

CORONA

2004

Semi- Sweet wine (foie, deserts...) harvested with a porcentaje of noble rot and vinified in new american oak vat.

"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

TECHNICAL DATA

CATEGORY:	Semi Sweet White
BOTTLE TYPE / CAPACITY:	75cl Bordeaux
VINTAGE RATING:	Excellent
PRODUCTION AREA:	D.O.C. Rioja
BLEND GRAPE:	90% Viura, 10% Malvasia.
ALCOHOL:	12.7 %
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

Manual harvesting of white grapes with a high maturity favours the specific which the grape needs to only made in those years in wich the climatology favours the specific which the frape needs to make this particular style of wine. It is fermented in new american oak barrels, until we, through analytic and organoleptic and chilling. The wine is returned to barrel until it acquires its characteristic complexity and is finally bottled.

THE VINTAGE

2004 vintage has been a very healthy one in the Rioja region, with abundant rainfall during winter and moderately high temperatures all through the rest of the growing season, what has kept the humidity in the vineyards at the right level. Harvest started at CVNE on September 6th and it lasted until October 24th. The absence of rains and the warm and dry southern winds during harvest allowed for an optimum phenolic maturation.

TASTING NOTE

Golden bright. Intense and complex on the nose with elegant Botrytis 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 legth. It is a wine to drink chilled as a partner to cheeses and desserts.

