

The Monte Xanic Estate

- Monte Xanic is heralded as the first boutique winery in Mexico, established in 1988. The story goes that this move, (and Monte Xanic's subsequent success) played a major role in starting a trend towards grape farmers making wine from their own grapes rather than raising grapes for sale.
- 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 sustainably and their winery operates as a model of modern eco-friendly design.
- The estate weds advanced technology with old world wisdom, such as harvesting all of their white grapes by hand at night in order to maintain maximum freshness and acidity.
- 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.

Aging:
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%