

The Corona Estate

- **Founded:** 2011 by the Corona family
- **Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jan Cole
- **Winery Location:** Valle de Guadalupe, approximately 10 miles from the Pacific on gently rolling hills near the valley's center.
- **Vineyard details:**
 - Soil type: Decomposed sandstone and red clay
 - Elevation: 1000 ft
 - Vine age: vines planted in 2011
 - Farmed organic (not certified)
 - Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo, and Malbec.
- **Notes:**
 - A family owned and operated winery in the heart of Valle de Guadalupe named after the last name of the family "Corona"
 - Focus is on monovarietals, with fastidious attention to detail in the vineyards and making very pure honest wines with no corrections.
 - The winery is designed with the utmost orientation to sustainability, with forward thinking elements such as a rooftop solar array that provides enough energy to run their entire operation, and buried drip irrigation lines to reduce loss from

Total Production: 9 wines (additional reserves in some vintages), 8,000 cases



2016 Reserva Tempranillo - Corona del Valle

Tasting Notes and Drinking Window:

From the Reserva line of Corona de Valle's portfolio, comes this stunning Reserva Tempranillo. Full-bodied, rich and balanced on the palate, the 100 cases made represents a selection of the best 4 barrels pulled from the year's Tempranillo harvest and held in the barrel for an additional 12 months. After a total of 24 months aging in the barrel, the wines are bottled unfiltered and unfinned where they age for another 24 months before release. These are not inexpensive wines, but they are well worth their price as they are some of the few wines that seek to find the absolute limits of what can be achieved in the viticultural region of northern Baja.

100 cases made

Drinking window: Now - 15 years

Vintage:

2016

Blend:

100% Tempranillo

Producer:

Corona del Valle

Winemaker:

Hector Corona - Mexican

Ricardo Espinoza - Mexican

Vineyards:

Valle de Guadalupe - Estate vineyards in the center of the valley at an elevation of 1,000 ft. Vines are 6 years old and planted in soil of decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

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 (blend of 1st and 2nd use) and aged for an additional 24 months. After bottling, the wines were aged for an additional 24 months in the bottle before being released.

Sulfites: 35 ppm

Alcohol:

13.9%