

Corona del Valle Tempranillo

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Tempranillo

WINEMAKING: Fermentation occurred 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. Sulfites: 35 ppm

ALCOHOL BY VOLUME: 13.4%

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

ANNUAL PRODUCTION: 500 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: Full bodied, bold and layered red

AROMAS / FLAVORS: Cherry, tobacco, cedar, dried fig and blueberry compote

MOUTHFEEL: Bold but bright. Full bodied but structured

THE SELLING POINTS

Organic farming, small production, bold balanced red

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: Red meat, especially fast cuts. Pork and mole dishes with rich and complex sauces.

