

MONTE XANIC
BODEGA VINÍCOLA

MALBEC · MERLOT · CABERNET SAUVIGNON

Selección 2024

The flagship blend, richer in a warm year.

Selección comes from Monte Xanic's most meticulously farmed parcels and lowest-yielding vines, and the warmer 2024 season gave it extra richness and depth without costing it any precision. Malbec takes the lead, bringing layered blue and black fruit, cassis and violets, with a few savory notes on a broader, more textured palate. Polished tannins and fresh acidity keep it composed and carry the finish with ease. Powerful but finely tuned: lay it down, or open it tonight with a ribeye.

WINEMAKER OSCAR GAONA

BLEND	STYLE	ALCOHOL	PRODUCTION	SULFITES	DRINK
Malbec 60%	Red	13.9%	6,000 cases	35 ppm	Upon release
Merlot 30% · Cab 10%	Oak aged	by volume	72,000 bottles	at bottling	& up to 20 years

ATTRIBUTES: PO Practicing Organic · RF Regenerative Farming · SO Sustainably Operated · VG Vegan

The Vineyards

Two estate sites, farmed to the same exacting standards as Gran Ricardo, the winery's top wine.

Guadalupe	Ole Vineyard, 984 ft
Soil	Mainly sandy
Ojos Negros	2,254 ft, planted 2013
Soil	Sand and clay
Farming	Regenerative, organic

In the Cellar

Hand-harvested in several passes, fermented in stainless steel, then aged in first- and second-use French oak from several forests.

Merlot	Sept 6–15, 2024
Cabernet	Sept 13–16, 2024
Malbec	Oct 8, 2024
Fermentation	About 3 weeks, stainless
Aging	13 months, French oak

The 2024 Vintage

A warmer growing season added richness and phenolic depth, and the blend leans further into blue and black fruit.

> *A more expansive expression of the estate's flagship style.*

Serve at 16–18 °C (61–64 °F).
Pair with ribeye, short ribs or mole.

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Founded in 1987 by Hans Backhoff and four friends, Monte Xanic is heralded as Mexico's first boutique winery, and its move to make wine from its own grapes helped spark the valley's boutique revolution.

Since 2023 every bottle comes only from its own estate vineyards in Valle de Guadalupe and Valle de Ojos Negros, farmed regeneratively with organic practices, and its winery is a model of modern eco-friendly design.

1987 FOUNDED	2 VALLEYS
18 WINES	100,000 CASES TOTAL