



# FLOR SILVESTRE

TUPUNGATO

DATA SHEET: - Unfiltered - TORRONTES 2024

LINE: COLORES

VINTAGE: 2024

ALCOHOL: 12.3%

HARVESTING METHOD: Hand harvesting.

**VINEYARD:** The grapes are from Tupungato. They are carefully selected from an old vineyard located in La Arboleda, respecting the bunches less exposed to the sun. Agroecological vineyard.

## 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 13° to 15°C. The grapes, naturally harvested by gravity, are fully destemmed and subsequently fermented in contact with the skins to preserve their essence. Then, a gentle infusion with minimal extraction takes place, using a jar to manually soak the cap. Finally, the wine is bottled without clarifying, stabilizing or adding sulphites to it, after being aged for 6 months in 500 l concrete eggs. 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*