



LAGARDE

BODEGA 1897

PROYECTO HERMANAS

Malbec - Cabernet Franc 2020

Vineyards, sisters, born from the same land.
We feel united in our upbringing and amused by our differences. Nature excites us,
and we seek to protect the dreams that come with our harvest.

An intention and thrill to discover greatness in our vineyards and a project in common: to always share life, dawns, sunsets and the rain.

A part of all that and more is in these bottles.

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.

Soñta & Lucila Pescarmona, Third Generation Vintners.

TECHNICAL INFORMATION

75% MALBEC – 25% CABERNET FRANC

Alcohol: 13.5%

Total acidity: 5.85 g/l.

Sugar residue: 1.70 g/l.

PH: 3.68.

Vineyards: Perdriel, Luján de Cuyo and Gualtallary, Tupungato (Valle de Uco) – Mendoza.

Planted in: 1998 and 2015, respectively.

Altitude: 980 and 1380 masl, respectively.

Vinification process: Manual harvest. Classic fermentation process in stainless steel tanks. Pre-fermentative cold maceration for 3 days. Fermentation with indigenous yeasts. During this stage, daily overruns are carried out. The total maceration time is 20 to 25 days at a maximum temperature of 30°/31°. Malolactic fermentation is produced spontaneously.

Aging method: 100% of the wine spent 12 months in French oak barrels and another 12 months in the bottle.

Aging potential: over 10 years.



TASTING NOTES

- Dark red with violet notes.
- Aromas of red berries, flowers and herbs with some spicy notes.
- Very good structure. It is lively and fresh with a long finish.

PAIRING SUGGESTIONS

It pairs well with baked lamb recipes as well as roast beef meats, stuffed vegetables. It is a lovely companion for bitter chocolate.