

**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**



**2025 Rosé - Monte Xanic**

**Tasting Notes and Drinking Window:**

The 2025 vintage benefited from a cold winter and steady sunlight through September, conditions that encouraged excellent aromatic definition and natural freshness in the fruit. Sourced from Monte Xanic’s high-elevation vineyards in Valle de Ojos Negros, this rosé is finely etched and effortlessly poised, opening with delicate notes of wild strawberry, watermelon, citrus peel, and sea breeze. Bright acidity and a subtle mineral tension give the wine both precision and persistence, while its restrained texture and understated elegance continue to push Baja rosé into increasingly sophisticated territory.

**6,000 cases made**

**Drinking window: Upon release - 3 years**

**Vintage:**

2025

**Blend:**

100% Grenache

**Producer:**

Monte Xanic

**Winemaker:**

Oscar Gaona - Mexican

**Vineyards:**

**Valle de Ojos Negros** – Viña Alta Estate Vineyard, 8.2 acres planted in 2012 at an elevation of 2,250 ft. Soils are a mix of limestone and clay.

**Winemaking:**

Harvested by hand at night to maintain freshness and acidity in several passes from the 17th to the 19th of September. Destemmed and manually selected before being pressed and fermented in stainless steel tanks and then left to settle the same tanks for 6 months before bottling.

**Sulfites: 35 ppm at bottling**

**Alcohol:**

12.5%