

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.

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VEGANO

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	STYLE
Merlot, Syrah and Tempranillo.	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Between 12-14 ºC**

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 23-25ºC 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

DOUBLE GOLD
2025 CWSA Best Value: Viña San Juan Tinto 2024
GOLD
2025 Sakura Awards: Viña San Juan Tinto 2024



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 10-12ºC**

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 14-15oC. 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).

VEGANO

Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 12-14 ºC**

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 17º C in temperature controlled stainless steel tanks.

Awards

GOLD
2022 Mundus Vini: Viña San Juan Rosado 2021
SILVER
2025 Vinespaña: Viña San Juan Rosado 2024