



LAGARDE
BODEGA 1897

PROYECTO HERMANAS

Chardonnay 2022

STORY

Proyecto Hermanas is like throwing a question into the air in order to challenge traditions, but, at the same time, respecting them and establishing our own legacy from Mendoza through a new line of work. It is our personal search for style, dreaming of a path to walk together and bring closer the geographical distances that separate us.

It's an opportunity to miss each other less, laugh at our differences and join forces with nature. There is not an exact reason behind this project, just amusement with the results.

Sofía & Lucila Pescarmona, third generation vintners



TECHNICAL INFORMATION

100% CHARDONNAY

Alcohol: 13.7 %

Total acidity: 7.4 g/l.

Sugar residue: 1.4 g/l.

PH: 3.2.

Vineyards: Gualtallary, Tupungato - Mendoza.

Altitude: 1350/1400 masl.

Vinification process: The grapes are pressed at a very low pressure and the flower must overflows. It is fermented in stainless steel tanks at low temperature, without malolactic fermentation.

Aging method: in stainless steel tanks and, later, spends 12 months in contact with fine lees.

Aging potential: over 5 years.

TASTING NOTES

- Golden yellow with greenish hues.
- Aromas of flowers and herbs. Notes of honey and fruits such as pear and white peach.
- Smooth and unctuous, fresh with good acidity and a long, elegant finish.

PAIRING SUGGESTIONS

It goes very well with grilled fish or seafood dishes. It is also a good pairing for cheeses and fresh salads.