



MONTE XANIC
MÉXICO EXCEPCIONAL

LABEL

Monte Xanic's Chardonnay presents its own style with high and elegant aromatic intensity. Aromas of pear, honey pineapple, white flowers with vanilla and wood. Dairy notes, butter, bread, and toasted hazelnut. It is a very aromatic wine of great quality. It has a soft and enveloping attack on the palate.

GRAPE VARIETY

100%
CHARDONNAY.

RECOMMENDED
SERVING
TEMPERATURE

12 °C.

WINEMAKING

Aged for 8 months in
a new medium-toast
French oak barrels.

PAIRING

Valencian paella,
creamy pasta, trout,
grilled seafood, baked
fish, smoked salmon,
pepper-crusted tuna,
roasted turkey.

CELLARING

3 years.

ALCOHOL

12.4%

TASTING NOTES

This is a clean and bright
wine, with golden tones
and high density.

BOUQUET

On the nose, it is frank.
Aromas of pear, honey
pineapple, white flowers
with vanilla and wood.
Dairy notes, butter, bread
and toasted hazelnut. It is
a very aromatic wine of
great quality.

PALATE

It has a soft and
enveloping attack on the
palate. It is dry, with
balanced acidity. On the
palate, it is intense and
expressive, recalling
pear and stone fruits. A
wine with long-lasting
persistence.

VINEYARD

Valle de Ojos Negros and
Valle de Guadalupe.



AWARDS

GOLD MEDAL
2024 - CHALLENGE
INTERNATIONAL
DU VIN

BRONZE MEDAL
2024 - INTERNATIONAL
WINE & SPIRIT
COMPETITION



VEGAN



DRINK RESPONSIBLY.

