

BESO IMPORTS

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



2017 Malbec - Corona del Valle

Tasting Notes and Drinking Window:

A full-bodied red with structure and balance to age well for over a decade. Blackberry pie, vanilla, coco and tobacco carry the main profile while being accented by elements that remind of yerba mate, graphite and saddle leather. If consumed now, decant for 1 hour prior to serving.

500 cases made

Drinking window: Now - 15 years

Vintage:

2017

Blend:

100% Malbec

Producer:

Corona del Valle

Winemaker:

Hector Corona - Mexican
Ricardo Espinoza - Mexican
Jac Cole - (consultant) American lives in Napa

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:

13.8%