Bodegas y Viñedos Muñoz

I.G.P. Castilla

Legado Muñoz Garnacha 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

100% Garnacha. On arrival at the winemaking cellar, the grapes are pre-macerated at 15ºC for 24 hours. The must, along with the skins, undergoes fermentation and maceration for eight days in stainless-steel, self-emptying vats at a controlled temperature of 25º C.

Tasting notes

Colour: Intense cherry color with vivid violet rim.
Nose: Intense aroma with a predominance of very ripe, red fruit accompanied by spicy touches (cloves, pepper) mixed with vanilla notes and coffee.
Palate: On the palate it is meaty with well polished tannins.
Food pairing: Braised and stewed meats, pasta and semi-cured cheeses. It is a perfect accompaniment for tapas and other types of finger food.

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Technical data

Varietals	100% Garnacha
Vine Age	More than 10 years old.
Fermentation Temperature	15º C
Fermentation & Maceration Period	10 Days.
Time in Bottle	Minimum One Month.
Alcohol content (vol)	13.5%
Acidity total (gr/l)	5,22 g/L
pH	3.79
SO2 free (mg/l)	94 mg/L
Residual sugar (gr/l)	2,45 g/L
Suggested serving temperature	9-12ºC
Winemaker	Bienvenido Muñoz Pollo.