



LAGARDE

BODEGA 1897

PROYECTO HERMANAS

Pinot Noir 2019

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% PINOT NOIR

Alcohol: 12.9%

Sugar residue: 1.8 g/l.

Total acidity: 6.3 g/l.

PH: 3.5.

Vineyards: Gualtallary, Tupungato - Mendoza.

Planted in: 2015.

Altitude: 1350 masl.

Vinification process: It was cold macerated with dry ice for 8 days. Once the fermentation was finished, it was placed in a 2,500-liter barrel.

Aging method: 100% of the wine spent 12 months in a 2,500 liters tun and 500 liters French oak barrels.

Storage potential: Over 10 years.

TASTING NOTES

- Dark ruby red
- Aroma of ripe red and black fruits with spicy and herbal reminiscences. Some tobacco notes and soft and integrated oak as well
- Beautiful, silky palate. Juicy and with marked tannins that give a long and fresh finish

PAIRING SUGGESTIONS

Ideal to pair with pumpkin squash soup, stuffed eggplants, roasted pork and pasta with seafood or thick sauces.