

CORONA

2012

Semi-Sweet wine (foie, deserts) harvested with a percentage of noble rot and vinified in new American oak vats. "The length is astonishing, lingering on the palate like Don Quixote's dreams of Dulcinea. Surely one of that country's greatest-ever white wines." Corona 1939.18/20 points, Stuart George, "The World of Fine Wine" January 2006

Name of Wine:	CORONA
Type of Wine:	Semisweet White
Region of Production:	Rioja
Year:	2012
Vintage Rating:	Very Good
Grape Varieties:	85% Viura 15% White Grenache, Malvasía
Bottle Type:	Bordeaux
Case / Bottle Size:	C/12 – 50cl
Alcoholic Volume:	13.3 % Vol.
Total Acidity:	5.56 g/l
pH:	3.25
Volatile Acidity:	0.31 g/l
SO2 Free / Total:	40/156 mg/l
Sugar:	44 gr/l

WINEMAKING

Manual harvesting of white grapes with a high maturity favours the specific that the grape only needs to be made in those years in which the climatology favours the specific which the grape needs to make this particular style of wine. It is fermented in new American oak barrels, until we decide to stop it via chilling, decanting and filtration. The wine is returned to barrel until it acquires its characteristic complexity and is finally bottled.

VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been of low yield in the DOC Rioja due to drought that has characterized this vintage. The yield of the vineyard was lower especially in dry land areas and has affected all varieties, especially white. The drought was slightly relieved in late September and October and the grapes underwent a technological upgrade. In CVNE harvest started on September 20 and concluded on October 23. It has been a slow and selective vintage due to weather changes and uncertainty. The grapes arrived at the winery in excellent health.

TASTING NOTE

Golden bright. Intense and complex on the nose with an elegant Botrytis character. A very complex aroma, with balsamic notes from its crianza (ageing) in wood. It is rich and assertive in the mouth, with a perfect balance between sugar and acidity as well as integrated oak which gives a deep structure and a fine silky length. It is a wine to drink chilled as a partner to cheeses and desserts.



CORONA

2012

Semi-Sweet wine (foie, deserts) harvested with a percentage of noble rot and vinified in new American oak vats. "The length is astonishing, lingering on the palate like Don Quixote's dreams of Dulcinea. Surely one of that country's greatest-ever white wines." Corona 1939.18/20 points, Stuart George, "The World of Fine Wine" January 2006

Name of Wine:	CORONA
Type of Wine:	Semisweet White
Region of Production:	Rioja
Year:	2012
Vintage Rating:	Very Good
Grape Varieties:	85% Viura 15% White Grenache, Malvasia
Bottle Type:	Bordeaux
Case / Bottle Size:	C/12 – 50cl
Alcoholic Volume:	13.3 % Vol.
Total Acidity:	5.56 g/l
pH:	3.25
Volatile Acidity:	0.31 g/l
SO2 Free / Total:	40/156 mg/l
Sugar:	44 gr/l



WINEMAKING

Manual harvesting of white grapes with a high maturity favours the specific that the grape only needs to be made in those years in which the climatology favours the specific which the grape needs to make this particular style of wine. It is fermented in new American oak barrels, until we decide to stop it via chilling, decanting and filtration. The wine is returned to barrel until it acquires its characteristic complexity and is finally bottled.

VINTAGE / HARVEST DESCRIPTION

The 2012 harvest has been of low yield in the DOC Rioja due to drought that has characterized this vintage. The yield of the vineyard was lower especially in dry land areas and has affected all varieties, especially white. The drought was slightly relieved in late September and October and the grapes underwent a technological upgrade. In CVNE harvest started on September 20 and concluded on October 23. It has been a slow and selective vintage due to weather changes and uncertainty. The grapes arrived at the winery in excellent health.

TASTING NOTE

Golden bright. Intense and complex on the nose with an elegant Botrytis character. A very complex aroma, with balsamic notes from its crianza (ageing) in wood. It is rich and assertive in the mouth, with a perfect balance between sugar and acidity as well as integrated oak which gives a deep structure and a fine silky length. It is a wine to drink chilled as a partner to cheeses and desserts.