

### 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**



### 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

#### Alcohol:

13.9%