

PROYECTO HERMANAS

PESCARMONA

WINES

PINOT NOIR 2017

*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% Pinot Noir

Alcohol: 14,5%

Residual Sugar: 1,8 g/l

Total Acidity: 5,5 g/l

PH: 3,8

Vineyards: Gualtallary, Tupungato - Mendoza

Planted in: 2015

Altitude: 1350 masl

Vinification Process: It was cold macerated with dry ice for 8 days. Once the fermentation was finished, it was placed in a 2,500-liter barrel

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

Storage Potential: Over 10 years

TASTING NOTES

- Dark ruby red
- Aroma of ripe red and black fruits with spicy and herbal reminiscences. Some tobacco notes and soft and integrated oak as well
- Soft entry. It is juicy and with marked tannins that give a long and fresh finish

PAIRING SUGGESTIONS

Ideal to accompany pumpkin squash soup, stuffed eggplants, roasted pork and pasta with seafood or thick sauces.

