

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-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 Chenin Blanc- Monte Xanic

Tasting Notes and Drinking Window:
Yikes this is good! Winemaker Oscar Ganoa continues to dial in his approach to the microclimates of the holdings of Monte Xanic and use them to his advantage. The result: stunning fruit development and excellent bright acidity that is a challenge to find in this region. While not meant as a wine to age, it will hold well in your cellar for a few years at a minimum.

Drinking Window: Upon release - 4 years

Vintage:

2023

Blend:

95% Chenin Blanc, 5% Colombar

Producer:

Monte Xanic

Winemaker:

Oscar Gaona - Mexican

Vineyards:

Granite and clay mix

Aging:

Fermented and aged in stainless steel tanks

Farming:

Sustainable

Alcohol: 12.8%