



**MONTE XANIC**  
MÉXICO EXCEPCIONAL

**GRAPE VARIETY**

100% MALBEC.

**TASTING NOTES**

This is clean, bright wine with a deep color and great extract. It has a violet hue.

**ALCOHOL**

13.9%

**NOSE**

On the nose, it is straightforward and highly intense, with notes of black fruit such as blackberries, blueberries, plums, cherries, violet flowers, and bougainvillea. Spices like vanilla, white pepper, oak and menthol can also be detected. The aromas are complex and of high quality.

**AGING**

13 months in medium-toast new French oak barrels.

**GASTRONOMIC RECOMMENDATIONS**

Various cuts such as Ribeye, T-bone, ribs, loins, pasta like ravioli, truffle risottos, roasted mushrooms and smoked cheeses.

**PALATE**

On the palate, it is smooth with elegant tannins. The wine is dry, fresh with balanced acidity, warm and full-bodied. It has great balance and a long-lasting persistence.

**CELLARING POTENTIAL**

8 years.

**VINEYARD**

100% Valle de Ojos Negros, single vineyard.



**VEGAN**



DRINK RESPONSIBLY.