



PROYECTO HERMANAS

Pinot Noir 2023

HISTORY

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: 12,8 %

Total acidity: 5,74 g/l.

Reducing sugars: 1.33 g/l.

pH: 3,61.

Vineyards: Gualtallary, Tupungato - Mendoza.

Altitude: 1350 masl.

Aging: 100% of the wine spent 12 months in 2,500-liter French oak barrels and 500-liter casks.

Aging potential: 10 years.

TASTING NOTES

- Light ruby red.
- Ripe red and black fruits with spicy and herbal reminiscences. Some tobacco and soft and integrated oak.
- Smooth entry. It is juicy and with marked tannins that give a long and fresh finish.

SUGGESTED PAIRINGS

Ideal with pumpkin soup, stuffed eggplant, roast pork and pasta with seafood or thick sauces.