

Fact sheet



- **Name:** **De Yanes**
Harvest: 2017
Type of wine: White fermented in barrel
Variety: Aromático Malvasía 100%
D.O.P.: Canary Islands

- **PRODUCTION**

- Picking: Manual
Ageing: Fermented in French oak casks and then aged on fine lees in stainless steel for 4 months.
Bottle: 75 cl.
Production: 1,287 units

- **VINEYARD**

Finca Bebederos (South Tenerife).
Faces southwest. Volcanic soil.
Altitude: 50 m. Ungrafted.

- **TECHNICAL DETAILS**

- ABV: 12,5% vol.
Residual sugar: <4 gr./litre
Total Acidity (TH2): 5,1 gr./litre
pH: 3,40

- **TASTING**

- Appearance: Clean and bright straw yellow
Smell: Fruit complexity (guava, citrus...) with a toasted echo. Touches of honey and white flowers (jasmine)
Palate: Oily and freshly acid. Long fruity taste and elegantly bitter at the end. Balanced and persistent..

- **PAIRING**

With the best fish and seafood, even smoked and marinated. White meats ...
Serve between 8° C – 12° 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