

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 edaphoclimatic conditions that conditioned the production of the 2019 harvest was dominated by the warm and dry nature of the agricultural year. Spring came with a rainy and cold April. However, the abundant rainfall was not enough to bring the water content of the soil to standard levels for plant development. This issue generated a lower rate of growth and limited berry size, with a consequent loss of production. The development of the vineyard was marked by stressful cultivation conditions, which caused low vegetative development and a reduced harvest. However, the vine had a good capacity for self-regulation despite such adverse conditions, the aspect of the vineyard in the ripening season called attention to how it kept the cycle active and the ripening rate was stable and contained.

VINIFICATION

100% Old Vine Tempranillo. The grapes are received and inspected upon arrival. Afterwards, they are de-stemmed and crushed. The fermentation and maceration occurs in stainless steel deposits over 10 days at a controlled temperature of 25°C. The maceration contributes to an excellent extraction of colour and complexity, while accentuating the characteristics of old vine Tempranillo.

THE AGEING

Following fermentation, the wine was aged in 80 percent American and 20 percent French oak for six months, in medium-high humidity and temperatures between 13-16° C. The barrel-ageing was followed by another three months minimum in the bottle.



TASTING NOTES

Colour: Intense, brilliant and clean ruby colour.
Nose: Intense fruit aromas characteristic of the variety, with excellent notes of toasted oak originating from new barrels.
Palate: Round, ample and smooth, with ripe fruit (blackberry and cherry) with a touch of vanilla, coconut, mint and laurel. A wine where the wood shows nicely, but the fruit is predominant.
Food pairing: Any roast meat, game meats, vegetables, and strong cheeses.

TECHNICAL DATA

Varietals	100% Tempranillo
Vine Age	More than 30 years
Fermentation Temperature	25°C
Fermentation & Maceration Period	10-15 Days
Barrel Composition	American French Oak
Barrel Age	2-4 Years
Time in Barrel	6 Months
Time in Bottle	Minimum 3 Months
Alcohol content (vol)	14% vol
Acidity total (gr/l)	5,1g/L
pH	3.8
SO2 free (mg/l)	83mg/l
Residual sugar (gr/l)	0,7g/L
Suggested serving temperature	18-20°C
Winemaker	Bienvenido Muñoz Pollo

AWARDS



MUNDUS VINI
 GOLD - 2022
 Germany



DECANTER - 2022
 UK



GUÍA PEÑÍN - 2022
 Spain



JAMES SUCKLING
 - 2021 USA