

# Bodegas y Viñedos Muñoz

*I.G.P. Castilla*

## Colección De La Familia Barrel Fermented White 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

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.

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### 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.