



PROYECTO HERMANAS

Malbec - Cabernet Franc 2022

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

75% MALBEC – 25% CABERNET FRANC

Alcohol: 14,1%

Total Acidity: 5,93 g/l

PH: 3,51

Residual Sugar: 1,87 g/l

Vineyards: Perdriel, Luján de Cuyo and Gualtallary, Tupungato (Valle de Uco) – Mendoza.

Altitude: 980 and 1380 masl, respectively.

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

- Deep garnet red color with intense violet highlights.
- Aromas of ripe red fruits, fresh herbs, and subtle spices, with an elegant touch of oak adding complexity.
- On the palate, it is structured and enveloping, with firm, well-integrated tannins. The finish is long, fresh, and balanced.

SUGGESTED PAIRINGS

This refined blend pairs beautifully with roasted lamb, grilled or oven-cooked red meats, and stuffed vegetables. It also shines with desserts made with dark chocolate, balancing the intensity of the cacao with freshness and texture.