



MONTE XANIC MÉXICO EXCEPCIONAL

GRAPE VARIETY

CABERNET SAUVIGNON 55%,
MERLOT 21%,
CABERNET FRANC 14%,
MALBEC 2%,
PETIT VERDOT 8%.

TEMPERATURE OF SERVICE

18 °C.

AGING

18 months in new French oak barrels.

PAIRINGS

This wine goes well with fine cuts of great flavor and texture: Pork Belly, Tomahawk, porterhouse, lamb chops and rack of lamb, beef or pork ribs. Long cooking preparation on grill. Blue and long aged cheeses, Iberian ham and loin.

GUARD RECOMMENDATION

15 years.

ABV

13.9%



VISUAL

It is a deep ruby red wine with purple tones and a vibrant color.

NOSE

Aromas of black cherry and black currant, blackberry, huckleberry, raspberry. Violet flowers.

Delicate herbal notes of rosemary and clove. Balsamic notes of eucalyptus and spices such as black & white peppers.

Elegant oak, nutmeg, vanilla and cocoa.

The aromatic profile is complex, elegant and continuously evolving.

PALATE

The palate is restrained and full-bodied.

It is an unctuous wine that wraps around the palate. Dry, with lots of lively fruit, fresh acidity and a balanced alcohol.

The tannins are ripe, polished but firm, giving it a velvet body.

The finish is reminiscent of black fruit, subtle caramel and fine herbs & spices.

VINEYARDS OF ORIGIN

Guadalupe Valley and Ojos Negros.



ENJOY RESPONSIBLY