

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, though not all are available in the US)



2022 Malbec - RG MX

Tasting Notes and Drinking Window:

The RGMX red varietal wines represent the pinnacle of what the estate can achieve. Every detail—from regenerative farming and meticulous pruning to selective harvesting and rigorous fruit sorting—is carried out with a singular focus on quality. The 2022 growing season was defined by limited rainfall and elevated temperatures, resulting in naturally low yields and exceptionally concentrated fruit. The challenges of the vintage ultimately produced some of the highest-quality fruit the estate has seen to date.

The result is a wine of remarkable depth, structure, and elegance, offering impressive concentration without sacrificing freshness. A worthy successor to the outstanding 2021, it further highlights the benefits of the estate's commitment to regenerative farming.

500 cases made

Drinking window: Upon release - 15 years

Vintage:

2022

Blend:

100% Malbec

Producer:

RGMX

Winemaker:

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

Vineyards:

Valle de Parras, Coahuila - Planted 2014 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. The vines for this wine comprise 7.5 acres of the 135 acres under vine.

Winemaking:

Harvest was carried out on August 3rd by hand in the early morning 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 French Oak barrels for 24 months. Only 20% of the barrels were new. Fermentations were made with ambient yeast and wine passed through a gross filter at bottling.

Sulfites: 40 ppm at bottling

Farming:

Organic, sustainable

Alcohol:

13.7%