



TASTING NOTE

WINE:	CORONA
CATEGORY:	SEMI SWEET WHITE
VINTAGE:	2000
BOTTLE TYPE/CAPACITY:	75 cl Bordeaux.
PRODUCTION AREA:	D.O.C RIOJA
BLEND GRAPE:	85% VIURA, 15% WHITE GARNACHA AND MALVASIA.

TECHNICAL INFORMATION :

ALCOHOL:	13.25%
TOTAL ACIDITY:	7.6 g/l
pH:	3,26
VOLATILE ACIDITY:	0.68 g/l
SO2 Free/Total:	45/180 mg/l
RESIDUAL SUGAR:	45 gr./l

WINEMAKING PROCESS CHARACTERISTICS:

Manual harvesting of white grapes with a high maturity and a light percentage of noble rot. It is only 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, through analytic and organoleptic control decide to stop the fermentation process by the physical means of racking, filtration and chilling. The wine is returned to barrel until it acquires its characteristic complexity and is finally bottled.

THE VINTAGE :

Classified as VERY GOOD, the winter started very wet and temperatures were higher than usual up to March. During the month of April budding commenced, somewhat early in respect to other years, followed by a dry summer which affected many vines. A very long harvest which started in Rioja Baja on the 11th of September and finished in Rioja Alta on the 7th of November.

TASTING NOTE :

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