

# PROYECTO HERMANAS

## *White Blend 2018*

### 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

50% CHARDONNAY, 37% SAUVIGNON BLANC Y 13% SEMILLÓN

Alcohol: 13.2 %

Sugar Residue: 1.6 g/l

Total Acidity: 6.5 g/l

PH: 3.3

Vineyards: Gualtallary, Tupungato (Chardonnay); Vista Flores, Tunuyán (Sauvignon Blanc) and Perdriel, Luján de Cuyo (Semillón) - Mendoza.

Planted in: 2015, 1999 y 1906, respectively.

Altitude: 1350, 1050 y 980 masl, respectively.

Aging Method: the Chardonnay fermented in second-use French oak barrels with selected yeasts. There was no malolactic fermentation. Later, the wine spent six month aging in those same barrels. Meanwhile, the Sauvignon Blanc and the Semillón fermented in stainless steel tanks at low temperature with selected yeasts. There was no malolactic fermentation. The aging of this two varieties was done in stainless steel tanks, where they spent 6 months in contact with its lees.

Storage Potential: over 5 years.

### TASTING NOTES

- Pale yellow with greenish reflections.
- Citrus, floral and ripe tropical fruit aromas.
- Smooth palate and unctuous with a vibrant and fresh finish.

### PAIRING SUGGESTIONS

Good paired with fish, seafood and smoked meats. Also a great companion with tapas based on game meats or soft cheeses.