

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 Selección - Monte Xanic

Tasting Notes and Drinking Window:

A tightly curated selection from the estate's most rigorously farmed blocks, this wine captures the best fruit from all three varieties, where low yields drive precision and concentration. The 2023 vintage, marked by a dry season and cold winter, delayed Cabernet Sauvignon bud break until late March and promoted a slow, even ripening. The result is a focused wine with notes of dark berries, cassis, and subtle herbal tones, supported by fine tannins and bright acidity. Balanced and persistent, it pairs effortlessly with rich dishes like ribeye or mole.

7,000 cases made

Drinking window: upon release - 15 years

Vintage:

2023

Blend:

60% Malbec, 30% Merlot, 10% Cabernet Sauvignon

Producer:

Monte Xanic

Winemaker:

Oscar Gaona - Mexican, lives in Valle de Guadalupe

Vineyards:

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

Valle de Ojos Negros – planted in 2013 at an elevation of 1,800 ft in soils of granite mixed with clay.

Winemaking:

The Malbec was harvested on the 17th of October, Merlot on multiple harvests 4th thru 27th of October, and Cabernet Sauvignon on multiple harvests September 10th thru 29th. All harvests were carried out by hand, and the vineyards that this wine comes from is managed in the same way as the vineyards used for Gran Ricardo, where all emphasis is placed on maximum quality. Fermentation occurred in stainless steel tanks for a period of 3 weeks (on average) and then racked off the lees and transferred to 1st and 2nd use French Oak barrels of a variety of French oak forests to add complexity. Wine was aged for 18 months before bottling. **Only 35 ppm sulfites were used at bottling.**

Farming:

Sustainable

Alcohol:

13.9%