



MONTE XANIC  
MÉXICO EXCEPCIONAL

GRAPE  
VARIETY

80% CABERNET  
SAUVIGNON AND  
20% SYRAH.

RECOMMENDED  
SERVING  
TEMPERATURE

15 °C.

WINEMAKING

Aged in French oak.

PAIRING

Grilled meats,  
enchiladas, flautas,  
carnitas, young cheeses,  
serrano ham, among  
others.

CELLARING

5 years.

ALCOHOL

12.8%

TASTING  
NOTES

A bright,  
ruby-colored wine  
with high aromatic  
intensity.

NOSE

It showcases red fruits  
such as raspberries,  
cherries, and  
strawberries, along with  
violet flowers.

Toasted oak notes are  
also present, as well as  
pepper, cinnamon  
and vanilla.  
A wine with excellent  
aromatic quality.

PALATE

On the palate, it is a  
dry wine with juicy  
acidity. The tannins  
are pleasant and  
rounded, with  
medium body.

Flavors of cherry  
stand out on the  
palate. It is very well  
balanced and has  
great depth.

VINEYARD

Valle de Guadalupe  
and Valle de Ojos Negros.



AWARDS

SILVER MEDAL  
2025 – BACCHUS, ESPAÑA.

GUÍA PEÑÍN, MEXICAN EDITION  
2025 – 90 PUNTOS



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DRINK RESPONSIBLY.