



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



EVITA EL EXCESO.