

## BESO IMPORTS

### The Monte Xanic Estate

**Founded:** 1987 by Hans Backoff and a group of 4 friends. It is heralded as the first boutique winery in Mexico.

**Winery Location:** The winery is located in Valle de Guadalupe near its northern end, abutting the steep slopes found on the north side of the valley.

**Vineyard Details:** The estate has vineyards at the winery proper as well as vineyard sites in other sections of Valle de Guadalupe, and significant holdings in Valle de Santos Tomas and Valle de Ojos Negros. Elevations vary from 900 ft in Valle de Guadalupe to over 1,800 in Valle de Ojos Negros. Soils are a mixture of Granite, clay and decomposed sandstone. (Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Cabernet Franc, Pinot Noir, Petit Verdot, Merlot, Malbec, Syrah, and Grenache)

### Notes:

- Many attribute the move by Monte Xanic to make wine from its own grapes (and their subsequent success) to the trend in Valle de Guadalupe for small farmers to make wine from their small parcels of estate owned grapes.
- With a large quantity of land under vine in all of the major wine growing valleys of the region, they are by far the most prolific of the boutique wineries in the region.
- Their vineyard sites are farmed organic and their winery operates as a model of modern eco-friendly design.
- The "X" in Xanic is pronounced like a "sh", so Xanic sounds like "shan-eek". Xanic is the name of the white flower that is one of the first to bloom in spring in Valle de Guadalupe. When the spring rains are just right, the mountainside behind the winery is cloaked in their blooms.

**Total production: 18 wines, 100,000 cases**



### 2023 Limited Edition Malbec- Monte Xanic

From one of the coolest and wettest seasons in years, this Limited Edition Malbec shows a vibrant, lifted expression of the varietal. The abundant acidity and structure are perfectly balanced with bright, fresh red and black fruit, giving the wine a graceful, elegant presence on the palate. Already approachable, it will shine with grilled dishes, a rich bolognese, or a homemade pizza, while promising an even more nuanced evolution with short-term cellaring.

**708 cases made**

**Drinking Window: Upon release (with slight decant) - 12 years**

#### Vintage:

2023

#### Blend:

100% Malbec

#### Producer:

Monte Xanic

#### Winemaker:

Oscar Gaona - Mexican, lives in Valle de Guadalupe

#### Vineyards:

Valle de Ojos Negros – Estate owned, single vineyard with primarily clay soils at an elevation of 1,800 ft.

#### Aging:

Harvested on Oct 16th, fermented in stainless steel tanks and aged in 1st and 2nd use use French oak barrels for 13 months before being racked into stainless steel tanks for an additional 4 months of settling.

Sulfites: 35 ppm

#### Farming:

Sustainable

#### Alcohol:

13.9%