

**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**



**2024 Cabernet Sauvignon Merlot - Monte Xanic**

**Tasting Notes and Drinking Window:**

The warmer 2024 season brought a deeper, more complete expression to this Cabernet-based blend, with darker fruit, broader texture, and notably more polished tannins. Oscar Gaona leaned into precision farming and meticulous timing at harvest to preserve freshness while allowing the fruit to reach a more seamless phenolic maturity.

A year in seasoned French oak rounds the edges without overshadowing the wine’s character. The result is generous yet controlled—layered, composed, and carrying a quiet confidence that speaks more to finesse than sheer power.

**5,400 cases made**

**Drinking window: Upon release - 10 years**

**Vintage:**

2024

**Blend:**

75% Cabernet Sauvignon and 25% Merlot

**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 in soil of granite, lime and sand. Planted in 2008.

**Valle de Ojos Negros** – Viña Alta and Ojos Negros vineyards, 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 in Valle de Guadalupe on September 13th and Ojos Negros on October 16th of October. Each batch was fermented and vinified separately blending 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:**

13.4%