

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Essentia 2020

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

Harvest with a markedly warm character, the Toledo vineyards enjoyed optimal conditions achieving a balance between their vegetative and productive development. A rainy, warm autumn allowed an accumulation of abundant reserves to generate early and vigorous budding favoured by good spring conditions (rain, mild temperatures and the absence of frosts) and which forced intense work in the vineyard to obtain good quality. Harvest started August 19th with the international varieties and ended on October 19th with the indigenous ones. Yields were higher than last year but in line with the historical average for the area. Quality has been ensured due to the smaller size of the berries (thicker skins and less pulp) and a concentration of phenolic and aromatic compounds. The result are wines with less alcohol but similar acidity to previous years.

Vinification

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

18 months in French new oak barrels

Tasting notes

Colour: Ruby cherry red, with a high layer.

Nose: Intense aroma with hints of currants, ripe plum and fruit in liqueur along with notes of cloves, tobacco and roasted products.

Palate: Elegant and structured, with a subtle freshness and a long and persistent tannin

Food pairing: Red meats, roasted or grilled, dishes of game, stews and cured cheeses.

AR A E X
Grands
Spanish Fine Wines



FINCA MUÑOZ



Technical data

Varietals	78% Tempranillo 22% Merlot
Vine Age	30 years
Fermentation Temperature	< 28°C
Barrel Composition	French Oak
Barrel Age	New
Time in Barrel	18 months
Time in Bottle	12 months
Alcohol content (vol)	15%
Acidity total (gr/l)	5,5 gr/l
pH	3,7
Total Sulphites (mg/L)	67
Residual sugar (gr/l)	< 2 gr/l
Suggested serving temperature	16-18°C
Winemaker	Bienvenido Muñoz