

# Corona del Valle Mezcla de Tintos

## THE FACTS

**COUNTRY:** Mexico

**REGION:** Baja California

**APPELLATION:** Valle de Guadalupe

**CEPAGE:** 40% Merlot, 40% Cabernet Sauvignon, 20% Tempranillo

**WINEMAKING:** Hand harvested estate grown fruit, manually sorted, gently pressed and fermented in stainless steel tanks for 3 weeks. Transferred to new stainless after fermentation was complete and left to age and settle for an additional 9 months before bottling. Sulfites 35 PPM.

**ALCOHOL BY VOLUME:** 13.1%

**AGING:** 9 months in Stainless Steel tanks.

**ANNUAL PRODUCTION:** 680 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:** Medium to light bodied red with sumptuous elegance.

**AROMAS / FLAVORS:** Bright red fruits, crushed herbs, and forest floor

**MOUTHFEEL:** Bright and fruit forward, good acidity and taught finish.

## THE SELLING POINTS

Bright, fresh, naked expression of Valle de Guadalupe fruit

**SUSTAINABILITY:** Green Practicing, Sustainable In Practice

**PAIRINGS:** Light meat dishes, hamburgers, pulled pork, salads, and spicy tacos

