

**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 die 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 thus ushering in the “boutique” revolution in Mexican wines.
- 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-eeek". 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**



**2025 Viña Kristel - Monte Xanic**

In 2025, Monte Xanic builds on its low-intervention philosophy with a vintage that will be remembered as one of the estate’s finest. Ideal conditions allowed the fruit to achieve exceptional technical maturity, amplifying the impact of their multi-pick strategy—capturing a precise spectrum of phenolic depth and natural acidity without the need for post-harvest adjustments. The result is a wine of remarkable clarity and dimension, where structure and expression feel seamlessly aligned. Kristel has long been a standout in the lineup; in 2025, it reaches a new benchmark.

**13,000 cases made**

**Drinking window: Now – 5 years**

**Vintage:**

2025

**Blend:**

100% Sauvignon Blanc

**Producer:**

Monte Xanic

**Winemaker:**

Oscar Gaona - Mexican, lives in Valle de Guadalupe

**Vineyards:**

Valle de Guadalupe - Estate vineyards planted in 2009 in soils of granite, lime, and clay. Vines are trained in two different styles, (double Guyot and double cordon) to achieve two effects for ripening.

**Winemaking:**

Harvest was carried out by hand from August 6th through the 30th, with individual plots picked as they reached ideal ripeness. Fermented in stainless steel tanks for 2 weeks then cold stabilized and aged for 6 months in stainless steel before bottling.

**Sulfites 30 PPM**

**Farming:**

Sustainable

**Alcohol:**

13.2%