



MONTE XANIC

BODEGA VINÍCOLA

DESCRIPTION

A new personality in Mexican Malbec was created with this wine that has more aromatic intensity in color and body. It is a Malbec of the new world with a very different personality than normal. These wines have intense colors, great fruit expression (cherries, plums and prunes), sweet and soft tannins. Excellent for making both young wines and wines with barrel aging. It is a varietal that showcases our terroir very well and performs fantastically. Small batch production. This wine has 22 international medals, including a gold medal at the International Bacchus competition.

VARIETAL(S)

100% Malbec.

MATURATION TYPE & TIME

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

PAIRING

Perfect for grilled meat in general, Flank steak, ribeye and New York cuts. Pairs beautifully with risotto with truffles, mushroom focused dishes, hearty Mexican dishes like pork in mole, coloradito, cecina enchilada and ripped smoked cheeses.

CELLARING

8 years.



VINEYARD

Ojos Negros Valley.

TASTING NOTES

It's a clean and bright wine with a medium dense ruby red & purple hues.

· NOSE

On the nose it is frank with high intensity. Dense notes of plums, Bing-cherries, blackberries & blueberries. Floral undertones of lavender & violets alternate with notes of vanilla, elegant oak and the subtle note of leather on the background. It is of high quality aromatics with multiple layers, closing with typical & desirable varietal notes of dark licorice, slight smoke and mineral graphite.

· PALATE

The attack on the palate is soft & voluptuous. Tannins are silky and give a rounded balanced body. It is dry, fresh and embracing. Remarkable fresh acidity and well integrated alcohol.

Alcohol content: 13.8% **Harvest Date:** September, 2020 **Harvest sugar:** 24-25 brix **Bottling date:** December 1, 2021 **Residual sugar:** 0.22 g/L

Total acidity: 5.55 **PH:** 3.83

Extra enological techniques: Punched Down Fermenter, prefermentative cold maceration, malolactic fermentation.

Fermentation: Starting with cold maceration at 50°F for 2 days and then fermented in punched down stainless steel tank during 15 to 18 days from 72°F to 77 °F. 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.

GOLD MEDALS

• 2018- CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2021.



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