

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Legado Muñoz Macabeo Verdejo 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

70% Macabeo & 30% Verdejo. 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, and is then fermented with native yeasts for 20 days at around 15°C in stainless steel deposits.

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.

Palate: On the palate it is ample and expressive with an acidity that gives it freshness with a persistent fruity finish.

Food pairing: Goes perfectly with smoked fish such as salmon and trout; with oysters and clams; and with seafood such as spider crab, crayfish and small crab, white fish (sole, hake, turbot), grilled or baked fish (sea bass, sea bream and gilt head), salads, pasta and



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FINCA MUÑOZ

Technical data

Varietals	70% Macabeo, 30% Verdejo
Vine Age	More than 10 years old
Fermentation Temperature	15° C
Fermentation & Maceration Period	20 Days
Time in Bottle	Minimum One Month
Alcohol content (vol)	12,5%
Acidity total (gr/l)	5,4 g/l
pH	3,7
SO2 free (mg/l)	110 mg/l
Residual sugar (gr/l)	6,5 g/l
Suggested serving temperature	8-11° C
Winemaker	Bienvenido Muñoz Pollo