



MONTE XANIC  
MÉXICO EXCEPCIONAL

GRAPE  
VARIETY

CABERNET  
SAUVIGNON 53%,  
MERLOT 26%,  
CABERNET FRANC 7% ,  
PETIT VERDOT 9%,  
MALBEC 5%.

RECOMMENDED  
SERVING  
TEMPERATURE

18 °C.

WINEMAKING

Bunch and berry  
selection. Vineyard  
specially designed to  
produce Gran Ricardo.  
This wine undergoes a  
five-day cold  
pre-fermentation  
maceration and an  
eight-day  
post-fermentation  
maceration.

PAIRING

Bunch and berry  
selection. Vineyard  
specially designed to  
produce Gran Ricardo.

This wine undergoes a  
five-day cold  
pre-fermentation  
maceration and an  
eight-day  
post-fermentation

CELLARING

18 months in  
new French oak  
barrels.

ALCOHOL

13.9%

TASTING NOTES

It is a deep  
ruby-colored wine  
with high intensity.

NOSE

Aromas of black and blue  
fruits: black cherry, black  
currant, blackberry,  
raspberry, and blueberry.  
Floral notes of violet and  
lavender.

Fine herbs like rosemary  
and clove. Spices such as  
black and white pepper.  
Oak wood, nutmeg, vanilla  
and cocoa. The aromatic  
profile is complex, elegant  
and evolving.

PALATE

On the palate, it is sober  
and full-bodied.

A rich, velvety wine that  
coats the entire mouth.

Dry, with vibrant fruit,  
fresh acidity,  
and warm alcohol.

The tannins are mature,  
polished and present,  
giving it a velvety  
structure. The aftertaste  
echoes black and blue  
fruit, confirming the  
floral notes.

VINEYARD

Valle de Guadalupe  
and Valle de Ojos Negros.



EVITA EL EXCESO.



[www.montexanic.com.mx](http://www.montexanic.com.mx)

Monte Xanic



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