

PROYECTO HERMANAS

White Blend 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.

Sofia & Lucila Pescarmona, third generation vintners



TECHNICAL INFORMATION

53% VIOGNIER, 37% SEMILLÓN AND 10% SAUVIGNON BLANC

Alcohol: 12.6 %

Sugar Residue: 1.8 g/l. Total Acidity: 6.1 g/l.

PH: 3.2.

Vineyards: Perdriel and Mayor Drummond, Luján de Cuyo - Mendoza

Altitude: 980 masl, respectively.

Aging Method: 80% of the wine was fermented and aged in second-use French oak barrels (500 liters), while the other 20% remained in stainless

steel tanks.

Storage Potential: over 5 years.

TASTING NOTES

- · Pale yellow with greenish reflections.
- Citrus, floral and ripe tropical fruit aromas.
- Smooth palate and unctuous with a vibrant and fresh finish.

PAIRING SUGGESTIONS

It is a very good companion of fish, seafood and smoked meats. It also pairs well with fresh green salads and mature cheeses.