



GRAPE VARIETY

80% CABERNET SAUVIGNON AND 20% SYRAH.

RECOMMENDED SERVING **TEMPERATURE**

15 °C.

WINEMAKING

Aged in French oak.

PAIRING

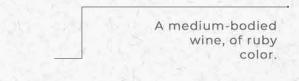
Grilled meat, hamburgers, pizzas, enchiladas, flautas, carnitas, brie cheese, young Manchego, Serrano ham, among others.

CELLARING

5 years.

ALCOHOL

12.8%



NOSE

TASTING

NOTES

It has a high intensity, highlighting red fruits such as raspberries, cherries and strawberries. Toasted oak, pepper, cinnamon and vanilla notes are also distinguished. The wine offers excellent aromatic quality.

PALATE

On the palate, it is a dry wine with juicy acidity. The tannins are pleasant and rounded, with a medium body.

The palate highlights cherry notes. It is very well-balanced and broad.

VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.





DRINK RESPONSIBLY.

MONTE XANIC

CABERNET SAUVIGNON | SYRAH