



LAGARDE
BODEGA 1897

PROYECTO HERMANAS

Sauvignon Blanc 2023

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.

Soñá & Lucila Pescarmona, third generation vintners



TECHNICAL INFORMATION

100% SAUVIGNON BLANC

Alcohol: 12.6 %

Total acidity: 8.40 g/l.

pH: 3.13.

Sugar residue: 1.38 g/l.

Vineyards: Valle de Uco - Mendoza.

Altitude: 1300 masl.

Vinification process: The grapes are pressed at low pressure and then ferment in stainless steel tanks at a low temperature. No malolactic fermentation.

Aging method: No contact with wood.

Aging potential: Over 5 years

TASTING NOTES

- Light yellow with greenish and steely sheen.
- Delicate aromas of passion fruit and citrus, such as grapefruit. Some fresh green herbs also make a presence.
- Citrus and fruit flavors. It is unctuous, but with a defined and vibrant acidity. It leaves an unforgettable feeling of freshness with a persistent and long finish.

PAIRING SUGGESTIONS

Ideal to pair with red grilled tuna or a spicy Thai recipe or sushi.