

Fact sheet



- **Name:** **El Sitio**
Harvest: 2017
Type of wine: Dry Young White
Variety: Aromático Malvasía 100%
D.O.P.: Canary Islands

- **PRODUCTION**

- Picking: Manual
- Ageing: Ageing on fine lees in tank for 4 months
- Bottle: 75 cl.
- Production: 9,200 units

- **VINEYARD**

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

- **TECHNICAL DETAILS**

- ABV: 13% vol.
- Residual sugar: 3 gr./litre
- Total Acidity (TH2): 4.8 gr./litre
- pH: 3.38

- **TASTING**

- Appearance: Clean and bright straw yellow
- Smell: Tropical fruits and citrus with a white flower note (orange blossom).
- Palate: Fresh and natural, medium structure and good in the mouth. Long end.

- **PAIRING**

- Crustaceans and fish; all kinds of white meats, rice and pasta with no vinaigrette
- Serve: between 8° C – 12° C recommended

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