

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



2021 Gran Ricardo - Monte Xanic

Tasting Notes and Drinking Window:

This is the next step in the evolution of the wines of Monte Xanic, which has been pushing the threshold of quality since winemaker Oscar Gaona (formerly of Casa Madero) took the helm at the end of the 2018 vintage. The 2021 shows the command he now has over the fruit at his disposal and his ability to use it to target a ultra premium red blend. Really a Bordeaux look-alike, this is approachable upon release but will deeply reward those that choose to cellar it for a decade or so. It appears all is onward and upward for one of Mexico's top estates.

Drinking window: Upon release (with decant) - 15 years

Vintage:
2021

Blend:
55% Cabernet Sauvignon, 21% Merlot, 14% Cabernet Franc, 8% Petit Verdot, 2% Malbec

Producer:
Monte Xanic

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

Vineyards:
Granite and clay mix

Aging:
Fermented and aged in 1st use French oak barrels

Farming:
Sustainable

Alcohol:
13.9%