

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)



2022 Vino de Tierra Naranja - RG MX

Tasting Notes and Drinking Window:

The most exciting wines we encounter take us on a sensory voyage we have never been on before; they reveal a sense of place that we weren't even aware existed. Yet, beyond all of this they can utterly upend what we think is possible - express aromatics which seem beyond reason and deliver flavors not encountered side by side in the wild. That, in a nutshell is this wine, whose nose of white flowers, candied ginger, apricots and peaches and crushed herbs give you a rather clear idea of the refreshment you're in store for in the mouth. Smooth and delicious with far more polish and balance than you find in a typical amber wine, this is a winner out of the gate.

104 cases made

Drinking window: Upon release - 5 years

Vintage:

2022

Blend:

70% Moscatel, 30% Chenin Blanc

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 silt at an elevation of 5,000ft. All estate vineyards are farmed organic with an emphasis on overall sustainability and biodiversity. The vines for this wine comprise 2.5 acres of the 135 acres under vine.

Winemaking:

Harvest was carried out on August 11th by hand in the early morning to preserve freshness. Grapes were then hand selected and pressed into clay amphoras where the juice fermented for 25 days before being racked into a stainless tank to remove the lees then back into the amphora for 10 months. Fermentations were made with ambient yeast and the wine was bottled unfiltered and unfined.

Sulfites: 40 ppm at bottling

Farming:

Organic, sustainable

Alcohol:

12.5%