

**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**



**2023 Calixa Blend - Monte Xanic**

**Tasting Notes and Drinking Window:**

Holding to the same blend as the previous vintage, this Tempranillo, Cabernet Sauvignon, Merlot presents a lovely balanced nose of fruit and spice that, (thanks to the use of only 2<sup>nd</sup> and 3<sup>rd</sup> use barrels) is dominated by the primary notes delivered by the grapes themselves rather than the barrels. Fresh and clean with high-toned bright red fruits, this continues the trend of this blend being driven by freshness and energy. Meant to deliver pleasure upon release and for a handful of years, don't waste time getting into this one but don't feel pressured to drink it right away either. It will easily hold for 5 years or more.

**3,000 cases made**

**Drinking window: upon release - 8 years**

**Vintage:**  
2023

**Blend:**  
40% Tempranillo, 30% Cabernet Sauvignon, 30% Merlot

**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.

**Aging:**  
Fermented in stainless steel tanks and aged in 2nd and 3rd use French oak for 9 months. **35 ppm sulfites at bottling.**

**Farming:**  
Organic, sustainable

**Alcohol:**  
12.8%