

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), 8,000 cases



Alcohol:
13.9%

2021 Tempranillo Nebbiolo - Corona del Valle

Tasting Notes and Drinking Window:

A full-bodied red that weds the structure of Tempranillo with the power and elegance of Nebbiolo. This wine proceeds from the glass with the elegance of a finely tailored suit - perfect cut, perfect feel, art put in motion. Always their top selling wine, this vintage is particularly on point.

700 cases made

Drinking window: Upon release - 12 years

Vintage:

2021

Blend:

50% Tempranillo, 50% Nebbiolo

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