

### 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-eek". 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%