

# CORONA GRAN RESERVA 2016

*Corona Gran Reserva is not a typical sweet wine. It is characterized by its complex nose (smelling of wine cellar, specifically of the CVNE cellar in Haro), the extraordinary mouthfeel, and its powerful acidity, despite the long oak barrel aging.*



**Type of wine:** Semi-sweet  
Gran Reserva  
**Region of production:** Rioja Alta  
**Year:** 2016  
**C.V.N.E. vintage rating:** Excellent  
**Grape varieties:** 100% Viura

**Type of bottle:** Bordeaux  
**Bottle size:** 75 cl.,  
**Bottling date:** December 2023

**Alcoholic volume:** 15%  
**pH:** 3.33  
**Total acidity:** 7.16  
**Volatile acidity:** 0.91  
**Sugar:** 33 g/l

**Ageing and barrel type:**  
72 months in 300l, 400l and  
500l French oak barrels used  
from one-three wines

**Production:** 1,150 bot. 75cl.



## The vineyard

The Viura grapes used for this wine come from our own single vineyard, La Salceda. A plot of 2 hectares located in the village of Villalba de Rioja at the foot of the mountains of Gembres in the Sierra de Cantabria. The evening mist is frequent here and remains into the morning hours. These conditions facilitate the formation of the fungus *Botrytis Cinerea*.

Fresh soils of limestone and clay that maintains the necessary humidity for the growing and ripening of the grapes.

During the month of June after fruit set, we carry out the positioning of the grape cluster, and we opt for a sustainable viticulture throughout the cycle. The grapes are protected by anti-bird mesh until the manual harvest takes place in December.

## Winemaking

Corona Gran Reserva is only made in years when the weather permits optimum conditions for over-ripening.

Manual harvest in boxes of 20 kg. The grapes are gently pressed and the wine must be directly transferred to the oak barrels in order to start the fermentation process, at a temperature of 22-24°C.

By means of physical procedures such as cold and filtration, we slow down the fermentation process in its last stage in order to leave around 30g/l of residual sugar, obtaining a wine with a great balance between alcohol, residual sugar and the grape's own natural acidity.

A long stay of 6 years in 300, 400 and 500l French oak barrels of one to three wines contributes to the development of the complex aromas that characterise this wine.

## Vintage / Harvest description

The late 2016 vintage was harvested on December 20th. The year had 161 days of vegetative cycle, of excellent quality in CVNE vines, characterized by the absence of rainfall from May to October.

The year began with a warm, dry winter and a rainy early spring. An August with above average temperatures and no rain delayed the vegetative cycle. September arrived with some rain, giving the vines relief and allowing the grapes to ripen well, resulting in a late harvest of great quality and excellent health.

## Tasting notes

Gold in colour and shiny rim.

Complex and elegant bouquet. Mixture of flowers and white fruits, pear, apple, orange peel and sweet notes such as quince and plum compote. Barrel ageing provides toasted nuts, spicy notes and unctuousness.

On the palate it is smooth with an enveloping mid-palate, powerful, rich. The body and sweetness are perfectly balanced with the acidity. The finish is long where butter and roasted foods intertwined with yellow fruits appear.

Perfect to be paired with both appetizers and desserts, and even to taste it alone.

Recommended serving temperature between 6 and 8°C.