



MONTE XANIC
MÉXICO EXCEPCIONAL

LABEL

This was the first wine produced by Monte Xanic, and it expresses the essence of the winery and Baja California wine.

It is straightforward and of good intensity, with notes of pineapple, Chinese guava, stone fruits like peach, and honey, as well as lime and lemon tea.

GRAPE
VARIETY

95% CHENIN BLANC AND
5% FRENCH COLOMBARD

RECOMMENDED
SERVING
TEMPERATURE

8 °C.

WINEMAKING

These white varieties are harvested during the night to retain cluster freshness and preserve aromas.

The grapes are immediately transported to the winery for manual selection. Then pressed and fermented in stainless steel tanks under controlled temperatures of 55-59°F.

PAIRING

A versatile wine that can be served as an aperitif with appetizers, cold cuts, fresh cheeses, a variety of salads, and dishes with spicy or seasoned flavors.

CELLARING

From the year of release up to 3 years.

ALCOHOL

12.7%

TASTING NOTES

A clean, crystalline wine with a straw-yellow color.

NOSE

On the nose, it is straightforward and of medium intensity.

Prominent notes include pineapple, Chinese guava, stone fruits like peach, and honey as well as lime and lemon tea.

PALATE

On the palate, it is soft and pleasant. It is a dry wine, with well-integrated acidity and light alcohol.

Tropical and stone fruit notes stand out. It has medium persistence.

VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



VEGAN



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