



MONTE XANIC MÉXICO EXCEPCIONAL

GRAPE VARIETY

100% SAUVIGNON BLANC.

RECOMMENDED SERVING TEMPERATURE

8 °C.

WINEMAKING

This iconic wine from the winery is achieved through meticulous care of the grape clusters in the vineyard, harvested at night to retain maximum freshness. Careful manual selection ensures that only the highest quality grapes are whole cluster pressed. Fermentation takes place in stainless steel tanks under controlled temperatures of 13-15°C to enhance aromatic expression.

PAIRING

Ideal with seafood and ceviche, various salads, salt-crusted fish, goat cheeses, roast chicken breast, among others.

CELLARING

From the year of release up to 3 years.

ALCOHOL

12.6%

TASTING NOTES

A clean wine with a lemon-yellow hue.

NOSE

On the nose, it is straightforward, intense and highly expressive. Aromas of citrus fruits like grapefruit, and tropical fruits like guava, soursop, passion fruit, peach and pineapple dominate, complimented by white flowers. The quality and persistence of the aromas are excellent.

PALATE

On the palate, it has a smooth entry. This is a dry, fresh light wine with vibrant acidity. True to its varietal, it is well-balanced. The finish confirms the citrus and tropical aromas, with an optimal persistence.

VINEYARD

The Guadalupe Valley.



AWARDS

GOLD MEDALS
2024 - GLOBAL WINE
2024 - BACCHUS, ESPAÑA

SILVER MEDALS
2024 - CONCOURS MONDIAL
DE BRUXELLES

BRONZE MEDAL
2024 - INTERNATIONAL
WINE & SPIRIT
COMPETITION

GUÍA PEÑÍN
2024 - 90 PUNTOS



VEGAN



DRINK RESPONSIBLY.