

LAS DOS MARIAS 2018. ANTONIO MUÑOZ. CASTILLA, SPAIN.



VARIETAL: 100% Verdejo

WINEMAKER: Antonio Muñoz

FARMING PRACTICES: Continental climate, soil predominantly clay with granitic and shale origins. Grapes hand harvested into 40 pound boxes.

TASTING NOTES: Flavors of stone fruit, almonds and notes of citrus peel. Full bodied and smooth in the mouth with good structure and a long, fresh finish.

The winery was founded by Manuel Vazquez 50 years ago. Today, the second generation of the family, sister and brother team, Myriam and Manuel Vazquez, run the winery. There is a family orientated approach to all they do - their Verdejo “Las Dos Marias” (“The Two Marias”) is named in honor of Myriam and Manuel’s grandmothers, who were both named Marias.

The winemaker, Antonio Muñoz, has always had a love and passion for wine. Growing up in a small village of Galicia, he fondly remembers helping his parents care for the family vineyard.

Antonio’s goal is to produce high quality wines that reflect the commitment and hard work of his team. The grapes are hand harvested and then carefully selected to produce the best expression of the varietals’ character and personality. Antonio keeps a watchful eye on every step of the process and particularly enjoys watching the shifting “shades of the grape according to the year.” From vine to wine, he constantly strives to craft wines that are a true expression of place.

