

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Blas Muñoz Chardonnay 2023

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 2023 vintage will be remembered for the irregularity in the distribution of rainfall since, although the total volume is close to normal values, its seasonal distribution has been quite irregular. The warm nature of the autumn-winter generated a deficit of cold hours. The January-April period was very hot and extremely dry and advanced the phenological phases of all crops. Sprouting took place during the month of April with the soils completely dry. The agony ended at the beginning of June when the clouds were generous, releasing large quantities of water that allowed the soil to recover the level of humidity to complete the cycle. The harvest began on September 10 with the Moscatel de Grano Menudo variety and ended on October 9 with Tempranillo. The maturation occurred very quickly in international varieties and more slowly in the native ones. In summary, we have a vintage of low production, with wines with a high alcohol content, moderate acidity and high phenolic content. All of them are important factors to convert them into wines suitable for long storage periods.

Vinification

100% Old Vine Chardonnay. After the harvest, the grapes are brought to the winemaking cellar where they are de-stemmed and lightly crushed to obtain only quality must. It is then macerated with the skins at 10°C for 10 hours to obtain the maximum extraction of aroma. The final must obtained is then fermented at 20°C in new American & 10% French oak barrels and periodically stirred to keep the lees suspended.

The ageing

Following fermentation, the wine was aged in new American and some French oak for approximately six months but varying with each vintage according to the discretion of the winemaker.

Tasting notes

Colour: Attractive deep yellow colour with a golden edges. Clean and bright.

Nose: Pleasant aroma of fruit with toasted wood, vanilla and butter in the background. Lightly smoked notes and floral hints.

Palate: On the palate it is warm and creamy, ample and toasted, with long expressive finish. Elegant and complex due to its great acidity.

Food pairing: Goes perfectly with virtually any type of seafood or shellfish. Also pairs well with roasted meats, meats in sauce and especially with ripe cheeses.



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Technical data

Varietals	100% Chardonnay.
Vine Age	18-25 years old.
Vineyards	Highest parts of Toledo, old Chardonnay vines.
Fermentation Temperature	14-22°C
Fermentation & Maceration Period	6 hours
Barrel Composition	90% American & 10% French Oak.
Barrel Age	New
Time in Barrel	8 Months
Time in Bottle	7 months on the lees
Alcohol content (vol)	14,5% vol.
Acidity total (gr/l)	5,6 g/L
pH	3,3
SO2 free (mg/l)	154 mg/L
Residual sugar (gr/l)	4,5gr/L
Suggested serving temperature	8-10°C
Winemaker	Bienvenido Muñoz Pollo.