



The Corona Estate

- A family owned and operated winery in the heart of Valle de Guadalupe, established in 2011, Corona del Valle works with 9 varieties of grapes all of which come from their organically farmed sustainably run vineyards.
- 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 evaporation to almost zero.
- Vineyard Details:
 - Soil type: Decomposed sandstone and red clay
 - Elevation: 1000 ft
 - Vine age: vines planted in 2011
 - Farmed organic (not certified)

Total Production: 9 wines (additional reserves in some vintages), 7,000 cases

2020 Cabernet Sauvignon - Corona del Valle

Tasting Notes and Drinking Window:

Always a pleasure upon release, this is a Mexican Cabernet that excels with some time in the bottle, (which is why owner/winemaker Hector Corona always holds it in the winery for at least a year in the bottle after release). Upon release, the 2020 reflects the generousness of the vintage with beautiful layers of dark fruits, bright acidity and a nuanced spice infused finish. If you're looking for a classically structured wine from Mexico that reflects place but also follows the dominant narrative of a West Coast Cabernet Sauvignon this is the wine for you.

720 cases made

Drinking window: Now - 12 years

Vintage:
2020

Blend:
100% Cabernet Sauvignon

Producer:
Corona del Valle

Winemaker:
Ricardo Espinoza - Mexican
Hector Corona - 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 (70% 2nd use, 30% 1st use) and aged for an additional 12 months.

Sulfites: 35 ppm

Farming:
Organic, sustainable

Alcohol:
13.9%