

## The Corona Estate

**Founded:** 2011 by the Corona family

**Winemaker:** Ricardo Espinoza and Hector Corona with consulting from Jac 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
- Farming: organic (not certified)
- Varieties: Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Nebbiolo, Petit Verdot, Tempranillo Grenache, 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 evaporation.

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



## 2017 Reserva Cabernet Sauvignon - Corona del Valle

### Tasting Notes and Drinking Window:

The reserva reds from Corona are among the top wines from Mexico made in this big bold style. They are a welcome example of how finesse and structure can be wed with high amplitude muscularity. As always, this is a full-bodied, rich and balanced on the palate, but it is in perfect balance with the acidity, so it floats across the palate and has structure to age well for 15 years or more. Only the best grapes go into this 100 case production, which after 24 months in the barrel was aged for an additional 24 months in bottle before release. Truly a remarkable wine.

**only 100 cases made**

**Drinking window: Now - 20 years**

**Vintage:**  
2017

**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 were planted in 2011 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 36 months. After bottling, the wines were aged for an additional 24 months in the bottle before being released.

**Farming:**  
Organic, sustainable

**Alcohol:**  
13.9%