



FLOR SILVESTRE

TUPUNGATO

DATA SHEET MALBEC 2021

LINE: A FLOR DE PIEL

VINTAGE: 2021

ALCOHOL: 13.40%

HARVESTING METHOD: Hand harvesting.

VINEYARD: Our Malbec is a combination of grapes that come from a vineyard located in Alto La Arboleda and an alluvial estate in Agua Amarga, both in Tupungato, Uco Valley, Mendoza.

WATER WELL: pH: 7.64.

SOIL CHARACTERISTICS: Sandy, stony and alluvial soil. The vineyard is located at the east bank of the Anchayuyo stream.

WINEMAKING METHOD: Once the grapes arrive to the winery, 30% of them are used in a carbonic maceration; 30% undergo traditional vinification and they are aged for 8 months in third-use barrels; and 40% are subject to traditional vinification in old cement tanks.

"This line seeks to be faithful to its place of origin. Our aim is to bottle emotions, feelings, moments and landscapes."



Winemaker: Agustín Balestra Zingaretti and Gonzalo Tamagnini.

Agricultural Engineer: Agustín Balestra Zingaretti.