

SINGLE VARIETAL · ESTATE GROWN

RG | MX

Cabernet Franc 2023

Red fruit, roasted pepper and a minty lift.

The RGMX red varietals are meant to show the absolute best the estate can do, and the Cabernet Franc is the top of the top. 2023 was warm and dry with no spring frosts, so yields bounced back from 2022 and the quality was excellent. With such small volumes, each vineyard was vinified on its own in small tanks and bins, with gentle punch-downs by hand. Look for the classic Cab Franc signature: red fruit and roasted bell pepper, lifted by subtle herbal and minty notes. Built to age, and a high point of Mexican winemaking.

WINEMAKER MATÍAS UTRERO CARMONA

GRAPE	STYLE	ALCOHOL	PRODUCTION	SULFITES	DRINK
Cab Franc	**Red**	**13.9%**	**450 cases**	**45 ppm**	**Upon release**
100%	Still, French oak	by volume	5,400 bottles	at bottling	& up to 20 years

ATTRIBUTES: LI Low Intervention · WO Woman Owned · PO Practicing Organic · Q LGBTQ+ Associated · SO Sustainably Operated · VG Vegan

The Vineyard

High-desert vineyards with big day-to-night temperature swings, strong sunlight and a mix of soils.

Site	Valle de Parras
Elevation	1,500 m (~5,000 ft)
Soil	Clay, schist
Planted	2009–2015
Farming	Sustainable

In the Cellar

Micro-vinifications, one vineyard at a time, with manual punch-downs for gentle extraction.

Harvest	Aug 9, 23 & 25, 2023
Vessels	1,500 L tanks, 1,000 L bins
Fermentation	Native yeast
Aging	2 years, French oak, 20% new
Filtration	3 microns

Small Lots

Cabernet Franc and Malbec have proven to be the standout reds in Parras, and this is the estate's most limited varietal.

> *Red fruit, roasted bell pepper and subtle herbal, minty notes.*

Serve at 16–18 °C (61–64 °F).
Pair with lamb, roasted peppers or mushroom dishes.

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Founded in 1998 by the Rivero González family, RGMX grows everything on its own estate in Valle de Parras, Coahuila, one of Mexico's original wine regions, planted since the 1500s. The family has long farmed the region, producing premium organic nuts for generations.

Winemaker Matías Utrero Carmona, a native of Argentina now living in Mexico, works with low-intervention methods across three lines: Vinos de Tierra (amphora), RGMX (oak barrels) and Scielo.

1998 FOUNDED

135 ACRES UNDER VINE

15 WINES

20,800 CASES TOTAL