



FLOR SILVESTRE

TUPUNGATO

DATA SHEET SANGIOVESE 2021

LINE: TIEMPO INFINITO

NUMBERED BOTTLES

VINTAGE: 2021

ALCOHOL: 15.2%

HARVESTING METHOD: Hand harvesting.

VINEYARD: The vineyard dates from 1960, when an Italian brought some vines in his suitcase and planted them in the estate. Then, the vines multiplied until they covered the current surface of 1.4 ha in total.

SOIL CHARACTERISTICS: Sandy and alluvial soil. The vineyard is located in an area known as Campo Vidal, exactly between Mendoza's provincial routes 89 and 99.

WINEMAKING METHOD: The wine is made in micro-vinifications. The bunches that are part of the wine are carefully selected. Then, the wine is aged for 18 months in third-use barrels and the best barrels are selected to be bottled. Finally, the wine is aged for another 6 months before it hits the market.

"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.