

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)
- The term “scielo” refers to the sky or the “heavens” and references the clear starry nights characteristic of the high desert of the Parras region.

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



2024 Scielo Tinto - RG MX

Tasting Notes and Drinking Window:

In 2024, a wetter, hurricane-influenced season and reduced solar radiation reshaped this no-oak red into a fresher, more lifted expression. Naturally high acidity drives the wine, with bright red fruit framed by herbal notes and a distinct mineral edge. Still effortlessly drinkable, it leans more on tension and clarity than sheer juiciness, making it every bit as “crushable,” but with added snap and precision. As with the inaugural 2023 release, the commitment to low-intervention, sustainable farming remains central, as does the Scielo line’s support of local LGBTQ artists—each vintage showcasing a new voice on its label.

6,600 cases made

Drinking window: Upon release - 5 years

Vintage:
2024

Blend:
40% Cabernet Sauvignon, 30% Merlot, 30% Syrah

Producer:
RGMX

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

Vineyards:
Valle de Parras, Coahuila - Buena Fe Vineyard, planted in 2001 in soils of sand, clay and slit at an elevation of 5,000 ft. All estate vineyards are farmed using a regenerative approach, the intention of which is to enrich the biodiversity of the land with every action taken on it. They have a general emphasis on overall sustainability and biodiversity.

Winemaking:
Harvest was carried out by hand in multiple passes from July 28th thru August 15th. Grapes were manually sorted at the winery and pressed into stainless steel tanks where the juice fermented for 2 weeks. After fermentation the wine was racked into stainless tanks and left to settle so that only minimal filtration was required before bottling.

Sulfites: 40 ppm at bottling

Farming:
Regenerative, sustainable

Alcohol:
13.8%