

**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)



**2023 Scielo Blanco - RG MX**

**Tasting Notes and Drinking Window:**

A refreshing and balanced white blend based on Chardonnay with just a touch of Chenin Blanc, this is a classic and clean wine perfect for everyday drinking. Fermented and aged in stainless steel tanks, it's all clean acidity here with no barrel to speak of. Malolactic fermentation was left to run its course, so despite the brisk acidity it ends with a rounded finish. The 2023 vintage marks the first to add Chenin into the mix and the floral notes it delivers make understanding why they put it into play quite obvious.

**1,800 cases made**

**Drinking window: Upon release - 4 years**

**Vintage:**  
2023

**Blend:**  
80% Chardonnay, 20% Chenin Blanc

**Producer:**  
RGMX

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

**Vineyards:**  
**Valle de Parras, Coahuila** - Planted 2017 in soils of sand, clay and slit at an elevation of 5,000ft. All estate vineyards are farmed organic with an emphasis on overall sustainability and biodiversity. The Chenin and Sauvignon Blanc vines comprise 14.3 acres of the 135 acres under vine.

**Winemaking:**  
Harvest was carried out by hand in the night 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 a fresh stainless steel tank for settling. Minimal filtration and sulfites were applied at bottling.

**Sulfites: 40 ppm**

**Farming:**  
Organic, sustainable

**Alcohol:**  
13.4%