



FLOR SILVESTRE

TUPUNGATO

DATA SHEET MALBEC 2021

LINE: TIEMPO INFINITO

NUMBERED BOTTLES

VINTAGE: 2021

ALCOHOL: 14.4%

HARVESTING METHOD: Hand harvesting.

VINEYARD: 50% of our MALBEC comes from a vineyard located in Alto La Arboleda, Tupungato, Uco Valley, Mendoza. The remaining 50% comes from a vineyard located in Agua Amarga, Cordon del Plata, Tupungato, Uco Valley, Mendoza.

SOIL CHARACTERISTICS: Sandy, stony and alluvial soil. The vineyard is located at the east bank of the Anchayuyo stream, specifically at La Casual Estate in ALTO LA ARBOLEDA. Sandy, stony and alluvial soil. The vineyard is located at one of the banks of the Agua Amarga stream.

WINEMAKING METHOD: The wine is made in micro-vinifications. The bunches that are part of the wine are carefully selected before transferring them into the vessels. 40% is aged in barrels and the rest of it is kept in concrete tanks until it is bottled.

"The transfer is the moment when knowledge transcends time and becomes infinite. We are what we were taught and the expertise is kept alive in our vineyards. We are the fourth generation in the Uco Valley and we come from countless generations that used to work with vineyards back in Italy."



Winemaker: Agustín Balestra Zingaretti advised by Gonzalo Tamagnini.

Agricultural Engineer: Agustín Balestra Zingaretti.