



Coronas The King of Tempranillo

Description

The traditional Tempranillo variety is the basis of Coronas, ennobled with a small proportion of Cabernet Sauvignon.

Origin

Coronas has been and continues to be a silent testimony to our history. The Torres family decided to make this wine more than 100 years ago, combining the varieties of Tempranillo and Cabernet Sauvignon. Today its quality is recognised in more than 120 countries across the world.

Serving suggestions

Ideal with red meats, creamy cheeses and traditional paellas. Serve at 17-18°C

Tasting Notes

Coronas is unmistakable for its intense colour and lush aromas of cherry and black plums on a background of green coffee. It is aged in oak barrels to achieve a soft, rounded sensation on the palate with a big finish

Grape Varieties



Cabernet Sauvignon

This is the emperor of the red varieties, originally from Bordeaux, it is cultivated in our Upper and Central Penedès vineyards as well as in Conca de Barberà and in the heart of the Chilean Central Valley.

grape detail



Tempranillo

This is a traditional Spanish variety, known locally in Catalonia as Ull de Llebre (hare's eye).

grape detail

Other products that may interest you



Sangre de Toro



Gran Coronas