



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE
VARIETY:

40% TEMPRANILLO,
30% CABERNET
SAUVIGNON AND
30% MERLOT.

RECOMMENDED
SERVING
TEMPERATURE

15 °C.

WINEMAKING

These red grape varieties are hand-harvested at their optimal ripeness to retain freshness in the cluster and preserve the red fruit aromas.

The barrel aging process is designed to have minimal wood impact and enhance the fruity nose. Aging in oak helps soften the tannins, making them silkier.

PAIRING

Appetizers with semi-aged cheeses, cold cuts, serrano ham. Mexican cuisine, arrachera tacos, cecina, pasta with sauces, among others.

CELLARING

Up to 5 years.

ALCOHOL

13%

TASTING NOTES

A medium-bodied wine with a ruby hue

NOSE

Aromas of black and blue fruits: plum, blackberry, blueberry, violet flowers and spices such as vanilla, pepper, and nut. It has a fresh acidity, balanced and silky tannins.

PALATE

On the palate, the fruity aromas are confirmed. Refreshing and pleasant in the mouth – ideal for enjoyment.

VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



AWARDS

GOLD MEDAL
2024 - BACCHUS, ESPAÑA.

GUÍA PEÑÍN, MEXICAN EDITION
2025 - 91 PUNTOS



DRINK RESPONSIBLY.