



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE
VARIETY

100% SYRAH.

RECOMMENDED
SERVING
TEMPERATURE

15 °C.

WINEMAKING

9 months in
French oak barrels.

PAIRING

Grilled meats, young
cheeses, dishes with adobo
or mole, among others.

CELLARING

5 years.

ALCOHOL

13.3 %

TASTING NOTES

This is a wine with
deep color and a
purple hue.

NOSE

On the nose, it is
straightforward and
expressive.

Prominent notes of black
and blue fruits such as
blackberry, mulberry,
blueberry, black cherry,
along with violet flowers
and spices like cocoa,
cinnamon, vanilla, and
light wood.

PALATE

On the palate, it is
well-balanced,
highlighting blue
and black fruits. The
tannins are elegant
and smooth, with
fresh acidity.

A wine with long
persistence.

VINEYARD

Valle de Ojos Negros.



AWARDS

SILVER MEDAL
2024 – DECANTER WORLD WINE AWARDS,
REINO UNIDO



VEGAN



EVITA EL EXCESO.