

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 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)

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



2023 Scielo Tinto - RG MX

Tasting Notes and Drinking Window:

The entry level red blend from RGMX is in short a crushable wine. Rich and juicy with just the right balance of fruit and structure to be refreshing and yet leave you wanting more. 2023 is the first vintage of this wine in the US and we expect it to have a dramatic impact for Mexican wine. With an emphasis on low intervention and sustainable agriculture driving the team behind the wines, the owners also support local LGBTQ artists with limited personal resources by promoting the photography on the labels of the Scielo line. Each vintage supports a different piece from a local artist.

5,800 cases made

Drinking window: Upon release - 5 years

Vintage:
2023

Blend:
45% Syrah, 40% Cabernet Sauvignon, 15% Merlot

Producer:
RGMX

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

Vineyards:
Valle de Parras, Coahuila - Planted in 2017 in soils of sand, clay and slit at an elevation of 5,000 ft. All estate vineyards are farmed organic with an 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 into a fresh stainless steel tank for settling. Minimal filtration and sulfites were applied at bottling.

Sulfites: 40 ppm

Farming:
Organic, sustainable

Alcohol:
13.6%