

## 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 Cabernet Franc - Monte Xanic

#### Tasting Notes and Drinking Window:

A cooler-than-average growing season allowed for extended, slow ripening in the high-elevation vineyard, producing lower yields but exceptional quality. Grapes were hand-harvested at night to preserve freshness and acidity, with only the finest clusters reaching the press. Fermentation took place in stainless steel over three weeks before the wine was transferred off the lees into a combination of first- and second-use French oak barrels, where it aged for 13 months, resulting in a wine of remarkable balance, precision, and depth.

383 cases made

Drinking window: upon release (with decant) - 20 years

#### Vintage:

2023

#### Blend:

100% Cabernet Franc

#### Producer:

Monte Xanic

#### Winemaker:

Oscar Gaona - Mexican, lives in Valle de Guadalupe

#### Vineyards:

Valle de Ojos Negros – Viña Alta planted in 2008 at an elevation of 1,800 ft in soils of granite mixed with clay. 1.63 hectares in total.

#### Winemaking:

Harvested by hand on Nov 3rd in the middle of the night to preserve freshness and acidity. Stainless steel tanks were used for fermentation and with rigorous manual selection only the best grapes made it to the press beforehand. 1st and 2nd use barrels were used for aging where the wine spent 18 months before bottling.

Only 35 ppm sulfites were applied at bottling.

#### Farming:

Sustainable, organic

#### Alcohol:

13.8%