



# **BODEGAS MUÑANA, THE LARGEST COMMERCIAL ESTATE WINERY IN GRANADA (Spain) WITH ITS OWN VINEYARD.**

**Farm area:** 180ha

In addition to the vineyard, more than 40ha of olive groves are cultivated.

Six red grape varieties: **Cabernet Sauvignon, Merlot, Syrah, Petit Verdot, Monastrell and Tempranillo.**

Three white grape varieties: **Sauvignon blanc, Chardonnay and Moscatel.**

## **Employees**

12 permanent staff.

25 temporary workers.

**Commercial presence in more than 2,500 points of sale.**

**Main markets:** Spain, Switzerland, China, Holland, Belgium, Germany, USA.

## **Certifications**

Protected Designation of Origin: **Denominación de Origen Protegida Granada** (D.O.Granada).

Protected Geographical Indication: **I.G.P. Altiplano de Sierra Nevada** (Sierra Nevada Highlands).

ISO 22000 in process.

**The property belongs to the Hess family.**





# BODEGAS MUÑANA

## A LONG HISTORY AND TRADITION

Located in the north of Granada (Spain), Bodegas Muñana maintains the tradition of a land in which the Romans made wine two thousand years ago.

The term Muñana derives from the Arabic-Spanish word “*al munya*”, which means “desire”.

Another definition is “country house, surrounded by lush gardens”.

The village of Muñana used to be located right within the current vineyards. Its inhabitants, the “Moriscos”, were expelled in 1610 by the Spanish King Felipe III.









# **LIMITATION OF PRODUCTION**

It depends on the varieties, but we do not produce more than 2-2.5 kg. of grape / strain (in other regions it is usual to grow up to 15 kg / strain). This has a fundamental influence on the quality of our wines.

With this we achieve much greater intensity and quality, both aromatic, organoleptic, intensity of color and structure in reds, etc.





## 1200m ALTITUDE AND PURE WATER OF SIERRA NEVADA

Our location, bordering the **Sierra Nevada National Park** and close to the **Mediterranean sea** creates very special climatic conditions, which allow the cultivation of a significant number of grape varieties, superior to other geographical areas. **The high altitude** and **temperature range** between night and day, the low incidence of pests, more sunny days and lower environmental humidity produce a **slow and natural maturation**, causing the plant to develop in better conditions than in other latitudes.





# MANUAL HARVEST

The impediment of the terrain itself with steep slopes obliges us to make a direct selection in the vineyard that allows us to pick the bunches with optimum maturity and an impeccable sanitary condition.

We do not use boxes of more than 15kg of capacity to avoid any process of mosteo and therefore of oxidation during the transport. Conserving 100% the virtues of our fruit.





## VARIED CULTIVATION

In the decade of the 80s the **Tempranillo, Cabernet Sauvignon and Monastrell** varieties were sown, and in 2000, **Petit Verdot, Syrah and Merlot** were added. In addition to the red grapes we cultivate white varieties: **Moscatel, Sauvignon Blanc and Chardonnay**. This diversity of crops is an added effort, which forces us to put special emphasis on the programming of the harvest and transportation to the winery in perfect conditions **to produce complete wines of great complexity.**





## AGING OF WINE IN CLAY CAVES

Our caves provide a constant thermal stability that ranges between 15°C and 18°C all year round.

This factor is crucial for the **aging of wines in french barrels**, with a slower evolution, allowing a better assembly between the wine and the aromatic compounds that yields the wood, as well as a **greater color stability**.







A close-up, low-angle shot of a copper wine barrel. The barrel is made of polished copper with visible concentric rings. A wooden handle is attached to the side, extending towards the left. The lighting is warm and focused on the barrel's rim and handle.

## **CRIOMACERATION** WITH CARBON SNOW

Process specifically made for the production of our white wine, made with varieties Moscatel, Chardonnay and Sauvignon Blanc.

This procedure facilitates a greater extraction of aromas and flavors, increasing the concentration of the same in the wine and allowing them to be perceptible along with the aromas and flavors of the Moscatel variety.













OUR WINES



**delirio**  
ROSADO de MUÑANA



**delirio**  
JOVEN de MUÑANA



**delirio**  
ROBLE de MUÑANA







# MUÑANA

ROJO



# MUÑANA

BLANCO



# MUÑANA

TRES CEPAS



# MUÑANA

PETIT VERDOT









# Synesthesia





ROJO **GRAVE**



BLANCO **AGUDO**



# BODEGAS MUÑANA







OUR OLIVE OIL



# EXTRA VIRGIN OLIVE OIL MUÑANA

In addition to wines, Muñana is producing about 200 tons of unique olive oil, of the **picual** variety.











OENOTOURISM



A photograph of a motorcycle parked in a grassy field at sunset. The sun is low on the horizon, creating a strong backlight effect and a lens flare. The motorcycle is dark-colored with chrome accents. The text "OER TOURISM" is overlaid in a large, bold, dark red font, and "BODEGASMUNANA" is overlaid in a smaller, dark red font below it.

# OER TOURISM

## BODEGASMUNANA



# OENOTOURISM

## BODEGAS MUÑANA





A woman with dark hair tied back, wearing a white tank top and light-colored riding pants, is riding a brown horse. The horse is in motion, galloping or cantering through a field of tall, green grass. The background features a vast, open landscape under a sky with large, dramatic clouds in shades of blue, orange, and yellow, suggesting a sunset or sunrise. The overall mood is serene and adventurous.

# OENOTURISM BODEGAS MUÑANA



An aerial photograph of a winery complex, Bodega Muñana, situated in a valley. The main building is a large, white, two-story structure with a red-tiled roof and a modern glass extension. It is surrounded by several tall, slender trees. In the background, there are rolling hills and mountains, some with patches of snow, under a clear blue sky with a few clouds. The text "OENOTOURISM" and "BODEGA MUÑANA" is overlaid in large, white, sans-serif capital letters.

# OENOTOURISM

## BODEGA MUÑANA

























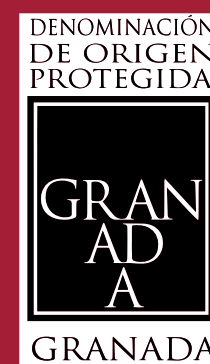




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Protected Designation of Origin **Granada**



ISO 22000 in process



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