

MONTE XANIC ROSÉ 2025



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VARIETY

100% Grenache.

SERVING TEMPERATURE

8 °C.

WINEMAKING

Short maceration (3 hours) to extract delicate phenolics and achieve its signature pale rose-petal hue. Fermented at controlled low temperatures to retain primary fruit expression and freshness.

LABEL

Inspired by the elegance of Provence and crafted from estate-grown Grenache in Valle de Ojos Negros in Baja, this perfect Rosé captures the vibrant spirit of Mexico in a refined, luminous and aromatic style.

Expressive aromas of fresh cherries, wild strawberries, and raspberries, lifted by hints of pink grapefruit and subtle floral notes reminiscent of bougainvillea in bloom.

On the palate, it is dry, crisp, and beautifully balanced, with refreshing acidity and a

CELLARING

Drink within a year.

ALCOHOL

12.5%

TASTING NOTES

APPEARANCE

Brilliant pale rose-petal color with Provençal inspiration and luminous clarity.

NOSE

Highly aromatic and expressive. Red fruit-driven profile dominated by fresh cherry, wild strawberry, and raspberry. Subtle citrus lift of pink grapefruit zest. Floral nuances of bougainvillea add elegance and refinement.

PALATE

Dry, balanced, and vibrant. Crisp acidity frames the red berry core. Clean mid-palate with refreshing texture and a persistent finish echoing cherry, strawberry, and delicate floral notes. Fresh, expansive, and lingering.

VINEYARD

Estate-grown Grenache from a vineyard specifically managed for Rosé production in Valle de Ojos Negros, Baja California. The site's elevation and diurnal shift preserve acidity and aromatic intensity while allowing optimal phenolic ripeness.



EVITA EL EXCESO.



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Monte Xanic

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