



MONTE XANIC MÉXICO EXCEPCIONAL

30 YEARS OF GRAN RICARDO

Greatness is an aspiration, a goal that few manage to achieve. In Monte Xanic we truly believe we have done it through Gran Ricardo.

An elegant, precisely made wine: the perfect combination of tradition and innovation, making it one of a kind. A high-end wine, elegant, with aromas of black cherry and currant, berries, blackberry, raspberry. Violet flowers. Herbs such as rosemary, clove, eucalyptus. Black and white pepper spices. Oak, nutmeg, vanilla, cocoa and balsamic notes.

It is an unctuous wine that envelops the whole palate. The tannins are mature, polished, present, giving it a velvety body. The appearance, aroma profile and mouthfeel are characteristic of a high-end wine.

GRAPE VARIETY

CABERNET SAUVIGNON 55%,
MERLOT 36%,
CABERNET FRANC 5% ,
PETIT VERDOT 3%,
MALBEC 1%.

WINEMAKING

This wine is crafted with meticulous cluster and berry selection. The vineyard is specifically designed for the production of Gran Ricardo. We use pre-fermentation cold maceration for five days, followed by post-fermentation

PROFILE

The appearance, aromatic profile, and mouthfeel are characteristic of a premium wine, suitable for enjoying now or cellaring for at least 20 years to appreciate its development.

PAIRING

Pairs well with fine cuts like pork belly, tomahawk and porterhouse steaks, lamb chops, and beef or pork ribs. Ideal for slow-cooked dishes, whether grilled or roasted. Complements blue or aged cheeses, Spanish ham, and Iberian pork loin.

AGING

18 months in new French oak barrels.

ALCOHOL

13.9%

TASTING NOTES

A wine with intense ruby tones and high color density.

NOSE

Complex aromas of black cherry, currant, blackberry, raspberry, violet flowers, and herbs like rosemary, clove, and eucalyptus. The bouquet is enriched with notes of black and white pepper, oak, nutmeg, vanilla, cocoa, and balsamic hints.

PALATE

This full-bodied wine offers a smooth and enveloping mouthfeel, with abundant fruit, fresh acidity, and warm alcohol. The mature, polished tannins provide a velvety texture. The finish features rich black fruit, subtle caramel, and confirmed herbal and spicy notes.

VINEYARD

Valle de Guadalupe and Ojos Negros.



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VEGAN

DRINK RESPONSIBLY.