



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE
VARIETY

100%
CABERNET FRANC

RECOMMENDED
SERVING
TEMPERATURE

18 °C.

WINEMAKING

13 months in new
medium-toast French
oak barrels.

PAIRING

Rich cuts of meat such
as picanha, ribs, fine
steaks, aged cheeses,
stews, among others.

CELLARING

8 años.

ALCOHOL

13.8%

TASTING NOTES

A medium-high bodied
wine with great extract
and ruby hue.

NOSE

On the nose, it is elegant
and expressive, with high
aromatic intensity.

It displays notes of red and
blue fruits – mainly
blackberries, blueberries,
raspberries, cherries – and
violet flowers. Also present
are spices like black pepper,
balsamic, cinnamon and
vanilla. The aromatic quality
is excellent.

PALATE

On the palate, the wine is
expressive with vibrant
fruit, fresh acidity and
warm vinosity. The tannins
are mature, present and
leave a long-lasting
impression. Aromas echo
those perceived on the
nose. It is a full-bodied
wine with a long,
persistent finish.

As it evolves, this wine
continues to show notes
of red and black fruits like
blackberries, cherries,
along with violet flowers,
wood, and graphite.

VINEYARD

Valle de Ojos Negros.



PREMIOS



VEGAN



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MEDALLAS DE PLATA

2024 - DECANTER WORLD WINE AWARDS,
REINO UNIDO.
CONCURSO INTERNACIONAL
2024 - BACCHUS, ESPAÑA.

MEDALLA DE BRONCE

2024 - INTERNATIONAL
WINE & SPIRIT COMPETITION,
REINO UNIDO.



www.montexanic.com.mx

Monte Xanic



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