

# PROYECTO HERMANAS

## *Viognier 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% VIOGNIER

Alcohol: 13 %

Total acidity: 6,34 g/l.

Sugar residue: 1.97 g/l.

PH: 3,40.

Vineyards: Cuartel 17, La Jacintana, Perdriel - Mendoza. The grapes of this Viognier come from a specially selected plot for its exceptional quality.

Altitude: 980 masl.

Vinification method: fermented in French barrels at low temperature with selected yeasts. No malolactic fermentation.

Aging: 12 months.

Storage potential: up to 10 years.

### TASTING NOTES

- Yellow with golden and green hues.
- Aromas of linden tea, white flowers, peach, tropical fruit.
- The palate is smooth, unctuous and with a touch of subtle acidity. Delicate oak aging adds structure and volume. Full-bodied, with a fresh and persistent finish.

### PAIRING SUGGESTIONS

It pairs well with asian food, such as sashimi, thai or fatty fish and a good risotto.