

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Legado Muñoz Chardonnay 2025

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 2025 vintage can be described as a harvest with personality, marked by a wet start and a warm finish that has favored concentrated and expressive wines. These wines faithfully reflect the continental-Mediterranean climate of the region and the careful vineyard management during a challenging year. The end result is wines that clearly show the imprint of the year: good aromatic intensity, well-defined ripe fruit, solid structure, and good concentration.

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.