



MONTE XANIC

BODEGA VINÍCOLA

DESCRIPTION

One of the favorite wines at the estate. Produced from Cabernet Franc grapes grown in a unique single-vineyard setting from the Ojos Negros Valley, boasting a higher elevation, cooler temperatures and unique terroir. Very small-batch production. Winner of 20 medals of the most relevant competitions in the world, including a double gold medal at the Mexico Selection by the Concours Mondial de Bruxelles 2021. It is a complex & expressive wine, typical of the varietal. Elegant, intense and suave with intense notes of fresh small blue fruits. Floral tones of violets, baking spices, minerality and the signature fresh green tone typical of this grape.

VARIETAL(S)

100% Cabernet Franc.

MATURATION TYPE & TIME

Matured for 13 months in medium toast French oak barriques and then racked into stainless steel for settling before bottling.

PAIRING

Red meat cuts like ribeye, grilled picaña, firewood grilled lamb, semi-hard cheeses, risotto with duck, stews and hearty meat based dishes are some of our suggestions.

CELLARING

10 to 15 years of potential.



VINEYARD

Ojos Negros Valley.

TASTING NOTES

Dense & deep ruby red of great intensity & extract with purple hues.

· NOSE

Elegant and frank with high aromatic intensity. Floral tones of violets and lilacs followed by baking spices. Deep fruit notes of black fruit, mainly blueberries, dark currants, Bing cherries & ripe plums. Light notes of fine herbs are also present and cedar wood aromas, as well finishing with elegant vegetal tones, typical of this varietal.

· PALATE

It is an expressive wine with fresh acidity and embracing alcohol. The tannins are mature, well integrated and with great length. The flavors are reminiscent of what is perceived on the nose, increasing the black fruits, florals and sweet spices. It has a long finish and persistence. A dense wine of impeccable balance.

Alcohol content: 13.9% **Harvest Date:** September 2020 **Harvest sugar:** 24.50 **Bottling date:** January 10, 2022 **Residual sugar:** 0.34 g/L

Total acidity: 6.0 **PH:** 3.72

Extra enological techniques: enzymes to improve grape maceration, prefermentative cold maceration, malolactic fermentation, pump over and no animal source fining.

Fermentation: Starting with cold maceration at 50°F for 2 days and then fermented in stainless steel tank during 15 to 18 days from 72°F to 77 °F, daily pump over for 2/3 of the fermentation process. Once the wine is dry, racked off takes place to settle out.

After, malolactic fermentation is carried out by lactic acid bacteria and then transferred to second use medium toast French oak barriques to start the aging process.

GRAND GOLD MEDALS

- 2019 - MÉXICO SELECTION BY CONCOURS MONDIAL DE BRUXELLES, MÉXICO, 2021.

GOLD MEDALS

- 2018 - CONCURSO INTERNACIONAL DE VINOS BACCHUS, ESPAÑA, 2021.
- 2017- CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2019.
- 2017 - CONCURSO INTERNACIONAL ENSENADA TIERRA DEL VINO, ENSENADA, 2019.
- 2016 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2019.

SILVER MEDALS

- 2018 -MEXICO INTERNATIONAL WINE COMPETITION, ENSENADA, 2021.
- 2017- BACCUS 2019, MADRID, 2019.



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