



FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET CABERNET FRANC

LINE: A FLOR DE PIEL

HARVESTING METHOD: Hand harvesting.

VINEYARD: Our Cabernet Franc comes from a vineyard located in Alto La Arboleda, Tupungato, Uco Valley, Mendoza.

WATER WELL: pH: 7.64.

SOIL CHARACTERISTICS: Sandy, stony and alluvial soil. The vineyard is located at the east bank of the Anchayuyo stream.

WINEMAKING METHOD: The wine is made following a traditional method in old concrete tanks.

TASTING NOTES: It is a deep-colored red wine with notes of fresh red fruit, mountain herbs, and subtle spicy aromas. On the palate, it shows firm tannins and marked acidity, with red fruit flavors that make it refreshing and very well balanced. The finish is fruity and herbal, with long persistence.

"This line seeks to be faithful to its place of origin. Our aim is to bottle emotions, feelings, moments and landscapes."



Winemakers: Ag. Engineer Agustín Balestra Zingaretti

Viticulturists: Santiago Balestra Zingaretti

Agustín Balestra Zingaretti