

## 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)



## 2021 Cabernet Franc - RG MX

### Tasting Notes and Drinking Window:

The RGMX red varietal wines are meant to showcase the absolute best the estate is capable of, and their Cabernet Franc represents the top of the top. Here, no expense is spared in the process of pruning, harvest, grape selection and winemaking. In the 2020 vintage, a nose of remarkably high-noted red fruit is enveloped in elements of coco, tobacco, raspberry, and crushed stone. This leads the way to a wine that virtually overwhelms you with its elegance of mouthfeel. Hitting every portion on the tongue with just the right balance and tipping the pleasure scale towards 11, it's challenging to even conceive of who is going to age this beyond the first few years in the cellar, but it's a shame because it likely to not hit full stride for a decade or more. Wow, a high point of Mexican winemaking for sure.

**342 cases made**

**Drinking window: Upon release - 20 years**

**Vintage:**  
2021

**Blend:**  
100% Cabernet Franc

**Producer:**  
RGMX

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

### Vineyards:

**Valle de Parras, Coahuila** - Planted 1999 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 vines for this wine comprise 4.6 acres of the 135 acres under vine.

### Winemaking:

Harvest was carried out on August 15th 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 new French Oak barrels and left to age for 24 months. As with all RGMX wines, fermentation was carried with ambient yeast and wine passed through only a gross filter at bottling.

**Sulfites: 40 ppm at bottling**

**Farming:**  
Organic, sustainable

**Alcohol:**  
13.9%