

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



2017 Reserva Cabernet Sauvignon - Corona del Valle

Tasting Notes and Drinking Window:

Part of the Reserva line of Corona de Valle's, the 2017 Cabernet Sauvignon is one of the premium red varietal wines coming out of Mexico today. Always a selection of the 4 best barrels from the winery's 4 best barrels, there are only 100 cases made. Once the 4 barrels are chosen, they are classically held in the barrel for an additional 12 months beyond the normal 12 months that the regular Cabernet is aged, but in the case of the 2017, (thanks for Covid) the 2017 received an additional year of aging in the barrel. After a total of 36 months of barrel aging, the wine was bottled unfiltered and unfinned and aged another 24 months before release. These are not inexpensive wines, but they are well worth their price as they are some of the few wines that seek to find the absolute limits of what can be achieved in the viticultural region of northern Baja.

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:

13.8%