

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Colección De La Familia Barrel Fermented White 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

Following harvest, the grapes are brought to the winemaking cellar where they are de-stemmed and pressed. The must obtained then undergoes a cold pre-maceration at 10°C for five hours. 75% of the wine is then fermented, with native yeasts, for 20 days at around 15°C in stainless steel deposits; the other 25% is fermented in American oak and aged on the lees.

The ageing

25% of the wine is fermented and the aged on the lees in American oak barrels for a total of approximately 4 months. At the end of the fermentation and ageing process, the two types of wine - that fermented in stainless steel and that in oak - are blended to create the final "coupage".

Tasting notes

Colour: Clean and bright, golden colour with greenish hues.

Nose: Intense, complex aroma of tropical fruit highlighted by pineapple, mango, and banana over a base of citric fruit. A touch of pleasant, sweet smoke and cream in the background.

Palate: On the palate it is ample and expressive with an acidity that gives it freshness with a persistent, fruity and creamy finish.

Food pairing: Goes perfectly with smoked trout, clams and all types of seafood and fish - grilled, baked or in sauce - as well as with salads and pasta in sauce.



AR A E X
Grands
Spanish Fine Wines



FINCA MUÑOZ

Technical data

Varietals	50% Chardonnay, 50% Sauvignon Blanc
Vine Age	More than 10 years old.
Fermentation Temperature	15° C
Fermentation & Maceration Period	20 Days
Barrel Age	New.
Time in Bottle	Minimum 2-3 Months
Alcohol content (vol)	12.5% vol
Acidity total (gr/l)	5,8 g/L
pH	3,5
SO2 free (mg/l)	113 mg/L
Residual sugar (gr/l)	5,3 g/L
Suggested serving temperature	8-11° C
Winemaker	Bienvenido Muñoz Pollo.