

RGNY - North Fork

RGNY SCIELO SPARKLING RIESLING "ON THE LEES"



ORIGIN North Fork of Long Island
VINTAGE 2022
COLOR White
WINE TYPE Sparkling wine

TASTING NOTE

100% fermented in stainless steel tanks; 2nd fermentation took place in the bottle. Left on the lees during 2nd fermentation.

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

100% fermented in stainless steel tanks; 2nd fermentation took place in the bottle. Left on the lees during 2nd fermentation.



ALCOHOL

10 %

TOTAL ACIDITY

7.18 g/L

RESIDUAL SUGAR

0.18 g/L

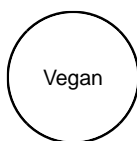
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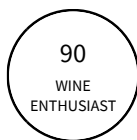
BLEND

100% Riesling

CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

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

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VINEYARD INFORMATION

RGNY Wines are estate grown on our certified sustainable, glyphosate free North Fork vineyard with sandy loam soils and a cool, humid marine influence from being surrounded by the Long Island Sound and the Atlantic Ocean. The North Fork of Long Island is a unique though challenging terroir for red wine production. The cool weather and humid influences are tempered just enough by the coastal breeze to allow enough ripening to occur that produces complex and earth driven red wines.

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.

PAIRING DESCRIPTION

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

RESIDUAL SUGAR

2.1 g/L

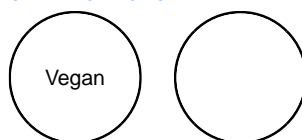
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BLEND

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

CERTIFICATIONS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

WEIGHT 6480 g

RGNY - North Fork

RGNY SCIELO SAUVIGNON BLANC



ORIGIN North Fork of Long Island
VINTAGE 2022
COLOR White
WINE TYPE Still wine

TASTING NOTE

Glittering pale yellow in color. Citrusy notes of grapefruit and lime with a hint of passion fruit. Bright and fresh with a long, clean finish. Certified sustainable. Hand-harvested.- Minimal intervention.

PRODUCER

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VINEYARD INFORMATION

The North Fork of Long Island is an agricultural peninsula pushing into the Atlantic Ocean where most of the vineyards are within two miles of one of the three surrounding bodies of waters. Our own RGNY property is a mere mile away from the Long Island Sound which separates the island from Connecticut. The marine influence and humidity from this positioning makes the region more hospitable to white wines. Marine fossil and shale offer minerality and salinity, both common profiles of wines from the North Fork. As the climate shifts into the future, the region is getting drier and warmer which allows for more consistent red wine production though the terroir of the North Fork is going to give a lighter, more delicate profile than other regions growing the same varietals.

VINIFICATION

Direct to press and settled cold for 24 hours, racked clean and inoculated, fermented slowly at 65F, after fermented to dry cold settled again for 48 hours and racked clean to prepare for bottling

ALCOHOL

11.2 %

TOTAL ACIDITY

6.4 g/L

RESIDUAL SUGAR

1.7 g/L

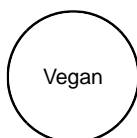
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BLEND

100% Sauvignon Blanc

CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12

RGNY - North Fork

RGNY SAUVIGNON BLANC SEMILLON



ORIGIN North Fork of Long Island
VINTAGE 2022
COLOR White
WINE TYPE Still wine

TASTING NOTE

A balance of crisp and creamy on the palate with notes of mango, hints of vanilla and almond from French oak aging followed by a long smooth finish. Excellent with fresh pasta, herb roasted chicken and cheese courses.

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

Hand-harvested

Minimal intervention

Cold soak in half-ton bins to sit on the skins for 24 hours before pressing into barrels (50% new French oak) and clay amphora for fermentation, slow fermentation, left on the dirty lees until bottling 10 months later with occasional bâtonnage for the first three months.



ALCOHOL

12.6 %

TOTAL ACIDITY

6.71 g/L

RESIDUAL SUGAR

2.2 g/L

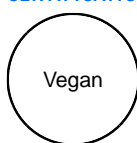
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BLEND

76% Sauvignon Blanc, 24% Semillon

CERTIFICATIONS



AWARDS



BOTTLE

SIZE 75cl

CASE

BOTTLES 12