



## MONTE XANIC MÉXICO EXCEPCIONAL

### GRAPE VARIETY:

40% TEMPRANILLO,  
30% CABERNET  
SAUVIGNON AND  
30% MERLOT.

### RECOMMENDED SERVING TEMPERATURE

15 °C.

### WINEMAKING

These red varieties are hand-harvested at their optimal ripeness to retain their fresh character and preserve the aromas of red fruits. The time spent in barrels has minimal wood influence, enhancing the fruity profile on the nose. Barrel aging softens the tannins, making them silkier.

### PAIRING

Semi-cured cheeses, cured meats, serrano ham, Mexican food, skirt steak tacos, marinated beef, pizza, pasta with sauce and more.

### CELLARING

Up to 5 years.

### ALCOHOL

12.8%

### TASTING NOTES

Medium-bodied wine with a deep ruby color,

### NOSE

Aromas of black and blue fruits like plum, blackberry, blueberry and violet flowers. Menthol and spices like vanilla.

### PALATE

A wine with fresh acidity, balanced and silky tannins. The fruity aromas are confirmed on the palate.

It is a refreshing wine, easy to enjoy.

### VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



## AWARDS

**GOLD MEDALS**  
2024 - BACCHUS, ESPAÑA



VEGAN



DRINK RESPONSIBLY.