



FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET MERLOT

LINE: A FLOR DE PIEL

HARVESTING METHOD: Hand harvesting.

VINEYARD: Our Merlot comes from a vineyard located in Agua Amarga, Cordón del Plata, Tupungato, Uco Valley, Mendoza.

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

WINEMAKING METHOD: The wine is made directly following a traditional method and it is aged in the winery old concrete tanks.

TASTING NOTES: This is a young, fresh, and fruity red wine. It displays predominant aromas of red plum, cherry, ripe sour cherry, and wild red berries, along with notes of freshly cut grass and tomato leaf. On the palate, its bright acidity makes it a refreshing and fluid wine.

"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