.

VINEYARD

Valle de Ojos Negros.



AWARDS

SILVER MEDAL
2024 – DECANTER WORLD WINE AWARDS,
REINO UNIDO



VEGAN



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EVITA EL EXCESO.