



## MONTE XANIC MÉXICO EXCEPCIONAL

### LABEL

This is an elegant, medium-bodied wine with a ruby hue. On the nose, it has high aromatic intensity with notes of red and black fruits such as raspberry, blackberry, cherry and redcurrant.

There are also floral notes of violet and lavender and aromas of vanilla, cedar, cocoa and toast.

The aromatic profile is complex and highly expressive.

On the palate, the attack is smooth, direct and enveloping. The mature tannins provide great intensity.

The wine is well-balanced, with a smooth texture broad structure and long finish.

### GRAPE VARIETY

75% CABERNET SAUVIGNON.  
25% MERLOT.

### RECOMMENDED SERVING TEMPERATURE

18 °C.

### WINEMAKING

12 months in French oak barrels.

### PAIRING

An excellent option for fine cuts of meat such as Ribeye, beef fillet, New York strip as well as roast suckling pig, goat and other wood-fired or grilled dishes. It pairs well with adobo and mole sauces.

### CELLARING

8 years.

### ALCOHOL

13.6%

### TASTING NOTES

This is an elegant, medium-bodied wine with a ruby hue.

### BOUQUET

On the nose, it is a straightforward wine with high aromatic intensity. Aromas of red and black fruits stand out, including raspberry, blackberry, cherry and redcurrant. Floral notes of violet and lavender are also present, along with vanilla, cedar, cocoa and toasted aromas. The aromatic profile is complex and highly expressive.

### PALATE

On the palate, it has a smooth, direct and enveloping attack. The tannins are mature and intense. It is a well-balanced wine with a smooth texture, broad structure and long finish. The flavors on the palate reinforce the fruity notes detected on the nose.

### VINEYARD

Valle de Guadalupe (Cabernet Sauvignon) and Valle de Ojos Negros (Merlot).



## AWARDS

**SILVER MEDALS**  
2024 - CONCOURS MONDIAL DE BRUXELLES  
2023 - BRUXELLES MÉXICO

**BRONZE MEDALS**  
2024 - DECANTER WORLD WIDE AWARDS  
2024 - INTERNATIONAL WINE & SPIRIT COMPETITION

**GUÍA PEÑÍN**  
2024 - 89 PUNTOS



DRINK RESPONSIBLY.



VEGAN



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