

RG|NY

# 2022 SCIELO TINTO

ESTATE GROWN, CERTIFIED SUSTAINABLE, INCLUSIVE

## COLOR:

Deep palatinate.

## TASTING NOTES.

Bright bramble berry front surrounded by round and earth tones approaching black tea.

## VARIETAL:

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

## ELEVAGE:

10 months in neutral French oak barrels.

## MATURATION:

10 months in neutral French oak barrels.

## WINEMAKING:

Minimal Intervention

## TOTAL PRODUCTION:

1373

## PAIRING:

Steak frites, braised lamb, caldo de res

## VINEYARD:

RGNY Vineyard

## AVA:

North Fork of Long Island AVA.

## SOIL:

Sandy loam.

## ABV:

11.8%

## AGRICULTURE:

LISW Certified Sustainable

PH: 3.54 TA: 5.32 g/L





FROM MEXICO  
TO NEW YORK

## AROMA WHEEL 2024 SCIELO TINTO

