

The RGMX Estate -

Founded - 1998 by the Rivero Gonzales family

Winery Location - Valle de Parras, Coahuila Mexico

Region and grape source: RGMX uses only estate grown fruit planted in in Valle de Parras, Coahuila.

Vineyard location, elevation and grape varieties:

- **Valle de Parras** - One of Mexico's original wine regions Parras planted in the 1500s. Estate vineyards are planted 5,000 ft in soils of mixed clay sand and silt. Total planting is 135 acres. The vineyards farmed organic - no herbicides or pesticides. The vineyards were planted in separate plots based on variety variations in microclimate and soil profile. Varietals include: Chardonnay, Palomino, Chenin Blanc, Muscatel, Riesling, Syrah, Merlot, Cabernet Franc, Cabernet Sauvignon, and Malbec.

Winemaker: Matias Utrero Carmona (native to Argentina, now lives in Mexico)

Other notes:

- Focus on low intervention winemaking from organically farmed vineyards that respect and support the integrity of the ecosystem.
- The RG of RGMX refers to the Rivero Gonzales family, which has long been associated with agriculture in the region where they have been producing premium quality organic nuts for generations.
- The production is focused on 3 lines of wines - Vinos de Tierra (fully natural, clay amphora), RGMX (fully natural, oak barrels), Scielo (organic, organic certified yeast. Some barrel some stainless steel tanks)
- The term “scielo” refers to the sky or the “heavens” and references the clear starry nights characteristic of the high desert of the Parras region.

Total Production: 20,800 cases (15 wines, though not all are available in the US)



2025 Scielo Blanco - RGMX

Tasting Notes and Drinking Window:

A lively, well-composed white led by Chardonnay with a hint of Chenin Blanc, this new vintage delivers easygoing charm without sacrificing precision. Fermented and raised entirely in stainless steel, it highlights pure fruit and vibrant acidity. Full malolactic fermentation softens the edges, giving the wine a gentle, rounded finish. Beneath its clean, polished surface lies a thoughtful approach—native yeast fermentation and a no-adjustment philosophy that quietly anchors it in its sense of place.

2,000 cases made

Drinking window: Upon release - 4 years

Vintage:
2025

Blend:
80% Chardonnay, 20% Chenin Blanc

Producer:
RGMX

Winemaker:
Matias Utrero Carmona - (native to Argentina, now lives in México)

Vineyards:

Valle de Parras, Coahuila - Planted 2017 in soils of clay and slit at an elevation of 5,000 ft. All estate vineyards are farmed using a regenerative approach, the intention of which is to enrich the biodiversity of the land with every action taken on it. They have a general emphasis on overall sustainability and biodiversity.

Winemaking:

Harvest was carried out by hand in the night to preserve freshness. Grapes were then hand selected and pressed into stainless steel tanks where the juice fermented for 2 weeks before being racked back into stainless steel tanks and left to settle for 4 months so the minimum amount of filtration could be used at bottling. As with all RGMX wines, fermentations were carried out with ambient yeast and wine passed through only a gross filter at bottling.

Sulfites: 40 ppm

Farming:
Regenerative, sustainable

Alcohol:
13%