



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.



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MONTE XANIC

BODEGA VINÍCOLA

MONTE XANIC CABERNET SAUVIGNON MERLOT 2021

DESCRIPTION

An intense wine with strong aromas. Notes of black fruit stand out with hints of cherry, plums, blackberries and typical blueberries. Violet flowers, fine aromatic herbs such as rosemary & eucalyptus. Spice notes of vanilla, pepper, cocoa and toasty tones. The aromatic profile is complex and highly expressive with elegant integrated oak.

VARIETAL(S)

60% Cabernet Sauvignon
& 40% Merlot.

AGING

12 months in French oak barrels.

PAIRING

Excellent option for fine cuts of meat, such as steak, beef fillet, New York, as well as pork chops, lamb, goat and other wood-fired or grilled dishes. It goes very well with marinated meats like asada.

CELLARING

8 years.



VINEYARD

Guadalupe Valley (CS)
& Ojos Negros Valley (Merlot).

TASTING NOTES

It is a deep wine with a purple tone and intense cherry reflections.

· NOSE

On the nose it is an intense and sincere wine with strong aromas. Notes of black fruit stand out with hints of cherry, plums, blackberries and typical blueberries. Violet flowers, fine aromatic herbs such as rosemary and eucalyptus. Spice notes of vanilla, pepper, cocoa and toasty tones. The aromatic profile is complex and highly expressive.

· PALATE

On the palate it is smooth, frank and engaging. Soft and velvety tannins. Very rich and dense. A balanced wine, supple, with a broad structure and a lasting finish with a fruit forward core. The palate aromatics reaffirm what was detected in the bouquet, of mainly dark fruits.

Alcohol content: 13.7% **Harvest Date:** September-October 2020 **Harvest sugar:** 23.5-25 Brix **Bottling date:** December 2021 **Residual sugar:** 0.36 g/L

Total acidity: 6.15 g/L **PH:** 3.92 **Extra enological techniques:** Two daily pump-overs 2/3 of fermentation then only one. No fining.

Fermentation: In stainless steel tanks for 10- 15 days at 75 °F, then maceration for 1 week, racked off gross lees to add malolactic bacteria.

AWARDS

GREAT GOLD MEDALS

• 2021 - CONCOURS MONDIAL DE BRUXELLES, MÉXICO 2022.

GOLD MEDALS

• 2020 - VINALIES INTERNATIONALE, UNION FRANÇAISE DES OENOLOGUES, FRANCIA, 2022.

• 2019 - VINALIES INTERNATIONALE, UNION FRANÇAISE DES OENOLOGUES, FRANCIA, 2021.

SILVER MEDALS

• 2019 - CONCURSO MUNDIAL DE BRUSELAS EN MÉXICO, CHIHUAHUA, 2021.



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NATIVE MARAWI SEGAL 750 ML

Brand: Segal

Specifications

Bottle Size: 750ML

Bottle Material: Glass

Bottles Per Case: 12

ABV%/Proof: 11.00

Gluten Free: No

Vegan: No

Mevushal: No



DAROM RED YATIR 750 ML



Brand: Carmel Wines

Specifications

Bottle Size: 750ML

Bottles Per Case: 6

ABV%/Proof: 14.00

Gluten Free: No

Vegan: No

Mevushal: No

RWC ITEM: #39001
UPC: #851561007522



BIBI GRAETZ

TESTAMATTA 2019



The “Crazy-head”

"Testamatta" – “crazy-head” in Italian - is the best word to describe Bibi Graetz: a positive, creative and passionate person. Testamatta wine expresses the purity, minerality and transparency of Sangiovese from old vines on the top of the hills characterized by soils rich of stones. A Supertuscan made with 100% Sangiovese, result of the combination of tradition and creativity.

Winemaker’s Tasting Notes

Sangiovese 100%

“Elegance, this is the word that describes Testamatta 2019. The 20th Anniversary of Testamatta is a real milestone, the peak of quality that I was searching in my Sangiovese since the first vintage in 2000. Testamatta 2019 is perfectly balanced with deep layers which shown an incredible complexity.

Bibi Graetz

Vintage 2019

The season has been very stable with the right quantity of heat and rain in all the season. The cold and dry winter and the average quantity of rain in the spring prevented the proliferation of illnesses. The correct growing of the plants was supported by the lowering of the minimum temperature in the pre-harvest period, this led to a slow and complete maturation and to an incredible aromatic expression. This smoothness of the climate provided grapes of outstanding quality. The harvest started on September 21th and ended the 8th of October.

Vinification and Ageing

Testamatta grapes are selected and sourced from the best 5 vineyards of the winery: Vincigliata, Londa, Lamole, Montefili and Siena. Each vineyard, divided in parcels, is harvested up to 8 times, making sure all the grapes are picked at the perfect ripening point. The 5 old-age vineyards, (up to 80 yrs old) are located in different areas of Tuscany: Lamole & Montefili in the heart of Chianti Classico at 600 and 400 meters altitude, Vincigliata nearby Firenze at 280 meters altitude, Londa at north of Firenze, towards the Rufina valley and Siena in the south of Tuscany at 250 meters altitude. The hand-picked grapes, selected in the vineyards firstly and later for the second time at the winery, are destemmed and then soft pressed. The fermentations are conducted by natural and indigenous yeasts, in open top barriques (225L) for the smaller parcels of the vineyards and in barrels or stainless steel for the larger ones without any temperature control and “bleedings” neither, with 6 manual puch-down and pump-over per day. After 7-10 days of maceration, the different parcels are moved into old barriques and barrels for 20 months.

CROSSBARN

2019 SONOMA COUNTY CABERNET SAUVIGNON

Named after the one hundred fifty year old 'cross barn' located on the Hobbs family farm in upstate New York, Crossbarn honors the values of hard work and integrity instilled in Paul from his childhood. With a commitment to sustainably nurturing the vineyards, while using labor-intensive winemaking techniques, Crossbarn wines offer a pure and youthful expression of fruit blended from diverse vineyards within California's finest appellations.

Produced using hand-harvested fruit from carefully selected vineyards within Sonoma County, Crossbarn Cabernet Sauvignon offers a lively and authentic expression of the region.

GROWING SEASON

With mild temperatures facilitating a long growing season, 2019 delivered a steady harvest with excellent fruit quality. Heavy winter rains were followed by a mild spring, allowing for an ideal fruit set. Summer progressed with a lack of heat spikes, which enabled a lengthy ripening period and permitted fruit to develop slowly on the vine, producing clusters with fresh acidity, expressive flavors, and superb balance.

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|---|--|------------------------------------|---|
| WINEMAKING DETAILS | 81% CABERNET SAUVIGNON, 12% MERLOT, 7% CABERNET FRANC | HAND-HARVESTED AT NIGHT | 5 DAY COLD SOAK, 25 DAY MACERATION |
| NATIVE & SELECT FERMENTATION | 13% NEW OAK | BARREL AGED 18 MONTHS | BOTTLED UNFINED |

NOTES

Sourced from prime sites in Alexander Valley and Moon Mountain District, this garnet colored cabernet sauvignon beautifully encapsulates the breadth of Sonoma County with aromas of forest fruits, dark chocolate shavings, and a hint of dried herbs. Plush red fruits burst on the palate with a touch of cassis, supported by fine-grained tannins, balanced acidity, and a lingering finish.



HIGH ALTITUDE
VINEYARDS

Colomé
DESDE 1831

EL ARENAL MALBEC SINGLE VINEYARD



This extreme altitude single vineyard wine is a tribute to all those who dare to take the adventurous path, and do what has never been done before.

This is what Donald and Ursula Hess did when they planted El Arenal, their first vineyard, at an incredible 2600 meters above sea level in the Alto Calchaqui Valley. Its name literally means sand, which is true to its rugged terroir, where grapes are stressed by intense sun and by cool nights.

Sustainably farmed grapes and the magic of El Arenal produce an incredibly sophisticated tannin structure, and result in a supreme balance of fruit, freshness, power, complexity and elegance that only this extreme altitude has to offer.

El Arenal Single Vineyard is the culmination of the dedication, patience, and untamable spirit of innovation of Bodega Colomé.

VARIETAL: 100% Malbec

VINTAGE: 2020

VINEYARDS: El Arenal, Payogasta, Calchaqui Valley

HEIGHT: 2600 meters

HARVEST: March 2020

AGEING: 12 months in French Oak Barrels, 6 months in bottle

PRODUCTION: 7200 bottles

ALCOHOL: 14.5%

PH: 3.7 - ACIDITY: 5.8g/l - SUGAR: 2.0 g/l

WINEMAKER: Thibaut Delmotte

TASTING NOTES

Very deep color, almost black, with purple reflections. Elegant and complex nose: black fruit (blackberry, cherry), spicy (white pepper) and floral (violet) and mineral notes. Well integrated toasting of the barrels.

On the palate it is very fruity, vibrant and concentrated, with a good structure and firm tannins.

CLOSURE CORK

BOTTLE WEIGHT: 1,4 KG

6x750ML BOX (112 by pallet)

WEIGHT 8KG / SIZE: 230X335X154

12x750ML BOX (56 by pallet)

WEIGHT 16KG / SIZE: 306X335X230

www.bodegacolome.com

