



MONTE XANIC

BODEGA VINÍCOLA

GRAN RICARDO 2020

DESCRIPTION

Gran Ricardo is the "Ultra Premium" Mexican wine that celebrates Ricardo Hojel and his vision of creating the best wine in Mexico. It is a reflection of the essence of Monte Xanic's quest for excellence in winemaking.

It is an appreciated and recognized wine both in Mexico and throughout the globe.

It has been awarded with more than 50 medals at international competitions since its first vintage. It demonstrates the pinnacle of Mexican winemaking, the potential of its terroir and the passion for Mexican wine, as well as the pursuit & achievement of a dream.

VARIETAL(S)

Cabernet Sauvignon 55%,
Merlot 21%, Cabernet Franc 14%,
Malbec 2%, Petit Verdot 8%.

MATURATION TYPE & TIME

18 months in brand new French oak barrels
of lighter toast.

PAIRING

Harmonizes with fine meat cuts of high
flavor and texture: Pork Belly, Tomahawk,
porterhouse, lamb chops or rack of lamb,
beef or pork ribs. Preparations of slow
cooking, grilled, barbecued or roasted.
Hard cheeses with long maturation, Iberian
ham and loin.

CELLARING

Up to 10 years of potential.



VINEYARD

Guadalupe Valley & Ojos Negros Valley.

TASTING NOTES

On the visual it showcases a deep
crimson red tone with violet hues and
high concentration.

NOSE

The initial nose is exuberant with black
cherries & dark currant aromas, followed
by blackberries, raspberry and aromatic
herbs such as rosemary. Spice notes of
clove, black pepper contour a subtle &
elegant hint of oak. The nose is frank,
complex and intense. As it opens, it
evolves towards riper fruits, cocoa, dairy
notes of pastry cream, sweet spices like
vanilla, nutmeg, toasted notes, tobacco,
coffee beans, leather and balsamic tones.
The aromatic profile is complex, elegant
and evolving.

PALATE

It is firm, ample and full-bodied. It is a
wine of great density that envelopes the
palate. Dry, with lots of lively fruit, fresh
racy acidity and a warming elegant
alcohol. The tannins are ripe, polished and
present, giving it a silky but structured
body. The finish on the palate is made up
of plums, black cherries, cranberry and
blueberry, with fine herbs, a mineral tone
of graphite and spices.

Alcohol content: 13.9% **Harvest Date:** October-November, 2019 **Harvest sugar:** 24-26 Brix **Bottling date:** October 2021 **Residual sugar:** 0.44 g/L

Total acidity: 5.25 g/L **PH:** 3.70 **Extra enological techniques:** Two daily pumps over 2/3 of fermentation then only one. No oenological fining added.

Fermentation: The best selected grapes are transferred with peristaltic pumps to stainless steel tanks for cold maceration at 50°F for 2 days. Then fermentation at 72°F and 77 °F, for 15 to 20 days. After maceration for one week, racked off gross lees to add malolactic bacteria and transfer to new french oak barriques within the next 3 days.

AWARDS

DOUBLE GOLD MEDALS

• 2018 - GLOBAL WINE, EL CONOCEDOR, MÉXICO, 2021.

GOLD MEDALS

• 2018 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2021.
• 2018 - CONCURSO MUNDIAL DE BRUSELAS, MÉXICO, 2021.
• 2018 - GLOBAL WINE, EL CONOCEDOR, MÉXICO 2020.
• 2017 - CHALLENGE INTERNATIONAL DU VIN, FRANCIA, 2020.
• 2017 - CONCURSO INTERNACIONAL DE VINOS BACCHUS, ESPAÑA, 2020.
• 2017 - CONCURSO INTERNACIONAL DE VINOS BACCHUS, MADRID, 2020.
• 2017 - CONCURSO INTERNACIONAL ENSENADA TIERRA DEL VINO, ENSENADA, 2019.
• 2015 - CHALLENGE INTERNATIONAL DU VIN, BLAYE-BOURGH, FRANCIA, 2018.

SILVER MEDALS

• 2018 - CONCURSO MUNDIAL DE BRUSELAS, LUXEMBURGO, 2021.
• 2015 - CONCURSO MUNDIAL DE BRUSELAS EDICIÓN MÉXICO, QUERÉTARO, 2018.
• 2014 - INTERNATIONAL WINE & SPIRITS COMPETITION, SURREY, REINO UNIDO, 2017.



www.montexanic.com.mx

f Monte Xanic

@Monte_Xanic