



## MONTE XANIC MÉXICO EXCEPCIONAL

### GRAPE VARIETY

60% MALBEC,  
30% MERLOT Y  
10% CABERNET SAUVIGNON.

### ALCOHOL

13.4%

### RECOMMENDED SERVING TEMPERATURE

18 °C.

### PAIRING

Grilled and charcoal-cooked cuts of meat, picanha, chorizo, barbecues, pork belly, aged cheeses and mole dishes.

### CELLARING

13 months in French oak barrels.

### TASTING NOTES

Monte Xanic Selección is a wine that brings together the best of two valleys and highlights the three main grape varieties of our winery. It is a wine with a deep ruby hue.

### NOSE

On the nose, it is straightforward and highly expressive, with notes of red cherry and fruits such as strawberry, raspberry and plum. It also features hints of vanilla, pepper and mint and fine herbs. The aromas are complex and of high quality.

### PALATE

This is a dry wine with rounded tannins, warm alcohol and a very good balance of acidity. The aromas reflect what is perceived on the nose, particularly cherry. It has a long finish. A versatile and elegant wine that will impress connoisseurs and lovers of Mexican wine.

### VINEYARD

Valle de Guadalupe and Valle de Ojos



## AWARDS



VEGAN

**GOLD MEDALS**  
2024 - INTERNATIONAL DU VIN, FRANCIA

**SILVER MEDALS**  
2023 - BRUXELLES MÉXICO, MÉXICO, YUCATÁN

**BRONZE MEDAL**  
2024 - INTERNATIONAL DECANTER WORLD WINE AWARDS, REINO UNIDO  
2024 - INTERNATIONAL WINE & SPIRIT COMPETITION, REINO UNIDO

**GUÍA PEÑÍN**  
2024 - 92 PUNTOS



DRINK RESPONSIBLY.