



MONTE XANIC MÉXICO EXCEPCIONAL

LABEL

The Valle de Ojos Negros allows this genuine expression of varietal, having as a result a very elegant, intense ruby red color with medium intensity wine. Honest and expressive aromas from black and red fruits such as berries, cherries, raspberries, cranberries. Sweet spices like vanilla, star anise, cinnamon and oak. Notes of fine herbs like oregano and thyme. It is fresh, with a good long lasting effect. Confirms its fruitiness. Smooth tannins, a silky wine to the palate without losing its structure.

GRAPE VARIETY

100% MERLOT.

RECOMMENDED SERVING TEMPERATURE

18 °C.

WINEMAKING

Aged in French oak.

PAIRING

Stews such as oxtail, pork jaw, veal osso buco. Also, risottos, meatloaf, breaded-beef steak, bone marrow, turkey or duck confit.

CELLARING

8 years.

ALCOHOL

12.5%

TASTING NOTES

The Ojos Negros Valley allows for this genuine expression of the varietal, resulting in a very elegant wine with a medium ruby color.

BOUQUET

On the nose, it offers straightforward and expressive aromas of blackberries, cherries, raspberries, redcurrants and blueberries. Sweet spices such as vanilla, cinnamon and oak, with hints of fine herbs.

PALATE

It is fresh, with a good long lasting effect. Confirms its fruitiness. Smooth tannins, a silky wine to the palate without losing its structure.

VINEYARD

Valle de Ojos Negros.



AWARDS

BRONZE MEDAL
2024 - INTERNATIONAL WINE & SPIRIT COMPETITION

GUÍA PEÑÍN
2024 - 91 PUNTOS



VEGAN



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DRINK RESPONSIBLY.