

Bodegas y Viñedos Muñoz

D.O. La Mancha

Cencibel Organic 2022

Founded in 1940, this winemaker 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 Polo, is deeply involved in crafting quality wines that are enjoyed around the world.

The harvest

The 2022 vintage has been characterized by being climatically atypical, with a very humid end of winter and beginning of spring and then a persistent lack of rain and high temperatures, which, however, have not generated severe stress in the vineyards, as was foreseeable, and that even in our high zone (550-700 m) it has favored a complete maturation that in very humid years is not always complete. The result: a contained production, grain size somewhat smaller than normal with a good concentration of anthocyanins, medium tannins, and even round in the medium and high zone and a higher concentration of aromas than expected. The 2022 wines show good levels of colour, alcohol and acidity. Aromatically they are quite expressive and show a good skeleton in the mouth that suggests a great potential for aging and storage. Except in the lowest area of the town (10% of the total volume) where the drought was more severe, we are, once again, before a great vintage from which we will enjoy great wines in the future.

Vinification

Upon entering the winemaking cellar, the grapes are inspected, destemmed and then pre-macerated at 15°C. After that period fermentation occurs in stainless-steel, self-emptying deposits along with the skins for a total of 12 days at 25-28°C.

The ageing

9 months in American Oak

Tasting notes

Colour: Red cherry with purple hints

Nose: Intense aroma of red fruit and licorice with Caramel and a roasted background.

Palate: Balanced, well structured and persistent

Food pairing: Game, stews, grilled meats, legumes and cured or blue cheeses.



AR A E X
Grands
Spanish Fine Wines



FINCA MUÑOZ

Technical data

Varietals	100% Organic Cencibel
Vine Age	15 Years Average
Vineyards	Planted between 1998 and 2003 at 650m, with a planting density of 2,222 and 2,778 vines/ha respectively and trellised on clayey soils with calcareous crusts that even emerge in the elevated areas. The average performance is 7,000 kg/ha
Fermentation Temperature	25-28°C
Fermentation & Maceration Period	12 days
Barrel Composition	American Oak
Barrel Age	1-3 years
Time in Barrel	9 Months.
Time in Bottle	9 months minimum
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5 g/L
pH	4,89
Total Sulphites (mg/L)	50 mg/l
Residual sugar (gr/l)	3 g/L
Suggested serving temperature	14-16°C
Winemaker	Bienvenido Muñoz



MUNDUS VINI
GOLD - 2025
Germany