



D.O. La Mancha Viña San Juan Merlot Syrah Tempranillo

The label on Viña San Juan bottles depicts the bonfires during the celebration of Noche de San Juan (the night of Saint John) at Toledo. Our Viña San Juan exhibits the maximum expression from three grape varieties: Merlot, Syrah and Tempranillo. The resulting coupage is a real pleasure to our senses: sight, smell and taste. This is a perfect wine to enjoy with a wide range of Spanish gastronomic concepts.



Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY

Merlot, Syrah and Tempranillo.

STYLE

Still wine

ALCOHOL GRADUATION

13.5%

SERVING TEMPERATURE

Between 12-14 °C

Tasting Notes

Dark red with generous aromas of red fruits, and a touch of pepper, spices and mocha. Warm and balanced with a delightful aftertaste.

Food Pairing

Perfect with meat in sauce, meat balls and mature cheese.

Technical Information

Each variety is fermented separately at 23-25°C to ensure the optimum aromatic potential and preserve the original aromas and flavours. The assemblage of the wines is essential to produce a wine of excellent quality that retains the characteristics of the terroir.

Awards

GOLD

2023 Berliner Wine Trophy: Viña San Juan Tinto 2022

SILVER

2024 Sakura Awards: Viña San Juan Tinto 2022



D.O. La Mancha Viña San Juan Sauvignon Blanc Airén Viura

Our top quality Viña San Juan white is a special blend of three international grape varieties. The label on Viña San Juan bottles depicts the bonfires during the celebration of Noche de San Juan (Saint John's night) at Toledo. The resulting coupage is a real pleasure to our senses: sight, smell and taste. This is a perfect wine to enjoy with a wide range of Spanish gastronomic concepts.



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VARIETY

A blend of Sauvignon Blanc, Airen and Viura

STYLE

Still wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Between 10-12°C

Tasting Notes

Bright yellow with touches of green. This wine has wonderfully fresh aromas of herbs, apple, peach and tropical fruits. Its palate mirrors these flavours with an pleasing long silky finish.

Food Pairing

Perfect with tapas and a range of Spanish seafood dishes including fish in sauce or even cheese.

Technical Information

Harvested at night in early September. Cooler temperatures allow the grapes to retain their wonderful aromatic character. Before proper pressing, the run juice with the grapes' skin is left to macerate for 4 to 6 hours at a low temperature. The fermentation takes place in stainless steel tanks at 14-15°C. Each grape variety is fermented separately and then blended by our expert winemakers. Modern wine making techniques are employed to produce a delicate wine.

Awards

GOLD

2023 Mundus Vini: Viña San Juan Sauvignon Blanc Airen Viura 2022 –**BEST OF SHOW LA MANCHA WHITE**



D.O. La Mancha Viña San Juan Rosé

Out top quality Viña San Juan Rosé is as delicate and fruity wine that has the structure of a good red. The label depicts the group of traditional bonfires in San Juan night (June 23rd).



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VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13.5%

SERVING TEMPERATURE
Between 12-14 °C

Tasting Notes

With a characteristic rosé colour, this is a wine that is light, clean, fresh, and fruity. It maintains its original aroma of strawberries and fresh red fruit on the nose. On the palate it is well-balanced, refreshing and has a clean, long-lasting finish.

Food Pairing

A perfect BBQ wine or with fish and seafood.

Technical Information

Only the best grapes are picked for this wine, which is made using the traditional rosé method. The grapes undergo controlled maceration, prior to fermentation, which allows the skins to remain in contact with the must until the wine acquires its characteristic rosé colour. Fermentation takes place at a controlled temperature of 17° C in temperature controlled stainless steel tanks.

Awards

GOLD

2022 Mundus Vini: Viña San Juan Rosado 2021



D.O. La Mancha Viña San Juan Selección

The night from 23 to 24 of June is the date chosen for the celebration of San Juan, when bonfires are made on the streets, squares and beaches, with all the ritual associated with the purifying fire. It is the magic of a special night, the celebration of the triumph of light over darkness.

Viña San Juan reflects the festival of the bonfires on the night of San Juan in the city of Toledo.



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VARIETY

Tempranillo.

STYLE

Still wine.

ALCOHOL GRADUATION

13.5%

SERVING TEMPERATURE

Serve between 15-18°C.

Tasting Notes

Brilliant red cherry colour with violet reflections and intense of berries and flowers. A palate of plums, ripe blackberries and a soft texture with well-balanced tannins.

Food Pairing

A perfect complement to enjoy with lamb dishes, traditional Spanish tapas from La Mancha such as "migas" or "gachas", game, partridge or fine herbs pâté or cured cheese.

Technical Information

A more intense maceration than the usual one for young wines, but also a delicate process that intends to obtain the sweet tannins with character as well as the floral aromas of red fruits that characterise Tempranillo grapes. Fermentation then takes place between 22 and 25 °C.

Once the alcoholic fermentation is over, malolactic fermentation also takes place to soften tannins in order to increase the sensation of volume and sweet tannins.