

Félix Solís

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.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
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 **Merlot, Syrah and Tempranillo.**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **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