

FelixSolis

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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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 **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