



Fact sheet



- **Name:** **De Yanes**

Harvest: 2017

Type of wine: barrel red

Variety: Baboso Negro 100%

D.O.P.: Canary Islands

- **PRODUCTION**

Picking: Manual

Ageing: On fine lees in Bordeaux casks of French oak for 10 months

Bottle: 75 cl

Production: 1.400 units

- **VINEYARD**

Finca Las Lapas (El Pinar)

Faces southwest. Volcanic soil.

Altitude: 600m. Ungrafted.

- **TECHNICAL DETAILS**

ABV: 14,9% vol.

Residual sugar: 4,1 gr./litre

Total Acidity (TH2): 5 gr./litre

pH: 3,70

- **TASTING**

Appearance: Highly intense cherry red

Smell: Mature black fruits, violets, mineral background and spicy touch. Very complex.

Palate: Surprisingly fresh, of delicate structure and good fruity consistency. Long and persistent.

- **PAIRING**

Sublime with grilled red meats and veal stew. Cured cheeses...

Serve at 14° C – 16° C

RANILLA TRADING SL

C/ Retama, 3 · Local 15 · Urb. la Paz · 38400 Puerto de la Cruz

Tenerife. Canary Islands. Spain

Tel.: (+34) 922 373 491 · (+34) 922 570 935

info@bodegaselsitio.com · www.bodegaselsitio.com