



# FLOR SILVESTRE

TUPUNGATO

## DATA SHEET: MERLOT 2022

**LINE:** TIEMPO INFINITO  
NUMBERED BOTTLES

**VINTAGE:** 2022

**ALCOHOL:** 13%

**HARVESTING METHOD:** Hand harvesting.

**VINEYARD:** Our Merlot comes from a vineyard located in Agua Amarga, Cordón del Plata, Tupungato, Uco Valley, Mendoza, on the left bank of the Río Las Tunas river, with alluvial soil that results from the river course.

**SOIL CHARACTERISTICS:** Sandy, stony and alluvial soil. The vineyard is located at one of the stream banks.

**WINEMAKING METHOD:** The wine is made directly following a traditional method and it is aged in the winery old concrete tanks. Then, it is aged in barrels for 18 months.

*"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 part of 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*