



FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET: - Unfiltered - TORRONTES

LINE: COLORES

HARVESTING METHOD: Hand harvesting.

VINEYARD: The grapes come from Tupungato, carefully selected from an old vineyard in La Arboleda, respecting the bunches less exposed to the sun. The vineyard is managed agroecologically.

WINEMAKING METHOD: Made with minimal intervention and no additives, our wines are crafted with respect and devotion. Fermentation begins in concrete eggs with indigenous yeasts at 13–15°C. The grapes, naturally harvested by gravity, are fully destemmed and fermented in contact with the skins to preserve their essence. A gentle infusion with minimal extraction is done by manually soaking the cap in a jar. The wine is aged for 6 months in 500 L concrete eggs and then bottled without clarification, filtration, stabilization, or added sulphites.

TASTING NOTES: Bright yellow in color, with a slight veil of fine lees, reflecting the minimally interventionist approach of this line. The nose is extremely expressive, with vibrant citrus and floral aromas including grapefruit, lime, lemon peel, lychee, orange blossom, and subtle tuberose. On the palate, it is dry, with well-balanced acidity that enhances the intense fruit flavors. Full-bodied, round, and silky in texture, with the fine lees fully integrated. It finishes with refreshing citrus notes and a long, persistent finish.

“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