



MONTE XANIC

BODEGA VINÍCOLA

MONTE XANIC SAUVIGNON BLANC, VIÑA KRISTEL 2021

DESCRIPTION

Mexico's '1st Boutique Winery' produces this special wine from the oldest estate grown grapes, harvested by hand from the single-vineyard named 'Kristel'. These vines average 50 years in age and deliver the most flavorful grapes of the Valle de Guadalupe terroir. Half of the grapes used in this bottle were harvest early in the season to capture bright acidity & green herbal notes. The rest were harvested at the peak of ripeness later in the season for structure.



VARIETAL(S)

100% Sauvignon Blanc.

PAIRING

Ideal for seafood and ceviches, fresh salads, salt-baked fish, goat cheese, fried calamari as well as poultry like grilled chicken breast. Perfect for seafood platters and oysters. Enjoy it on its own as an aperitif as well.

CELLARING

Up to three years of potential.

VINEYARD

Guadalupe Valley - single vineyard 'Viña Kristel'.

TASTING NOTES

Green yellow with straw hues.
Bright and luminous.

NOSE

It is a frank & fragrant wine with high intensity. Expressive notes of zesty citrus fruits such as grapefruit, key-lime and Meyer lemon, complemented by fresh tropical fruits such as guava, white melon, passionfruit & green mango. Floral notes of orange blossoms & white aromatic flowers. Lemon tea, almonds and a superb mineral tone of salt-air reminiscent of the ocean, close this unique and complex nose.

PALATE

On the palate, it is smooth, dry, superbly fresh with bright acidity. A well-balanced wine with a medium to full body and an aromatically long persistence. Delicate tones of fine salt close the food friendly & tasty finish.

Alcohol content: 13%

Harvest Date: August-September 2021

Harvest sugar: 19.5-23 Brix

Bottling date: January 2022

Residual sugar: 0.30 g/L

Total acidity: 6.45 g/L

PH: 3.45

Extra enological techniques: Bentonite and cold stabilized.

Fermentation: Night harvest to preserve aromas and avoid premature oxidation. Desteemed and pressed cold at 41°F.

Decanted for one day with pectolytic enzymes at 50°F to obtain 150 NTU of clarity.

Fermented only the free run in stainless steel tank for 10-15 days at 59°F with Southafrican yeast. No malolactic fermentation.

AWARDS

GOLD MEDALS

- 2020 - CONCURSO MUNDIAL DE BRUSELAS, MÉXICO, CHIHUAHUA, 2021.
- 2020 - MEXICO INTERNATIONAL WINE COMPETITION, ENSENADA, 2021.
- 2019 - CHALLENGE INTERNATIONAL DU VIN, FRANCE, 2020.

SILVER MEDALS

- 2020, GLOBAL WINE EL CONOCEDOR, MEXICO, 2021
- 2019, CONCURSO MUNDIAL DE BRUSELAS, CZECH REPUBLIC, 2020.



6 56676 02005 9

www.montexanic.com.mx

f Monte Xanic

@Monte_Xanic