

# PROYECTO HERMANAS

## *Chardonnay 2024*

### 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.

*Sofia & Lucila Pescarmona, third generation vintners*



### TECHNICAL INFORMATION

100% CHARDONNAY

Alcohol: 12,3 %

Total acidity: 5,48 g/l.

Sugar residue: 1,25 g/l.

PH: 3,33.

Vineyards: Gualtallary, Tupungato - Mendoza.

Altitude: 1350/1400 masl.

Vinification process: The grapes are pressed at a very low pressure and the flower must overflows. It is fermented in stainless steel tanks at low temperature, without malolactic fermentation.

Aging method: in stainless steel tanks and, later, spends 12 months in contact with fine lees.

Aging potential: over 5 years.

### TASTING NOTES

Greenish yellow color with silvery reflections. It is fresh and vibrant. Its aromas are floral and fruity like pear and some citrus. In the mouth its elegant acidity and mineral character, coming from the high altitude terroir, offer a refreshing and balanced palate with a firm and persistent finish.

### SUGGESTED PAIRINGS

White fish in simple baked or grilled preparations. Seafood such as shrimp and prawns would combine very well. Also some fresh salads with mild dressings.