

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 Calixa Blend - Monte Xanic

Tasting Notes and Drinking Window:

Holding to the same blend as the previous vintage, this Tempranillo, CabSauv, Merlot presents a lovely balanced nose of fruit and spice that leads into a “zipper” of a wine on the palate. Fresh and clean with high-toned bright red fruits, this is certainly the most energetic Calixa Blend to date. Meant to deliver pleasure upon release and for the next few years, don’t waste time getting into this one but don’t fret if you buy a case and hold on to them for a while. Drink as a sophisticated sipper or as a casual food pairing.

Drinking window: upon release - 6 years

Vintage:

2022

Blend:

40% Tempranillo, 30% Cabernet Sauvignon, 30% Merlot

Producer:

Monte Xanic

Winemaker:

Oscar Gaona - Mexican, lives in Valle de Guadalupe

Vineyards:

Granite and clay mix

Aging:

Fermented in stainless steel and aged in neutral French oak for 9 months

Farming:

Organic, sustainable

Alcohol:

13.8%