

# PROYECTO HERMANAS

PESCARMONA

WINES

## MALBEC 2016

*Vineyards, sisters, born from the same land.  
We feel united in our upbringing and amused by our  
differences. We are thrilled with nature  
and seek to protect the dreams that come with 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 path of work. It is a search for our personal 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, to laugh at our differences and join forces with nature. There is not an exact reason behind this project, although it is fair to say that the desire to share a new venture was key as well as the need for change, a constant in our lives.

SOFÍA & LUCILA PESCARMONA, THIRD GENERATION VINTNERS

## TECHNICAL INFORMATION

**100% Malbec**

**Alcohol:** 13,9%

**Residual Sugar:** 1,8 g/l

**Total Acidity:** 5,81 g/l

**PH:** 3,7

**Vineyards:** Gualtallary, Tupungato - Mendoza

**Planted in:** 2015

**Altitude:** 1350 masl

**Vinification Process:** Manual harvest. Classic fermentation process in stainless steel tanks. Pre-fermentative cold maceration for 3 days. Fermentation with indigenous yeasts. During this stage, daily overruns are carried out. The total maceration time is 20 to 25 days at a maximum temperature of 30° / 31°. Malolactic fermentation is produced spontaneously.

**Aging Method:** 100% of the wine spent 12 months in French oak barrels and another 12 months in the bottle

**Aging Potential:** Over 10 years

## TASTING NOTES

- Dark red with violet notes
- Aroma of flowers and herbs with some spicy notes
- Very good structure. It is lively and fresh with a long finish

## PAIRING SUGGESTIONS

It goes very well with baked lamb recipes as well as roast beef meats. A good choice to accompany vegetables, both raw, cooked and stuffed.

