

**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 Cabernet Sauvignon - Monte Xanic**

**Tasting Notes and Drinking Window:**

Showing increasing polish with the fruit coming in from the estate’s high elevation Valle de Ojos Negros vines, the 2023 Cabernet Sauvignon is another knockout from this leading estate from Mexico. This vintage spent a little less time in oak and the balance between acidity, presence of fruit and evidence of barrel aging is more nuanced and integrated than previous vintages = more ready to drink in its youth, but also better built for the long haul. Drink this as soon as you receive it or forget it for a decade and delight in its development in the bottle.

**5,800 cases made**

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

**Vintage:**  
2023

**Blend:**  
100% Cabernet Sauvignon

**Producer:**  
Monte Xanic

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

**Vineyards:**  
**Valle de Guadalupe** – Ole and Monte Xanic vineyards, elevation are roughly equal at 1,000 ft with similar alluvial soils containing some clay.  
**Valle de Ojos Negros** – Kompali vineyard, planted in 2013 at an elevation of 1,800 ft in soils of granite mixed with clay.

**Winemaking:**  
Using his multiple harvest technique to make as wine with balanced ripeness and acidity, grapes were harvested between the 16th and 26th of October, with each batch fermented and vinified separately and final blending not occurring until just before bottling. After fermentation was complete, the wine was racked off the lees and left to age in French oak barrels of 2nd and 3rd use for 12 months.  
**Only 35 ppm added at bottling.**

**Farming:**  
sustainable, organic

**Alcohol:**  
13.5%