

Corona del Valle Tempranillo Nebbiolo

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 50% Nebbiolo, 50% Tempranillo

WINEMAKING: Harvest occurred in the end of October by hand.

Fermentation was carried out in stainless steel tanks with seeds and skins over a period of 4 weeks. After fermentation, the wine was moved to French oak barrels (70% 2nd use, 30% 1st use) and aged for an additional 12 months.

ALCOHOL BY VOLUME: 13.9%

AGING: French Oak barrels (70% 2nd use, 30% 1st use) for 12 months

ANNUAL PRODUCTION: 313 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: A big bold red blend with elegance and structure

AROMAS / FLAVORS: Bright red and dark fruits, tobacco leaf, dark chocolate, vanilla and espresso bean.

MOUTHFEEL: Full bodied and generous without being overbearing

THE SELLING POINTS

Organic farming, estate grown, bold but balanced, unique

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Red meats, fatty steaks and pork dishes, moles, and stews.

