



LAGARDE
BODEGA 1897

PROYECTO HERMANAS

White Blend 2023

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.

HISTORY

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

35% CHARDONNAY, 35% SAUVIGNON BLANC,
20% VIOGNIER & 10% SEMILLON.

Alcohol: 13.5 %

Total acidity: 6.26 g/l.

pH: 3.26.

Reducing sugars: 1.70 g/l.

Vineyards: Finca Aguas Verdes (Gualtallary, Tupungato), Finca Bombal (La Carrera), Finca La Jacintana (Perdriel, Luján de Cuyo), Finca Lagarde (Mayor Drummond, Luján de Cuyo)

Aging potential: more than 5 years.

TASTING NOTES

- Soft gold with green hues.
- Passion fruit, pear, peach and acacia. It has beautifully integrated oak notes.
- It is a wine of marked acidity and freshness, and at the same time it has good unctuousness. Long, finely-nuanced finish.

SUGGESTED PAIRINGS

Good companion of fresh garden salads, chicken curry or with butter or milk based sauces. Grilled salmon is also a great option.