



**MONTE XANIC**  
MÉXICO EXCEPCIONAL

**GRAPE VARIETY**

100% CHARDONNAY.

**RECOMMENDED SERVING TEMPERATURE**

8 °C.

**PAIRING**

Dishes with fish, white wine-poached oysters, soft cheeses, seafood and veggies carpaccio, roast chicken, among others.

**CELLARING**

Up to 3 years.

**ALCOHOL**

12.9%

**TASTING NOTES**

It's a clean and brilliant wine, displaying a lemon-yellow hue.

**NOSE**

On the nose, it is forthright with a medium to high intensity. Fruity aromas of juicy pineapple, yellow apple, pear, and citrus are highlighted, accompanied by hints of honey, chamomile, and orange blossom.

**PALATE**

The palate is greeted with a fresh and persistent acidity. The finish confirms the aromas perceived on the nose. It's a medium-bodied wine, refreshing, and harmonious.

**VINEYARD**

Valle de Guadalupe.



6 856676 09000 7

DRINK RESPONSIBLY.