

RED BLEND · ESTATE GROWN

RG | MX

Tinto 2023

The flagship, with Merlot now in the lead.

The flagship of RGMX keeps delivering quality far beyond its price point, and 2023 marks a turning point. It was Matías's first vintage as winemaker, and he treated it as an experiment, vinifying variety by variety with a high-end approach across the board. A warm, dry year with no spring frosts gave healthy vines and excellent fruit, and Merlot showed so much potential that it now leads the blend at 60%. Expect Bordeaux-like structure, clean precision, a plusher Merlot heart and serious aging potential. Bravo.

WINEMAKER MATÍAS UTRERO CARMONA

BLEND	STYLE	ALCOHOL	PRODUCTION	SULFITES	DRINK
Merlot · Cab	**Red**	**13.9%**	**TBC**	**40 ppm**	**Upon release**
60 · 35 · 5 CF	Still, French oak	by volume	cases	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, strong sunlight and a mix of soils.

Site	Valle de Parras
Elevation	1,500 m (~5,000 ft)
Soil	Clay, silt, schist, sand
Planted	1998
Farming	Sustainable

In the Cellar

Each variety vinified on its own, fermented on native yeasts in stainless steel, then two years in French oak.

Harvest	Jul 24 – Sept 4, 2023
Fermentation	Native yeast, stainless
Aging	2 years, French oak
New oak	20%
Filtration	3 microns

A New Blend

Cabernet Sauvignon has traditionally led the RGMX Tinto. In 2023, Merlot showed greater potential, so the blend was redesigned around it.

> *"An outstanding vintage in terms of quality and aging potential."*

Serve at 16–18 °C (61–64 °F).
Pair with grilled meats, mole or aged cheeses.

RG | MX

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