

# Bodegas y Viñedos Muñoz

*I.G.P. Castilla*

## Legado Muñoz Merlot 2020

*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 Polo, is deeply involved in crafting quality wines that are enjoyed around the world.*

### The harvest

Harvest with a markedly warm character, the Toledo vineyards enjoyed optimal conditions achieving a balance between their vegetative and productive development. A rainy, warm autumn allowed an accumulation of abundant reserves to generate early and vigorous budding favoured by good spring conditions (rain, mild temperatures and the absence of frosts) and which forced intense work in the vineyard to obtain good quality. Harvest started August 19th with the international varieties and ended on October 19th with the indigenous ones. Yields were higher than last year but in line with the historical average for the area. Quality has been ensured due to the smaller size of the berries (thicker skins and less pulp) and a concentration of phenolic and aromatic compounds. The result are wines with less alcohol but similar acidity to previous years.

### Vinification

Upon inspecting the quality of the grapes, they are de-stemmed, crushed and pre-macerated at 15°C for 24 hours. They are later fermented and macerated over 10 days at a constant 25° C in stainless steel deposits over ten days at a controlled temperature of 25° C, after which the vats are bled and the skins pressed. The next step is malolactic fermentation before finally being filtered.

### The ageing

The wine is aged for 12 months in American oak.

### Tasting notes

**Colour:** Dark cherry colour with a surrounding outline of cherry red.

**Nose:** It shows a balanced nose, with pleasant toasted notes. Clean aromas of cherry, plum, raisin, bay leaves and eucalyptus.

**Palate:** On the palate it is silky, with ripe fruit flavours along with notes of spices, coffee, and a bit of vanilla and cinnamon. The tannins melt and the finish is persistent.

**Food pairing:** Combines with roast meats and stews, vegetables and ripe cheeses.



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## Technical data

Varietals	100% Merlot
Vine Age	20-30 years old
Fermentation & Maceration Period	10 Days
Barrel Composition	American Oak
Time in Barrel	12 Months
Time in Bottle	Minimum 6 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,1g/L
pH	3,6
SO2 free (mg/l)	83mg/l
Residual sugar (gr/l)	33
Suggested serving temperature	16-18°C
Winemaker	Bienvenido Muñoz



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