

RED BLEND · NO OAK

RG | MX

Scielo Tinto 2025

Young, juicy and easy to love.

Scielo means "heaven," and this no-oak red is pure sunny-day sipping. Spring frosts cut yields in 2025, and lower production meant more concentrated fruit. Where the 2024 was all tension and high acidity, 2025 finds a better balance between acidity and alcohol, so it's fruitier, softer and rounder. Fermented gently on native yeasts and kept in stainless steel, it's young, juicy and expressive. Malbec joins the blend this year alongside equal parts Merlot, Syrah and Cabernet. Crushable in the best way.

WINEMAKER MATÍAS UTRERO CARMONA

BLEND	STYLE	ALCOHOL	PRODUCTION	SULFITES	DRINK
4 grapes	**Red**	**13.9%**	**3,333 cases**	**40 ppm**	**Upon release**
Merlot · Syrah · Cab · Malbec	Still, no oak	by volume	40,000 bottles	at bottling	& up to 5 years

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

The Vineyard

Buena Fe 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, silt, schist, sand
Farming	Sustainable

In the Cellar

A gentle fermentation with soft extraction, to keep the natural fruit and freshness front and center.

Harvest	Jul 28 – Aug 22, 2025
Blend	30/30/30/10
Fermentation	Native yeast, stainless
Aging	Stainless steel, no oak
Filtration	3 microns

The Name

Scielo refers to the sky, or "heaven," and the clear, starry nights of the Parras high desert.

> *Simple in structure, but expressive, refreshing and easy to drink.*

Serve slightly cool, 14–16 °C (57–61 °F).
Pair with tacos al pastor, pizza or burgers.

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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