

**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 Selección - Monte Xanic**

**Tasting Notes and Drinking Window:**

This is a tight selection of the best grapes from these three varieties from bolock of vineyards that are managed more harshly to produce lower yields and even higher quality fruit. The 2022 vintage was cooler and received more rain than normal so budbreak was slightly later than normal and ripening happened very quickly at the end of the season when the heat finally turned on. Yeilds were good and the balance between acidity and ripeness is the hallmark of this vintage. Selección is a wine that manages to hold your attention all by itself, but it also pairs nicely with a rich and fatty dish – think ribeye or a dark mole.

**5,800 cases made**

**Drinking window: upon release - 15 years**

**Vintage:**

2022

**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 15<sup>th</sup> of October, Merlot on multiple harvests between the 5<sup>th</sup> and 26<sup>rd</sup> of October, and Cabernet Sauvignon on September 10<sup>th</sup>. 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 1<sup>st</sup> and 2<sup>nd</sup> 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%