

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



2021 Cabernet Sauvignon - Corona del Valle

Tasting Notes and Drinking Window:

From one on the most consistently quality and approachable wineries from Valle de Guadalupe, this is a delightful Cabernet Sauvignon sourced from hand-picked estate grown organically farmed fruit. The wine always gets 12 months of aging in French oak and at least a year of aging in the bottle before release, so it's general ready to go as soon as it hits the shelves but it will reward anyone with the patience to age it. The 2021 vintage had a few heat spikes that caused the destruction of many grapes, so the production is low but the quality is high. It's growers like this that give reason to get excited about Mexican wines, where a dedication to quality overrides adherence to quantity.

345 cases made

Drinking window: now - 15 years

Vintage:

2021

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 planted in 2011 at an elevation of 1,000 ft. Vineyards soil is composed decomposed sandstone mixed with red clay. While not certified, the vineyards are farmed organic.

Winemaking:

Grapes were picked by hand at night in the beginning of October, pneumatically pressed fermented in stainless steel tanks for 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%