

Corona del Valle Sauvignon Blanc

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Fermentation takes place over 3 weeks with seeds and skins in stainless steel tanks. After this the wine is racked off the skins and continues to age in stainless steel for another 2 months. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 12.8%

AGING: stainless steel for 2 months before bottling.

ANNUAL PRODUCTION: 1080 cases

THE STORY

Founded in 2009 by the Corona family. Run and managed by Hector Corona on a backbone of sustainability where most of the energy required for the winery is obtained from the rooftop solar array. Having started with legendary winemaker Jac Cole of Napa Valle, the winery started off with the intention of making serious wines that are precise and world class.

PHILOSOPHY: The philosophy is to orient all aspects around expression of place. To use the best technology to harness that expression and then, simply don't mess it up.

BIOGRAPHY: Founded in 2009, this estate has become a reference for consistent quality from Mexico's Valle de Guadalupe region. Using only estate grown fruit from organically farmed vineyards, their lineup ranges from entry level reds to the best of the high end reds that Mexico has to offer.



THE ADJECTIVES

OVERALL: Light bright white, with medium light body and good acidity.

AROMAS / FLAVORS: tropical fruits, white flowers, citrus, and crushed herbs

MOUTHFEEL: light, crisp and clean with good acid and minimalty

THE SELLING POINTS

Stainless steel white. Fresh crisp, good acid. Tropical

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: salads, fresh seafood, spicy mexican or asian plates.

