



FLOR SILVESTRE

TUPUNGATO

DATA SHEET: - Unfiltered - PINOT NOIR 2024

LINE: COLORES

VINTAGE: 2024

ALCOHOL: 11.9%

HARVESTING METHOD: Hand harvesting.

VINEYARD: Sandy, stony and alluvial soil. The vineyard is located at the east bank of the Anchayuyo stream, Finca La Casual estate. Bunches are preselected during a green harvesting.

WINEMAKING

METHOD:

Without additives or unnecessary interventions, our wines are crafted with respect and devotion. The aging starts with a fermentation carried out in concrete eggs using indigenous yeasts at temperatures from 15° to 19°C. Then, the grapes, naturally harvested by gravity, are transferred to concrete eggs, being 30% in whole clusters. The wine undergoes a slow, low-temperature fermentation. A 20-day post-fermentation maceration is carried out with mild cap soakings. After 6 months, the wine is bottled without having being clarified, filtered or stabilized.

“Colores is the way we manifest our rebelliousness, it is our way of defying the rules. We want nature to be in charge of everything, being terroir the true protagonist of this story. We do not want a wine in disguise; we want it to be real, raw, unfettered.”



Winemaking: Agustín Balestra Zingaretti, agricultural engineer

Viticulturists: Santiago Balestra Zingaretti / Agustín Balestra Zingaretti