

RG|NY

# 2024 SCIELO RAINBOW ROSÉ

ESTATE GROWN, CERTIFIED SUSTAINABLE, INCLUSIVE

## COLOR:

Thulian Pink.

## TASTING NOTES:

This wine has a light body, crisp acidity, and a refreshing finish. The bouquet shows fresh strawberries and watermelon rind while raspberry tart and Bing cherries dance on the palate.

## VARIETAL:

80% Merlot, 12% Cabernet Franc, 8% Malbec.

## ELEVAGE:

4 months in stainless-steel.

## MATURATION:

4 months in stainless-steel.

## WINEMAKING:

Minimal Intervention

## TOTAL PRODUCTION:

280 CASES

## PAIRING:

Grilled chicken skewers, ceviche, charcuterie and cheese.

## VINEYARD:

RGNY Vineyard

## AVA:

North Fork of Long Island AVA.

## SOIL:

Sandy loam.

## ABV:

12.1%

## AGRICULTURE:

LISW Certified Sustainable

PH: 3.24 TA: 5.69 g/L





FROM MEXICO  
TO NEW YORK

AROMA WHEEL  
2024 SCIELO RAINBOW ROSÉ

