

**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**



**2023 Gran Ricardo - Monte Xanic**

**Tasting Notes and Drinking Window:**

The 2023 Gran Ricardo highlights Oscar Gaona's increasingly meticulous handling of the estate's vineyards, with multiple passes through each parcel and separate vinifications allowing every component to contribute at its highest level. A remarkably temperate growing season brought clarity and freshness to the fruit, shaping a wine defined more by detail and aromatic character than sheer scale.

Cabernet Sauvignon from Valle de Guadalupe anchors the blend with depth and color, while Merlot introduces vivid blue fruit tones, Cabernet Franc lends delicate herbal notes, and Malbec brings a floral edge reminiscent of violets. Refined, layered, and beautifully composed, this vintage carries itself with quiet confidence and the structure to develop gracefully over time.

**2,500 cases made**

**Drinking window: Upon release - 15 years**

**Vintage:**  
2023

**Blend:**  
53% Cabernet Sauvignon, 36% Merlot, 9% Petit Verdot, 7% Cabernet Franc, 5% Malbec

**Producer:**  
Monte Xanic

**Winemaker:**  
Oscar Gaona - Mexican, lives in Valle de Guadalupe

**Vineyards:**  
**Valle de Guadalupe** - Guadalupe Vineyard - 1,000 ft elevation in granite, lime and sandy soil. Planted in 2008.  
**Valle de Ojos Negros** - Viña Alta Vineyard - 1,800 ft elevation in Sandy soil with some clay. Planted in 2008.

**Winemaking:**  
Harvest for Cabernet Sauvignon was on November 18th, Merlot Oct 2nd, Cabernet Franc and Petit Verdot on November 14th, and Malbec on November 1st. Fermented in stainless steel tanks for a period of 3 weeks, racked off the less and left to age in 1st and 2nd use barrels from a broad diversity of French forests for maximum complexity. In this vintage wood from Vosges, Allier, Nevers, and Tronçais were used. Total time in barrel was 16 months. 35 ppm sulfites added at bottling.

**Farming:**  
Organic

**Alcohol:**  
13.9%