

CORONA

2014

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:	2014
Vintage Rating:	Good
Grape Varieties:	85% Viura 15% White Grenache, Malvasía
Bottle Type:	Bordeaux
Case / Bottle Size:	C/12 – 50cl
Alcoholic Volume:	13 % Vol.
Total Acidity:	4,84 g/l
pH:	3.35
Volatile Acidity:	0.36 g/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

2014 outnumbered the last two vintages. During the year, the climatology was favourable resulting in a vegetative cycle that allows to expect a good vintage. Both summer and the harvest time have been marked by more rainfall than expected. Once again, the preventive treatments performed in our vineyards, such as cluster thinning and stripping the leaves off have allowed us to obtain high quality grapes. The optimum moment to harvest began the 30th September, when we started harvesting white grapes and continued with red grapes, until it was finished on 22nd October with good perspectives.

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 (specially blue cheese) and desserts not too sweet. Service temperature 6° - 8°C.



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