

# MONTE XANIC CHARDONNAY- 2018

VALLE DE GUADALUPE, BAJA CALIFORNIA, MEXICO



## REGION



VALLE DE GUADALUPE  
BC, MEXICO

## PRODUCTION



3200 CASES.

## GRAPE VARIETY



100% — CHARDONNAY.

## TASTING NOTES (21-02-18)



A CLEAR AND BRIGHT WINE, WITH GREEN UNDERTONES, LEMON - YELLOW COLOR, AND MEDIUM DENSITY. FRESH AND VERY FRAGRANT ON THE NOSE. AROMAS MAINLY OF BANANA, PINEAPPLE, MANGO, ORANGE BLOSSOM, MAGNOLIA, TOASTED BREAD, PECAN, NUT, QUINCE, FRESH WOOD, AND CINNAMON. A WINE WITH COMPLEX AROMAS AND GREAT QUALITY. OUR CHARDONNAY HAS A GENTLE AND ALL - ENCOMPASSING MOUTH FEEL. IT IS DRY, WITH REFRESHING ACIDITY, WARM STRUCTURE, AND VELVETY TANNINS, GIVING IT A ROUND AND WELL - STRUCTURED BODY. OTHER NOTES ARE INTENSE, REMINISCENT OF PINEAPPLE, ORANGE BLOSSOM, RESIN, TOAST, ANISE, WHITE PEPPER, CINNAMON, AND VANILLA, SO THAT TOGETHER WITH THE TACTILE SENSATIONS, IT IS A WINE WITH A LONG FINISH. UNDOUBTEDLY, IT COULD BE SAID TO BE THE GRAN RICARDO OF MONTE XANIC'S WHITE WINES.

## VINTAGE

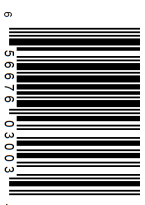


2018.

## AGING



AGED IN  
FRENCH OAK.



PLEASE DRINK RESPONSIBLY.