

Bodegas y Viñedos Muñoz

I.G.P. Castilla

Legado Muñoz Rosé 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

The Tempranillo grapes are received and inspected upon arrival and pre-macerated for 24 hours at 7°C. Afterwards, they are de-stemmed and crushed. The fermentation and maceration occurs in stainless steel deposits over eight days at a controlled temperature of 25° C, after which deposits are bled and the skins pressed. The next step is malolactic fermentation before finally being filtered and bottled.

Tasting notes

Colour: Clean and bright, attractive pale cherry-red colour.

Nose: Aromas of ripe blueberry, blackberry, and raspberry together with an interesting touch of herbs and freshly cut grass.

Palate: Fresh, fruity and pleasant, with good structure and a medium intensity. Good acidity holding the wine together.

Food pairing: Roasted or grilled vegetables, meats, pastas, pizza and cheeses. Also perfect for pairing with tapas and finger food.

AR A E X
Grands
Spanish Fine Wines



FINCA MUÑOZ



Technical data

Varietals	100% Tempranillo.
Vine Age	27 Years on Average.
Fermentation Temperature	25° C
Fermentation & Maceration Period	8 Days.
Alcohol content (vol)	13.5%
Acidity total (gr/l)	5,72 g/l
pH	3.58
SO2 free (mg/l)	90 mg/l
Residual sugar (gr/l)	4,2 g/l
Suggested serving temperature	15-16° C
Winemaker	Bienvenido Muñoz Pollo.