



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.