



LAGARDE

BODEGA 1897

# PROYECTO HERMANAS

## *White Blend 2020*

### 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

65% SAUVIGNON BLANC & 35% CHARDONNAY

Alcohol: 13.1%

Sugar residue: 1.5 g/l.

Total acidity: 6.7 g/l.

PH: 3.3.

Vineyards: Valle de Uco - Mendoza.

Altitude: between 1080 and 1350 masl.

**Aging method:** the Sauvignon Blanc fermented in stainless steel tanks with selected yeasts and at low temperature. The aging also took place in stainless steel and in contact with its lees. The Chardonnay fermented in French oak barrels, new and used, of 500 liters each, with selected yeasts and at a low temperature. It spent a year in those same barrels and in contact with its lees.

**Aging 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

It is a very good companion of fish, seafood and smoked meats. It also pairs well with fresh green salads and mature cheeses.