

## Fact sheet



- **Name:** **Gaby 1974**  
Harvest: 2017  
Type of wine: Rosé  
Variety: Vijariego Negro 50%, Syrah 50%  
D.O.P.: Canary Islands

- **PRODUCTION**

- Picking: Manual
- Ageing: Aged on lees in stainless steel
- Bottle: 75 cl.
- Production: 1,480 units

- **VINEYARD**

- Finca San Juan (Tacoronte, Tenerife)
- Faces northwest. Volcanic soil.
- Altitude: 630 m. Ungrafted.

- **TECHNICAL DETAILS**

- ABV: 11.5% vol.
- Residual sugar: 4 gr./litre
- Total Acidity (TH2): 4.6 gr./litre
- pH: 3.44

- **TASTING**

- Appearance: Bright, clean strawberry pink.
- Smell: Red berries (strawberry and raspberry) on creamy background.
- Palate: Fresh, light, very fruity and easy to drink.

- **PAIRING**

- Great aperitif or with pasta dishes, salads or simple white fish or meat dishes.
- Serve 8° C – 12° C recommended

### RANILLA TRADING SL

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