

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 Scielo R.3 Syrah - RGMX

Tasting Notes and Drinking Window:

An excellent example of a high elevation Syrah, in 2022 (the second year the estate has been operating with 100% regenerative farming) the complexity of the varietal is on full display. All of the classic spicy notes, white pepper, blueberry skin, fresh plum, are in perfect balance with the flavors and aromas originating from the barrels already displaying excellent integration. Overall, the wine is medium bodied with plenty of depth to satisfy but enough lift to keep you going back for glass after glass. This is drinking well on release but will evolve into a gem over a number of years in the bottle.

1,333 cases made

Drinking window: Upon release - 10 years

Vintage:
2022

Blend:
100% Syrah

Producer:
RGMX

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

Vineyards:
Valle de Parras, Coahuila - Planted 2015 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 Syrah vines comprise 30 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 combination of French and American Oak barrels for aging. Barrels were 20% new, 80% 2nd and 3rd use. As with all RGMX wines, fermentations were carried out with ambient yeast and wine passed through only a gross filter at bottling.

Sulfites: 40 ppm

Farming:
Regenerative

Alcohol:
13.7%