

Corona Gran Reserva 2015

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
- **Production area:** Rioja
- **Vintage:** 2015
- **CVNE vintage rating:** Excellent
- **Grape variety:** Viura 100%
- **Type of bottle:** Bordeaux
- **Bottle size:** 75cl.
- **Date of bottling:** March 2022
- **Aging:** in French oak barrels of different sizes: one barrel of 400l, one barrel of 300 liters, and two barrels of 225 liters. The oak barrels have been used from one-three wines.
- **Nº of bottles:** 1.526 bottles of 75cl.

Analytical data

- **Alcohol:** 13,9%
- **Volatile acidity:** 0,80
- **Total acidity:** 7
- **Sugar:** 33 g/l
- **pH:** 3,30

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

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

In the last stage of fermentation, we use cold temperature to filter the wine and stop the fermentation, leaving around 30 g/ of sugar. This results in a wine of great balance between the alcohol acquired, the residual sugar and its own natural acidity from the grape.

The long aging in oak barrels for 6 years contributes to the development of complex aromas, typical for this wine. Aging in different French oak barrels; one barrel of 400 liters, one of 300 liters, and two barrels of 225 liters. The oak barrels have been used from one to three wines before.

Vintage

Harvest took place in the first two weeks of December 2015. Corona Gran Reserva is only made in vintages with special weather conditions, such as in 2015.

After the 2014 harvest, a rainy autumn followed from October to December. The winter was dry with severe frosts, and we had a warm summer with temperatures above average. During autumn, October and November were sunny, with low temperatures at night, and with the presence of persistent fog, obtaining great conditions for the grape harvest and winemaking of this particular wine.