



MONTE XANIC MÉXICO EXCEPCIONAL

LABEL

This was the first wine crafted by Monte Xanic, expressing the attributes of Monte Xanic and Mexican premium wine. It is a fragrant and fruit driven selection with high aromatic intensity with tropical notes of pineapple, and exotic Chinese pomegranate, peaches, and wild honey. Hints of lime and lemon tea are present as well.

GRAPE VARIETY

95% CHENIN BLANC AND
5% FRENCH COLOMBARD

ALCOHOL

12.8%

RECOMMENDED SERVING TEMPERATURE

8 °C.

TASTING NOTES

It's a clean, crystalline wine with a straw-yellow color.

WINEMAKING

These white varieties are harvested during the night to retain cluster freshness and preserve aromas. The grapes are immediately transported to the winery for manual selection. Then pressed and fermented in stainless steel tanks under controlled temperatures of 55-59°F.

NOSE

On the nose, it's open and intense. Tropical notes of pineapple and exotic Chinese pomegranate, stone fruits like peach, and a delicious aroma of honey stand out. Hints of lime and lemon tea are also present.

PAIRING

A versatile wine, suitable as an aperitif with appetizers, cold meats, fresh cheeses, assorted salads, and dishes with spicy or seasoned flavors.

PALATE

It's smooth and dry wine with integrated acidity and light alcohol. Tropical and stone fruits dominate. Medium and pleasant persistence.

CELLARING

Up to 3 years.

VINEYARD

Valle de Guadalupe and Valle de Ojos Negros



VEGAN



DRINK RESPONSIBLY.