

**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.
- 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**



**2022 Cabernet Sauvignon - Monte Xanic**

**Tasting Notes and Drinking Window:**

As Monte Xanic moves forward from vintage to vintage with winemaker Oscar Gaona, the results are ever more stunning. This 2022 Cabernet Sauvignon is an excellent example of Oscar's implementation of three critical techniques to send the quality of their wines in a whole new direction: multiple harvest to get just the ripe fruit, harsher pruning to increase concentration, and tighter selection to make sure only the best fruit makes it into the press. Naturally, this has all come at a cost and buyers who are familiar with their wines from vintages past will notice the significant increase in price, but when it comes as a result of dedication to higher quality, we are absolutely in favor of it. Aged for 13 months in first use French oak this is a classically styled Cabernet that stands out for its balance of intensity and elegance. Really a lovely wine.

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

**Vintage:**

2022

**Blend:**

100% Cabernet

**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.

**Aging:**

Aged in 1st use French oak for 13 months

**Farming:**

sustainable, organic

**Alcohol:**

13.4%