

## Fact sheet



- **Name:** Forastera  
Harvest: 2017  
Type of wine: Dry White  
Variety: Forastera Gomera 100%  
D.O.P.: Canary Islands

- **PRODUCTION**

- Picking: Manual
- Ageing: Aged on fine lees in stainless steel for 4 months
- Bottle: 75 cl.
- Production: 1,900 units

- **VINEYARD**

Finca El Rajadero (Chipude, La Gomera).  
Faces southwest. Hillside. Volcanic soil.  
Altitude: 1,050 m. Ungrafted..

- **TECHNICAL DETAILS**

- ABV: 12.5% vol.
- Residual sugar: 4 gr./litre
- Total Acidity (TH2): 5.1 gr./litre
- pH: 3.14

- **TASTING**

- Appearance: Straw yellow with golden highlights
- Smell: White fruit (apple) and citrus with a forest herbs background.
- Palate: Complex, smooth and wrapping. Citric freshness makes is persistent.  
Very varietal.

- **PAIRING**

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

### RANILLA TRADING SL

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