

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-eek". 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 Calixa Blend - Monte Xanic

Tasting Notes and Drinking Window:

The 2025 vintage of this Tempranillo, Cabernet Sauvignon, and Merlot blend benefited from a long, balanced growing season that allowed the fruit to ripen evenly while retaining freshness. Bright red and black fruit notes are complemented by subtle hints of spice and dried herbs.

The use of primarily second- and third-fill barrels keeps the focus on the fruit, delivering a wine that is vibrant, polished, and approachable. Enjoyable upon release, it has the balance and structure to continue evolving over the next five to seven years.

9,300 cases made

Drinking window: upon release - 8 years

Vintage:

2025

Blend:

40% Tempranillo, 30% Cabernet Sauvignon, 30% Merlot

Producer:

Monte Xanic

Winemaker:

Oscar Gaona - Mexican, lives in Valle de Guadalupe

Vineyards:

Valle de Guadalupe – Ole Vineyard, planted in 1997 at elevation 1,000 ft in alluvial soils with some clay.

Valle de Ojos Negros – Elevation 2,300 ft

- Kompali vineyard - planted in 2019, granite clay mix
- Viña Alta vineyard - planted in 2009, granite clay mix
- Ojos Negros vineyard - planted in 2009, granite clay mix

Winemaking:

Harvested in multiple passes from September 24th through October 16th. Fermented separately in stainless steel tanks and blended before aging in 2nd and 3rd use French oak for 9 months. **35 ppm sulfites at bottling.**

Farming:

Organic, sustainable

Alcohol:

12.9%