

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Blas Muñoz Cepas Viejas 2021

Founded in 1940, this winegrower started as a small vineyard owner in the town of Noblejas, just south of Madrid in what is today the largest wine producing region in the world - Castilla La Mancha. The region offers ideal climate conditions and unique soil characteristics that produce extraordinarily concentrated and aromatic wines. Amongst the ranks of the pioneers of Castilla La Mancha, that have championed improvements in the quality and longevity of the wines from the region, Viñedos y Bodegas Muñoz has become a recognised force in the international wine markets. Today, the third generation of the family, led by Bienvenido Muñoz Pollo, is deeply involved in crafting quality wines that are enjoyed around the world.

The harvest

The meteorological variability was the recurring factor throughout this very atypical vintage, and conditioned the harvest both in quantity and quality. With winter came the first adversity for the vineyard, in the first half of January a historical snowstorm associated with the storm Filomena, followed by a no less important cold wave, with temperatures of down to -16° C, caused death of buds and even of complete parts of the strains. The autochthonous varieties, with later cycles and better adapted to the climate, held out well. A new rainy season in mid-September interrupted the harvest and had adverse effects on ripening in the later areas as it favored the appearance of fungal foci that made the selection of bunches essential to maintain quality standards.

Vinification

100% Old Vine Tempranillo. The grapes are inspected upon arrival at the winemaking cellar. Afterwards, they are de-stemmed and crushed. The fermentation and maceration takes place in stainless steel deposits over 15 days at a controlled temperature of 25° C.

The ageing

Following fermentation, the wine is aged in 80 percent American and 20 percent French oak for 12 months. It rounds off its ageing with a minimum of six months in the bottle.

Tasting notes

Colour: Intense, brilliant and clean ruby-red colour.

Nose: Excellent expression of the variety, with red fruit and wild blackberry. It shows perfect balance of fruit and oak, offering pleasant hints of toasted wood, vanilla and a touch of balsamic behind the fruit.

Palate: Round and velvety, with ripe fruit (blackberry and cherry) and a touch of vanilla, coconut, mint and bay leaves. Good structure, polished and with a persistent finish. Good acidity.

Food pairing: Roasted meats, stews, blue fish and fish stews, charcuterie and cured cheeses.



AR A E X
Grands
Spanish Fine Wines



FINCA MUÑOZ

Technical data

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| Varietals | 100% Tempranillo. |
| Vine Age | More than 60 years old. |
| Fermentation Temperature | 20-25°C |
| Fermentation & Maceration Period | 15 Days |
| Barrel Composition | American & French Oak. |
| Barrel Age | 2 Years Old. |
| Time in Barrel | 12 Months. |
| Time in Bottle | Minimum 6 Months. |
| Alcohol content (vol) | 14,5% vol |
| Acidity total (gr/l) | 5,0g/L |
| pH | 3,8 |
| SO2 free (mg/l) | 102mg/L |
| Residual sugar (gr/l) | 3,4g/L |
| Suggested serving temperature | 17-18°C |
| Winemaker | Bienvenido Muñoz Pollo. |



GUÍA PEÑÍN -
2024
Spain