



LAGARDE
BODEGA 1897

PROYECTO HERMANAS

White Blend 2021

Vineyards, sisters, born from the same land.
We feel united in our upbringing and amused by our differences. Nature excites us,
and we seek to protect the dreams that come with our harvest.

An intention and thrill to discover greatness in our vineyards and a project in common: to always share life, dawns, sunsets and the rain.

A part of all that and more is in these bottles.

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.

Soñta & Lucila Pescarmona, third generation vintners



TECHNICAL INFORMATION

52% SAUVIGNON BLANC, 32% CHARDONNAY & 16% VIOGNIER

Alcohol: 13.4 %

Total acidity: 6.7 g/l.

PH: 3.2.

Sugar residue: 1.4 g/l.

Vineyards: La Carrera, Tupungato (Sauvignon Blanc); Gualtallary, Tupungato (Chardonnay) y Perdriel, Luján de Cuyo (Viognier) - Mendoza.

Altitude: 1.400, 1.350 y 980 masl, respectively.

Vinification method: the Sauvignon Blanc fermented in a stainless steel tank at a low temperature while the Chardonnay and the Viognier, once fermentation had begun, were transferred to a 500 litre French oak barrels. A 50% of the Chardonnay aged in new French oak barrels while the other half did so in used French oak barrels. Meanwhile, the Viognier also aged in used French oak barrels. Each varietal remained in its tank/barrel for a year before blending.

Aging potential: over 5 years.

TASTING NOTES

- Greenish yellow with golden reflections.
- Delicate aroma, dominated by floral notes, some citric and ripe white fruit.
- Balanced, elegant and fresh with a vibrant finish.

PAIRING SUGGESTIONS

Ideal to pair with fish or seafood as well as fresh salads and cheese boards.