



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE
VARIETY

100% CHARDONNAY.

RECOMMENDED
SERVING
TEMPERATURE

8 °C.

PAIRING

Pairs well with fish, seafood, soft cheeses, carpaccios and roasted chicken.

CELLARING

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

ALCOHOL

12.3%

TASTING NOTES

A bright wine with a straw-yellow hue.

NOSE

Clear and expressive, with medium-high intensity.

Fruity aromas of pineapple, yellow apple, pear, passion fruit and citrus. Notes of chamomile and orange blossom.

PALATE

A refreshing and persistent wine. The aromas detected on the nose are confirmed on the palate.

A well-balanced and structured Chardonnay with harmonious flavors.

VINEYARD

Valle De Guadalupe and Valle de Ojos Negros



VEGAN



DRINK RESPONSIBLY.