

# CABERNET SAUVIGNON 2024



MONTE XANIC  
MÉXICO EXCEPCIONAL

## GRAPE VARIETY

100% CABERNET SAUVIGNON.

## ALCOHOL

13.6%

## RECOMMENDED SERVING TEMPERATURE

18 °C.

## WINEMAKING

12 months in French oak barrels.

## PAIRING

An excellent option for meat cuts like ribeye, tomahawk, pork ribs, bone-in rib steak, roasted leg, pork belly and other dishes with bold flavors.

## CELLARING

8 years.

## TASTING NOTES

A full-bodied wine with deep ruby color.

## BOUQUET

On the nose, it is expressive and intense. Notes of black and blue fruits such as plum, black cherry, blueberry and dark currant stand out. Accents of lavender, violets and fine herbs like eucalyptus and mint complement the profile. Spicy aromas of caramel, pepper, vanilla and soft, elegant wood are present. The bouquet is impeccable and of outstanding quality.

## PALATE

On the palate, the fruity notes are confirmed. The tannins are firm, mature and round. This is a bold, expressive wine with long persistence and excellent structure for aging.

## VINEYARD

Valle de Guadalupe and Valle de Ojos Negros.



## AWARDS



**GOLD MEDALS**  
2024 - BACCHUS, ESPAÑA  
2024 - GLOBAL WINE, MEXICO  
2025 - VINALIES INTERNATIONAL, UNION FRANCAIS DES OENOLOGUES, FRANCIA

**SILVER MEDAL**  
2025 - BACCHUS, ESPAÑA

**BRONZE MEDALS**  
2024 - DECANTER WORLD WIDE AWARDS, REINO UNIDO  
2024 - INTERNATIONAL WINE & SPIRIT COMPETITION, REINO UNIDO

**GUÍA PEÑIN**  
2024 - 90 PUNTOS  
2025 - 90 PUNTOS, EDICIÓN MÉXICO



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DRINK RESPONSIBLY.