

VIÑEDOS y BODEGAS MUÑOZ



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D.O. /Appellation: Mancha, VdT. Vino de la Tierra de Castilla
Established in & Owner: 1940, Bienvenido Muñoz
Hectares: 70 owned & 380 controlled
Number of barrels: 3.700
Oak use: 50% French & 50% American
Total production (lit.): 2.350.400



BIENVENIDO MUÑOZ POLLO – Winemaker

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THREE GENERATIONS OF WINEMAKING

Founded in 1940, this winegrower started as a small vineyard holder 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.

Often among 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.



FINCA MUÑOZ
COLECCIÓN FAMILIAR
BARREL AGED

92 Pts - JS
90 Pts - D



FINCA MUÑOZ
COLECCIÓN FAMILIAR
BARREL FERMENTED



BLAS MUÑOZ
CEPAS VIEJAS



BLAS MUÑOZ
CHARDONNAY



PROFILE

Vñedos y Bodegas Muñoz, is a winegrower of lengthy family tradition which has nonetheless adapted to new times, becoming a benchmark amongst the most modern producers of Castilla La Mancha.

Winemaker/Owner: Bienvenido Muñoz Pollo.

Bienvenido is an agricultural engineer and has a master in oenology and viticulture, he leads the management of this family business which has focused its production on quality wines under the D.O La Mancha and the V.d.T. de Castilla appellations.





THE VINES & HARVEST

The terrain is characterized by a flat orography, with shallow soils and calcareous-clay compositions.

Low rainfall is another of the main features, with less than 400 mm per year which, together with the almost 3.000 annual hours of sunshine, produce wines full of personality.

While these soil and climatic conditions provide low yields, they also ensure a grape capable of producing extraordinarily concentrated and aromatic wines.

The main variety in the wines are Tempranillo, Cabernet Sauvignon, Merlot, Petit Verdot and Chardonnay.





VINIFICATION

Vinification is carried out in stainless steel deposits, although concrete tanks of 150 hl are used to make the high-end wines produced, having obtained very satisfactory results.

The ageing processes take place in American and French oak barrels, whose presence is distributed 50% across each type and across the 3.800 barrels in use.

The ageing takes place in a 1.000 m² cellar which has been equipped with air conditioning equipment with the aim that the processes take place in optimal conditions of humidity and temperature.





AR A E X
Grands
Special Fine Wines

