



# MONTE XANIC MÉXICO EXCEPCIONAL

## LABEL

A refined and delicate refreshing Provence style rosé from our vineyard in Valle de Ojos Negros. Embodying a Provençal style, enjoy a high aromatic expression of strawberries, raspberries, peaches, grapefruit, white aromatic flowers, and roses.

### GRAPE VARIETY

100% GRENACHE

### RECOMMENDED SERVING TEMPERATURE

8 °C.

### WINEMAKING

Three-hour maceration.

### PAIRING

Highly versatile wine, pairing seamlessly with a variety of dishes. From carpaccio's to oysters, paellas to tiraditos, salads to desserts. Perfect for Mexican cuisine.

### CELLARING

Up to 3 years.

### ALCOHOL

12.2%

### TASTING NOTES

This Grenache Rosé boasts a distinct hue, reminiscent of rosewood, echoing the essence of its Provençal heritage.

### NOSE

It's a wine of high aromatic expression. Strawberries and raspberries mingle with hints of peaches, grapefruit, white aromatic flowers, and roses, accentuating its personality. Delicate and refined on the nose.

### PALATE

Balanced and refreshing. The taste is marked by clear notes of strawberries, cherries, and flowers. Fresh, full-flavored, and with a lingering presence.

### VINEYARD

Crafted from a vineyard specifically to produce this Rosé in Valle de Ojos Negros.



## AWARDS

**GOLD MEDALS**  
2024 - INTERNATIONAL DU VIN  
2023 - MIWC (UABC 2023)

**SILVER MEDALS**  
2023 - BRUXELLES, MÉXICO

**BRONZE MEDALS**  
2023 - DECANTER WORLD WIDE AWARDS

**GUÍA PEÑÍN**  
2024 - 90 PUNTOS



DRINK RESPONSIBLY.