



# Vino Mex

## Tasting of Mexican wines Monte Xanic Reds

### **Monte Xanic, 1996 Viña Kristel**

A blend of 80 percent sauvignon blanc and 20 percent semillon, this wine was named after the winemaker's daughter. (Kristel, silly -- not Vina!) Medium golden color with rich floral and fruity (as in apple) aromas. It's not as rich tasting

as your nose would lead you to believe. Instead, it's dry, tart and refreshing, with subtle vanilla. A tasty and surprising wine.

### **Monte Xanic, 1996 Chardonnay**

Golden straw color with aromas of apple, pear, vanilla and honey. This one tastes like you'd hope it would -- rich but refreshing, with vanilla, honey and a little tart apple. Lean in style and quite good. If you're not a fan of big, flabby chards, take it from Barry Manilow. This one's for you.

### **Monte Xanic 2002 Semillon Sauvignon Blanc**

One of the most delightful wines of the Guadalupe Valley, this Bordeaux-style blend of Semillon and Sauvignon Blanc offers a tart zing of acidity and a pleasing hint of tropical fruit flavors.

### **Monte Xanic Calixha, Chardonnay**

An intense wine of complex flavor, it is distinguished by the rich aromas of pineapple, banana, citrus fruits and apples which are confirmed in the round, balanced taste, both sensuous and elegant. An ideal accompaniment for dishes that are lightly seasoned: fish or shell fish in a cream sauce, such as lobster thermidor or salmon in a butter and dill sauce. 100% Chardonnay

### **Monte Xanic Calixha, Chenin Colombard**

Well balanced with a delicate acidity that makes this wine both refreshing and easy to drink. The delicate flavor of this wine enables it to be served as an aperitif or to accompany dishes that are lightly seasoned or spicy, including Indian curry, Mexican adobe or Chinese chicken. 95% Chenin Blanc, 5% Colombard

### **Monte Xanic Calixha, Viña Kristel**

A light wine with a dry palate, full body and a pleasant freshness. It is characterized by its aromas of pineapple and pear and its delicate notes of fresh butter, caramel and vanilla. A versatile wine that complements a variety of dishes including fresh oysters on the half shell, smoked salmon or a Caesar salad. 80% Sauvignon Blanc 20% Semillon

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