

**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**



**2022 Limited Edition Cabernet Franc - Monte Xanic**

**Tasting Notes and Drinking Window:**

A perfect vintage for this grape variety in the high elevation vineyard where lies the single block from which the grapes in this wine were harvested, they were able to harvest everything at once on the 17<sup>th</sup> of September. Harvest was done by hand at night to preserve freshness and acidity and only the best grapes made it to the press. Fermentation occurred in stainless steel tanks for a period of 3 weeks before being transferred off the lees into 1<sup>st</sup> and 2<sup>nd</sup> use French oak barrels and left to age for 13 months. Only 35 ppm sulfites were used at bottling.

**600 cases made**

**Drinking window: upon release (with decant) - 20 years**

**Vintage:**  
2022

**Blend:**  
100% Cabernet Franc

**Producer:**  
Monte Xanic

**Winemaker:**  
Oscar Gaona - Mexican, lives in Valle de Guadalupe

**Vineyard:**  
**Valle de Ojos Negros** – Viña Alta planted in 2008 at an elevation of 1,800 ft in soils of granite mixed with clay. 1.63 hectares in total.

**Winemaking:**

Harvest occurred all on one day in this vintage which is a reflection of just how good the vintage was for this grape variety. Everything came together in the evening of September 17<sup>th</sup> when the block was harvested by hand in the middle of the night to preserve freshness and acidity. Stainless steel takes were used for fermentation and with rigorous manual selection only the best grapes made it to the press beforehand. 1<sup>st</sup> and 2<sup>nd</sup> use barrels were used for aging where the wine spent 18 months before bottling. Only 35 ppm sulfites were applied at bottling.

**Farming:**  
Organic, sustainable

**Alcohol:**  
13.9%