

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Colección De La Familia Barrel Aged Red 2022

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 main meteorological characteristics of this harvest have been the intense heat and the extreme drought that have occurred since mid-May. The summer has been the hottest since there are records, with successive heat waves and a total absence of rain, which has made the vine suffer in an extreme way in order to complete its annual cycle. The state of health has been impeccable. However, the effects of heat and drought have been felt on quality since there were hardly any resources to achieve an acceptable maturation. Yields have been reduced compared to a normal year. In short, this is a vintage with low production, moderate alcohol content and low acidity, facts that will limit the wine's aging capacity. A vintage where, in general, young people and short aging will probably be the best options.

Vinification

100% Old Vine. The grapes are received and inspected upon arrival. Afterwards, they are de-stemmed and crushed. The fermentation and maceration occurs in stainless steel deposits over 10 days at a controlled temperature of 25°C. The maceration contributes to an excellent extraction of colour and complexity, while accentuating the characteristics of old vine Tempranillo.

The ageing

Following fermentation, the wine was aged in 80 percent American and 20 percent French oak for twelve months, in medium-high humidity and temperatures between 13-16° C. The barrel-ageing was followed by another three months minimum in the bottle.

Tasting notes

Colour: Intense, brilliant and clean ruby colour.

Nose: Intense fruit aromas characteristic of the variety, with excellent notes of toasted oak originating from new barrels.

Palate: Round, ample and smooth, with ripe fruit (blackberry and cherry) with a touch of vanilla, coconut, mint and laurel. A wine where the wood shows nicely, but the fruit is predominant.

Food pairing: Any roast meat, game meats, vegetables, and strong cheeses.



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Technical data

Varietals	70% Merlot 30% Tempranillo
Vine Age	More than 30 years.
Fermentation Temperature	25°C
Fermentation & Maceration Period	10-15 Days
Barrel Composition	American & French Oak
Barrel Age	2-4 Years
Time in Barrel	12 Months
Time in Bottle	Minimum 3 Months
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,1g/L
pH	3,8
SO2 free (mg/l)	83mg/l
Residual sugar (gr/l)	0,7g/L
Suggested serving temperature	18-20°C
Winemaker	Bienvenido Muñoz Pollo