



# Vino Mex

## Tasting of Mexican wines Monte Xanic Reds

### **Monte Xanic, 1995 Cabernet Sauvignon/Merlot**

A blend of 75 percent cabernet and 25 percent merlot, this dark red vino has a peppery, tannic aroma that says "BIG!" A healthy sip reveals bold and fruity flavors that last long after you swallow. Smooth goin' down. Drink this with a big ol' steak.

### **Monte Xanic 1996 Merlot**

Bright ruby red in color. Spicy berry aroma with fruity, licorice-y flavors. Like your last boy/girlfriend: Tasty in the beginning but a little sharp at the end.

### **Monte Xanic 1996 Cabernet Sauvignon**

Fruity aromas with lots o' vanilla. Light red berry flavor (as in rasp- and straw-) and texture. Highly drinkable! Tons of fruit, with a little tannin kicking in at the end. Me gusta mucho!

### **Calixa 2001 Cabernet Sauvignon**

A wine with a sturdy, tannic structure, this Cab the sort you can drink now if you like that "chewy" quality or hold it until it mellows a bit. As with many Baja wines, it suffers a bit from a slightly herbaceous, under ripe characteristic.

### **Monte Xanic 2001 Syrah**

An unusual rendition of Syrah, neither like the Aussie style or the more earthy French, it seems to embrace elements of both styles. Tart berry flavors intermingle with an earthiness difficult to describe.

### **Monte Xanic , Cabernet Sauvignon**

The wine's voluptuous aroma suggests a combination of black cherry, raspberry, plum, pepper, black currant, and wild strawberries. Intense flavor. A well-balanced wine with medium body, a velvety palate and a long, refined finish. The wine's intense flavor lends it to be served with classic cuts of beef on the grill, leg of lamb, filet of beef tampiqueña, or to the strong flavors of game and such aged cheeses as camembert, manchego and parmesan.  
100% Cabernet Sauvignon

### **Monte Xanic , Cabernet Sauvignon and Merlot**

This wine is the perfect combination of the aristocracy of Cabernet Sauvignon and the smoothness of Merlot. Aromas and intense flavors of red fruits, cassis, chocolate, and oak. Accompanies a wide variety of dishes including cassoulet and Hungarian goulash. Brings out the strong flavors of wild game. Aged in new French oak barrels for 18 months. 60% Cabernet Sauvignon, 20% Merlot, 10% Cabernet Franc, 5% Petit Verdot, 5% Malbec

### **Monte Xanic , Merlot**

A voluptuous wine that is smooth and velvety with intense flavor and delicious aromas of raspberry and black cherry. A versatile wine that combines well with classic dishes including coq au vin and beef bourguignon. The intense flavor makes it an excellent accompaniment to grilled beef, duck or lamb chops.  
100% Merlot

### **Monte Xanic , Syrah**

Intense and elegant. From its deep crimson red color to its complex aroma of black fruits (red currant and blackberry) and toasted coffee with notes of white pepper and oak, this is a wine that dominates. Of full body and texture, it is sensuous on the palate with a smooth finish, long and memorable. The intense flavor of this wine recommends that it be served with heavy dishes including game (wild boar, venison and goose), but it is versatile enough to be served with grilled beef, turkey cassoulet or such cheeses as English Stilton or Spanish Manchego.  
100% Syrah

### **Monte Xanic Calixa, Cabernet Sauvignon**

A young wine with a silken palate, Calixa Cabernet Sauvignon is characteristic of the grape variety and is distinguished by its taste and its rich aroma of black cherry, raspberry and black currant. Upon observation against the light, the wine displays a deep, dark, brilliant red tone with violet-colored scintillation. It is an excellent wine to accompany grilled beef and game, including duck, goose, venison and wild boar, pastas with red sauce, or a Mexican mole poblano sauce.

### **Monte Xanic Calixa, Grenache**

Presents a salmon pink color that is both brilliant and luminous and offers aromas of strawberries and melon and hints of citrus (mandarin). It is a fresh wine that is easy to drink. It can be served alone or to accompany light dishes such as fruit plates, pastas, rice, and poultry. This wine compliments both Oriental and Mexican food..  
100% Grenache Rose.  
100% Cabernet Sauvignon.

More on:

- <http://mexicanwines.homestead.com>
- <http://mexicanwineries.blogspot.com>