



MONTE XANIC
MÉXICO EXCEPCIONAL

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%

TASTING NOTES

A medium-bodied wine, of ruby color.

NOSE

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.



VEGAN



DRINK RESPONSIBLY.