

Viña San Juan Gran Selección

D.O. La Mancha / Red



Viña San Juan Gran Selección is made from tempranillo grape variety. Grapes are chosen from vineyards with a production of 4,000 Kilograms per hectare. The harvest is carried out by hand, which means that all the bunches of grapes arrive intact at the winery in excellent condition.

GRAPE
Tempranillo.

STYLE
Still wine.

REGION
In the former kingdom of Castilla La Mancha, central Spain is the largest continuous vine-growing area in the world with 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The Denominación de Origen (D.O.) borders Valencia and Murcia to the east, Extremadura to the west, Andalucía to the south and Madrid to the north-west. Winemaking originated here in Roman times and was certainly widespread during medieval times. Moreover, the versatility of the land has resulted in the introduction of an array of international grape varieties.

TASTING NOTES
Brilliant red cherry colour with violet reflections and intense aromas of berries, flowers and a hint of vanilla. The palate includes flavours of ripe prunes and blackberries with very soft and balanced tannins.

FOOD PAIRING
Lamb dishes traditional Spanish tapas from La Mancha such as "migas" or "gachas", game, meat with the fine herbs and manchego cheese.

ALCOHOL CONTENT
13.5°

BEST SERVED
Serve between 15-18°C.

TECHNICAL INFORMATION
Grapes are macerated at cool temperatures to allow for the gentle extraction of sweet tannins and complex compounds, which encourages the production of a wine with an expressive character to complement the red berry flavours typical of Tempranillo. Fermentation then takes place between 22 and 25 °C.

Viña San Juan Gran Selección is aged in American oak barrels for 2-3 months, which provides body and structure to the wine. Malolactic fermentation also takes place to soften tannins.