



PROYECTO HERMANAS

Sauvignon Blanc 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.

Sofía & Lucila Pescarmona, third generation vintners



TECHNICAL INFORMATION

100% SAUVIGNON BLANC

Alcohol: 13,8 %

Total acidity: 6,30 g/l.

PH: 3,23.

Sugar residue: 1,31 g/l.

Vineyards: Vista Flores, Tunuyán – Mendoza.

Altitude: 1.050 masl.

Vinification process: The grapes are pressed at low pressure and then ferment in stainless steel tanks at a low temperature. No malolactic fermentation.

Aging method: No contact with wood.

Aging potential: Over 5 years

TASTING NOTES

- Bright yellow with green hues.
- Ripe tropical fruits combined with citrus like grapefruit. Freshly cut grass and herbaceous notes, which is typical of this variety.
- Very pleasant mouth feel, smooth and robust. Citrus aromas and flavors. Persistent feeling of freshness due to its good acidity.

SUGGESTED PAIRINGS

Ideal as an aperitif or with salads or grilled vegetables.