

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Blas Muñoz Chardonnay 2024

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 2024 vintage is the year of the return to "relative" normality after two extreme years, where we had reached record meteorological records due to high temperatures and drought. The rainfall collected during the autumn-winter and early spring has been sufficient to replenish the soil's water reserves and despite the fact that hardly any rain was collected from the beginning of April to the end of August, the vines have been able to develop their vegetative cycle in suitable conditions. The yields were above the two previous vintages, although below a normal harvest. In short, 2024 is a good vintage with fresh, aromatic wines and adequate aging potential.

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.