

**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**



**2023 Rosé - Monte Xanic**

**Tasting Notes and Drinking Window:**

Not enough can be said of this beautiful light bodied rosé. Its nose of fresh summer breeze, watermelon rind and green strawberries, leads to a wine of bright and fresh acidity on the palate. Notes of strawberry, raspberry, and blood orange combine to leave your mouth yearning for another sip. In the 2023 vintage, these expressions are even more pronounced and the acidity brighter with the alc % coming in over a degree less than they ever made before. Their palest rosé to date and bursting with expression, an exciting vintage for this one indeed.

Made with grapes harvested only from their high elevation vineyards of Valle de Ojos Negros, this Provençale styled wine is setting the direction in which rosé from the region are going.

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

**Vintage:**  
2023

**Blend:**  
100% Grenache

**Producer:**  
Monte Xanic

**Winemaker:**  
Oscar Gaona - Mexican

**Vineyards:**  
Estate vineyards at an elevation of 2,200 ft in Valle de Ojos Negros. Soil profile is a granite and clay mix and the vineyard was planted in 2007.

**Winemaking:**  
Harvested by hand at night to maintain freshness and acidity then pressed and fermented in stainless steel tanks. Aged in stainless tanks for 6 months before bottling.

**Sulfites: 55 ppm**

**Alcohol:**  
12.2%