

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.

Viña San Juan

☐ Awards

DOUBLE GOLD & BEST OF SHOW RED BLENDS

2018 WSWA Wine & Spirits Tasting Competition Award: Viña San Juan Merlot Syrah Tempranillo 2017 90 POINTS

2020 Gilbert&Gaillard: Viña San Juan Merlot Syrah Tempranillo 2019

GOLD

2019 Mundus Vini: Viña San Juan Merlot Syrah Tempranillo 2018

2019 Gillbert & Gaillard International Challenge: Viña San Juan Merlot Syrah Tempranillo 2018

2018 Mundus Vini: Viña San Juan Merlot Syrah Tempranillo 2017

2018 Berliner Wein Trophy: Viña San Juan Merlot Syrah Tempranillo 2017 89 POINTS /VERY GOOD - STRONG RECOMMENDATION

2018 Ultimate Wine Challenge: Viña San Juan Merlot Syrah Tempranillo 2017



D.O. La Mancha Viña San Juan Sauvignon Blanc Airen 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.



Region

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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.

Viña San Juan

□ Awards
ORO
2018 WSWA Wine & Spirits Tasting Competition Award : Viña San Juan Chardonnay Verdejo Viura 2017
90 puntos
2019 Ultimate Wine Challenge: Viña San Juan Chardonnay Verdejo Viura 2018



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).

Region

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VARIETY 100% 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

SILVER

2018 Premios a la Calidad de Vinos DO La Mancha: Viña San Juan Merlot Syrah Tempranillo 2017



D.O. La Mancha Viña San Juan Gran Seleccion

Viña San Juan Gran Selección is made from Tempranillo grapes. Its grapes are chosen from vineyards with a maximum production of 4,000 Kilograms per hectare. The grapes are harvested by hand so that each one of the clusters reaches our winery in excellent condition.

Region

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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 that 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 places between 22 and 25 $^{\circ}$ 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.

Viña San Juan

☐ Awards

GOLD

2019 Mundus Vini: Viña San Juan Gran Selección 2018 2019 Portugal Wine Trophy: Viña San Juan Gran Selección 2017 2018 Gilbert & Gaillard International Challenge: Viña San Juan Gran Selección 2017

2018 Berliner Wein Trophy: Viña San Juan Gran Selección 2017

SILVER

2018 AWC Vienna: Viña San Juan Gran Selección 2017 2018 Mundus Vini: Viña San Juan Gran Selección 2017