



LAGARDE

BODEGA 1897

PROYECTO HERMANAS

Malbec - Cabernet Franc 2019

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

75% MALBEC – 25% CABERNET FRANC

Alcohol: 13,5%

Total acidity: 6,5 g/l.

Sugar residue: 1,7 g/l.

PH: 3,6.

Vineyards: Gualtallary, Tupungato (Valle de Uco) and Perdriel, Luján de Cuyo – Mendoza.

Altitude: 1350/1400 masl, respectively.

Vinification process: pre-fermentation cold maceration for 3 days. The fermentation is done with indigenous yeasts. During this time, daily traces are made. The total maceration time is 20 to 25 days, at a maximum temperature of 86 °F to 88 °F. Malolactic fermentation occurs spontaneously.

Aging method: 100% of the wine spends 12 months in used French oak barrels of 225 and 600 liters.

Aging potential: Over 10 years.

TASTING NOTES

- Dark red with violet reflections.
- Red fruits and fresh herbs, species and very subtle oak bring great finesse and complexity.
- The tannins have good grip and structure. With long and fresh finish.

PAIRING SUGGESTIONS

Good with red and white meats, pasta and any type of cheese. It also pairs well with recipes for stuffed meats and grilled vegetables.