

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Legado Muñoz Chardonnay 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 climatic 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 at least five hours, and then is fermented with native yeasts for 10 days at 15°C in stainless-steel deposits.

Tasting notes

Colour: Clean and bright, gold colour with greenish hues on the edges.

Nose: Intense, complex aromas of tropical fruits over a base of citric fruit. Pleasant mineral touches.

Palate: On the palate it is ample and expressive with an acidity that gives it freshness with an elegant, complex finish. A creamy sensation too.

Food pairing: Goes perfectly with smoked herring, anchovies, oysters and with many types of seafood such as crab and all types of fish and fish in sauce.

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FINCA MUÑOZ



Technical data

Varietals	100% Chardonnay.
Vine Age	More than 10 years old.
Fermentation Temperature	15° C
Fermentation & Maceration Period	10 Days.
Time in Bottle	Minimum One Month.
Alcohol content (vol)	13%
Acidity total (gr/l)	5.3g/L
SO2 free (mg/l)	128 mg/L
Residual sugar (gr/l)	1 g/L
Suggested serving temperature	10-13°C
Winemaker	Bienvenido Muñoz Pollo.