



MONTE XANIC
MÉXICO EXCEPCIONAL

GRAPE
VARIETY

100% MERLOT.

RECOMMENDED
SERVING
TEMPERATURE

18 °C.

WINEMAKING

Aged in French
oak barrels.

PAIRING

Meats, risotto, roasted
turkey, tuna and
salmon, mild adobos
and moles, grilled
vegetables.

CELLARING

8 years.

ALCOHOL

13.3%

TASTING NOTES

The Valle de Ojos Negros
allows for a genuine
expression of this varietal,
resulting in a very
elegant wine with a
medium ruby hue.

BOUQUET

On the nose, clear and
expressive aromas of blue
and red fruits such as
blueberry, cherry,
raspberry, dark currant
and blackberry. Hints of
lavender and violet
flowers are present.
Sweet spices including
vanilla, cinnamon, cocoa
and oak.

PALATE

Fresh on the palate,
with good
persistence. The
fruit character is
confirmed. Smooth
tannins make it a
silky wine, without
losing structure.

VINEYARD

Valle de Ojos Negros.



AWARDS



VEGAN

SILVER MEDAL
2024 - GLOBAL WINE,
MÉXICO

BRONZE MEDAL
2024 - INTERNATIONAL
WINE & SPIRIT
COMPETITION,
REINO UNIDO

GUÍA PEÑÍN
2024 - 91 PUNTOS
2025 - 89 PUNTOS,
EDICIÓN MÉXICO



DRINK RESPONSIBLY.

