

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 Selección - Monte Xanic

Tasting Notes and Drinking Window:

A more “serious” wine in the lineup coming from Monte Xanic is Selección, a recent addition to their traditional lineup but one that has been turning heads and winning awards since it was first released in 2019. The 2021 vintage shows a polish that all of the wines have undergone in the hands of Oscar Gaona who took over as head winemaker at the end of the 2018 vintage. In this case this means better fruit expression, smoother tannins and an overall better integration of attributes arising from the barrel. A wine that manages to hold your attention all by itself, this would also pair nicely with a rich and fatty dish – think ribeye or a dark mole.

5,800 cases made

Drinking window: upon release - 7 years

Vintage:

2021

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 15th of October, Merlot on multiple harvests between the 9th and 23rd of October, and Cabernet Sauvignon on September 9th. All harvests were carried out by hand in the night to preserve freshness and acidity. 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%