

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

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.

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	36
SO2 free (mg/l)	83mg/l
Residual sugar (gr/l)	33
Suggested serving temperature	16-18°C
Winemaker	Bienvenido Muñoz