

RGNY - North Fork

# RGNY SCIELO TINTO



**ORIGIN** Long Island  
**VINTAGE** 2022  
**COLOR** Red  
**WINE TYPE** Still wine



## TASTING NOTE

Bright ruby color with aromatic expression of raspberries, plums, chocolate, vanilla and baking spices. Elegant and soft tannin structure.

## PRODUCER

Located in Long Island's wine country, RG|NY is one of the storied region's newest vineyards that aims to honor the Rivero González's family tradition of winemaking into a new era on the North Fork. With a deep-rooted Mexican heritage, RG|NY is the Rivero González family's first segue into the US. Their certified sustainable wine demonstrates a regard for old world quality and the many advantages of new world innovations.

## VINEYARD INFORMATION

Glacial soils, mainly sandy loam, on a maritime climate. 87 acres of vineyard in production with 14 different grape varieties planted, mainly Merlot, Cabernet Franc, Chardonnay and Sauvignon Blanc.

## VINIFICATION

All grapes were fermented separately in stainless steel tanks at 75°F; punch downs were done 2 to 3 times per day and left one extra week macerating once alcoholic fermentation was completed.

## RECOMMENDATION

Enjoy with evening tapas of smoked meats and hard cheeses, also lovely with roast chicken, grilled lamb and vegetable couscous, and wood fired pizzas.

## ALCOHOL

11.8%

## TOTAL ACIDITY

5.32 g/l (Tartaric)

## RESIDUAL SUGAR

2.1 g/l

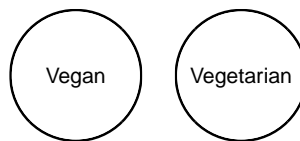
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3.54

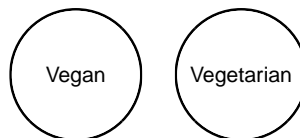
## BLEND

20% Merlot, 36% Cabernet Sauvignon, 29% Cabernet Franc, 8% Petit Verdot, 7% Malbec

## HIGHLIGHTS



## CERTIFICATIONS



## BOTTLE

**SIZE** 75cl

## CASE

**BOTTLES** 12  
**WEIGHT** 6480 g