

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 Viña Kristel - Monte Xanic

Tasting Notes and Drinking Window: Monte Xanic's 2023 Viña Kristel is a 100% Sauvignon Blanc that comes from the single vineyard named after the owner's daughter "Kristel". Originally planted by Russian pacifists that escaped violence in their homeland during the Bolshevik Revolution in the early 1900's, the vineyard boasts vines up to 80 years old. Year in and year out this is a gem of the Monte Xanic lineup, and this vintage is an excellent example. At .8% less alcohol than the previous vintage, the acidity is better and the overall expression more tightly wound in the most satisfying of ways.
10,000 cases made
Drinking window: Now – 5 years

Vintage:
2023

Blend:
100% Sauvignon Blanc

Producer:
Monte Xanic

Winemaker:
Oscar Gaona - Mexican, lives in Valle de Guadalupe

Vineyards:
Granite and clay mix in a vineyard site with an average vine age of 70 years.

Aging:
Fermented in stainless steel tanks for 2 weeks then cold stabilized and aged for 6 months in stainless steel.

Sulfites 30 PPM

Farming:
Sustainable

Alcohol:
12.2%