



MONTE XANIC

BODEGA VINÍCOLA

MONTE XANIC CALIXA CHARDONNAY 2020

DESCRIPTION

Mexico's first Boutique winery selects the best quality Chardonnay grapes from our Estate vineyards to showcase a bright refreshing wine where a variety of fruit & mineral tones are front & center. Delicious ripe peaches, juicy apricots, tart green apples and sweet pineapple notes come into play with notes of wild honey and herbal chamomile tea. Typical saline notes provide a tasteful backbone. Unoaked. A modern fresh approach to Chardonnay winemaking in every glass.



VARIETAL(S)

100% Chardonnay.

PAIRING

Serve alongside the "catch of the day" (fresh fish), oysters on the half shell spicy shrimp cocktail, grilled veggies, rotisserie chicken, curried lentils and ceviche.

VINEYARD

Guadalupe Valley & Ojos Negros Valley.

TASTING NOTES

A brilliant luminous straw yellow wine with green hues surrounding a core of gold.

· NOSE

It is a bright wine on the nose with medium + intensity. A variety of fruit overtones are front and center. Delicious ripe peaches, juicy apricots, tart green apples and sweet pineapple notes come into play, followed by deeper tones of acacia honey and herbal chamomile tea.

· PALATE

This wine has a soft attack with refreshing acidity. It is a medium-bodied wine, focused on food pairing capabilities. The mid palate is unctuous with a great balance and a long finish. A more contemporary approach to Chardonnay, focused on food friendliness and refreshment.

Alcohol content: 12% **Harvest Date:** September-October 2020 **Harvest sugar:** 22-23 Brix **Bottling date:** January 2022 **Residual sugar:** 0.39 g/L

Total acidity: 5.25 g/L **PH:** 3.4 **Extra enological techniques:** Bentonite and cold stabilized.

Fermentation: In stainless steel tank for 10-15 days at 75°F, then maceration for one week, racked off gross lees to add malolactic inoculation.

