



## MONTE XANIC MÉXICO EXCEPCIONAL

### GRAPE VARIETY

100% NEBBIOLO.

### RECOMMENDED SERVING TEMPERATURE

18 °C.

### WINEMAKING

This red variety is hand-harvested at its optimal ripeness to retain its touch of acidity and aromatic freshness in every grape. The clusters are promptly transported to the winery for a manual berry selection before fermenting in stainless steel tanks under controlled temperatures of 23-25°C.

### PAIRING

Black mole sauce, slow-cooking techniques such as roast suckling pig, fine cuts of meat. It is particularly distinctive for pairing with dark chocolate-based desserts.

### CELLARING

Up to 8 years.

### ALCOHOL

12.6%

### TASTING NOTES

It's a clean and bright wine, with a violet hue and high extract.

### NOSE

Its aromas are intense, dominated by black and blue fruits like blackberries, blueberries, violets, lilacs and lavender.

It is complemented by notes of mocha, vanilla, caramel, pepper, fennel and cedar notes.

### PALATE

This wine has mature tannins. The aromas in the mouth confirm what is perceived on the nose, starting with black fruit.

It has a long persistence. It is a very elegant wine, ideal for sharing special moments.

### VINEYARD

Valle de Ojos Negros.



VEGAN



DRINK RESPONSIBLY.