

Corona del Valle Cabernet Sauvignon

THE FACTS

COUNTRY: Mexico

REGION: Baja California

APPELLATION: Valle de Guadalupe

CEPAGE: 100% Cabernet Sauvignon

WINEMAKING: Grapes were picked by hand at night in the beginning of October, pneumatically pressed and fermented in stainless steel tanks for 3 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: 13.9%

AGING: 12 months French oak 1st and 2nd use

ANNUAL PRODUCTION: 222 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: deep brooding dark red fruits and balanced acidity.

AROMAS / FLAVORS: black cherry, black currant, cedar, baking spices.

MOUTHFEEL: Full bodied but with all the structure to make it float

THE SELLING POINTS

bold but elegant, muscular but finessed.

PAIRINGS: Grilled red meats, aged cheeses, black pepper, rosemary.

