



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE
VARIETY

100% SAUVIGNON
BLANC.

RECOMMENDED
SERVING
TEMPERATURE

8 °C.

WINEMAKING

Monte Xanic achieves the production of this iconic wine through continuous care of the grape clusters in the vineyard, harvesting them at night to ensure maximum freshness. A meticulous manual selection of the clusters guarantees that only the highest quality grapes are pressed as whole clusters. Fermentation takes place in stainless steel tanks under controlled temperatures of 55-59°C to enhance aromatic production.

PAIRING

Seafood and ceviche, salads, salt-crusted fish, goat cheese, roasted chicken breast, among others.

CELLARING

Up to 3 years.

ALCOHOL

12.2%

TASTING NOTES

This is a clean wine with a lime-green hue.

NOSE

On the nose, it is intense and frank, with very expressive notes, predominantly fresh citrus like grapefruit. Delicious tropical fruits such as guava, lychee, soursop, passion fruit, and pineapple are evident, along with hints of lemon-tea. The quality and complexity of aromas is excellent.

PALATE

It has a smooth entry on the palate. The wine is bone dry, very fresh, light, and with lively acidity. Aligned with the varietal, it is well-balanced. On the finish, the aromas confirm the citrus notes, grapefruit and a subtle herbal undertone. It boasts a firm body and optimal persistence.

VINEYARD

Valle de Guadalupe.



AWARDS

GOLD MEDALS
2024 - CHALLENGE INTERNATIONAL DU VIN
2024 - BACCHUS
2023 - MIWC (UABC 2023)
2023 - VINALIES INTERNATIONAL

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

BRONZE MEDAL
2024 - INTERNATIONAL WINE & SPIRIT COMPETITION
2023 - DECANTER WORLD WINE AWARDS
2023 - INTERNATIONAL WINE CHALLENGE

GUÍA PEÑÍN
2024 - 90 PUNTOS



DRINK RESPONSIBLY.