



BODEGAS  
**EL SITIO**



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## Fact sheet

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- **Name:** **El Sitio**  
Harvest: 2017  
Type of wine: Barrel Red  
Variety: Vijariego Negro 100%  
D.O.P.: Canary Islands

- **PRODUCTION**

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- Picking: Manual
- Ageing: On fine lees in Bordeaux casks of French oak for 8 months
- Bottle: 75 cl.
- Production: 7,600 units

- **VINEYARD**

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- Finca Las Lapas (El Pinar)
- Faces southwest. Volcanic soil.
- Altitude: 600m. Ungrafted..

- **TECHNICAL DETAILS**

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- ABV: 14.6% vol.
- Residual sugar: 3.6 gr./litre
- Total Acidity (TH2): 4.8 gr./litre
- pH: 3.69

- **TASTING**

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- Appearance: Red cherry with violet rims
- Smell: Clean, fruity (red fruits) and spiced.
- Palate: Fresh and fruity.  
Medium structure and smooth in the mouth, it is balanced and complex.  
Persistent

- **PAIRING**

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- Splendid with blue fish and grilled meat (white and red). Also good with semi-cured cheeses
- Serve: between 14° C – 16° C recommended

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### RANILLA TRADING SL

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