

# 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.

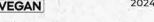
### VINEYARD

Valle de Ojos Negros.



# **PREMIOS**





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

MEDALLAS DE PLATA

### MEDALLA DE BRONCE

2024 - INTERNATIONAL WINE & SPIRIT COMPETITION, REINO UNIDO.





