

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 Merlot - Monte Xanic

Tasting Notes and Drinking Window:

Hot on the heels of a standout vintage, Winemaker Oscar Gaona is back at it with the 2023—still tinkering, still chasing perfection, and clearly having a good time doing it. Multiple picks, stricter pruning, and a ruthless eye at selection all make their mark here, while a cooler, wetter spring stretched the season just enough to build extra nuance and poise.

After 13 months in seasoned French oak (nothing flashy, just smart), this Cabernet-based blend lands exactly where you want it: vivid, polished, and effortlessly balanced—where richness meets lift, and power knows when to behave.

5,800 cases made

Drinking window: Upon release - 10 years

Vintage:

2023

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.

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 between the September 15th and 15th 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:

13.4%