

RG|NY

2024 SCIELITO LINDO

ESTATE GROWN | CERTIFIED SUSTAINABLE | CHILLABLE RED BLEND

COLOR:

Brilliant Crimson

TASTING NOTES:

This wine is bright, fresh, and fruit forward. Tones of ripe strawberries, red cherries, and fresh raspberries. Light tannins and a delicate color make this wine quaffable and delicious. Enjoy with a slight chill.

VARIETAL:

86% Merlot, 14% Cabernet Sauvignon

ELEVAGE:

Aged in 100% neutral French oak for 10 months.

MATURATION:

Aged in 100% neutral French oak for 10 months.

WINEMAKING:

Minimal Intervention

TOTAL PRODUCTION:

725

PAIRING:

Tapas by the Sea
Jamón serrano, boquerones, olives,
strawberries, shaved Manchego, and
crusty bread with olive oil.

VINEYARD:

RGNY Vineyard

AVA:

North Fork of Long Island AVA.

SOIL:

Sandy loam.

ABV:

12.5%

AGRICULTURE:

LISW Certified Sustainable

PH: 3.63 TA: 5.37 g/L





FROM MEXICO
TO NEW YORK

AROMA WHEEL
2024 SCIELITO LINDO

