



## 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.



### 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  
**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.