

SINGLE VARIETAL · ESTATE GROWN

RG|MX

Malbec 2022

A dry, hot year in deeper color.

The RGMX red varietals represent the pinnacle of what the estate can achieve, and only the very best grapes of the harvest make it into this bottle. The 2022 season brought limited rainfall and high temperatures, which meant naturally low yields and exceptionally concentrated fruit, some of the best the estate has seen. It was also the estate's first year of sustainable agriculture. Malbec started here as an experiment and has adapted beautifully to Parras, and this vintage brings deeper color and more of Malbec's signature blackberries and violets. Depth, structure and elegance, with plenty of freshness. A worthy successor to the outstanding 2021.

WINEMAKER MATÍAS UTRERO CARMONA

GRAPE	STYLE	ALCOHOL	PRODUCTION	SULFITES	DRINK
Malbec	**Red**	**13.2%**	**660 cases**	**40 ppm**	**Upon release**
100%	Still, French oak	by volume	7,925 bottles	at bottling	& up to 15 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 and strong sunlight. This Malbec comes from 3 hectares of the 55-hectare estate.

Site	Valle de Parras
Elevation	1,500 m (~4,900 ft)
Soil	Sand, clay, silt
Planted	2014
Farming	Sustainable

In the Cellar

Hand-picked in the early morning, hand selected, fermented on native yeasts in stainless steel, then two years in French oak.

Harvest	Aug 3, 2022, by hand
Fermentation	2 weeks, native yeast
Aging	24 months, French oak
New oak	20%
Filtration	3 microns

A Grape That Fits

Malbec began at RGMX as an experimental planting and has shown a great adaptation to the region, with low yields and strict fruit selection.

> *Deeper color, blackberries and violets.*

Serve at 16–18 °C (61–64 °F).
Pair with carne asada, short ribs or chimichurri.

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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