FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET *CABERNET FRANC*

LINE:TIEMPO INFINITO

NUMBERED BOTTLES

HARVEST METHOD: Hand harvesting.

VINEYARD: Sourced from a vineyard located in Alto La Arboleda, Tupungato, Uco Valley, Mendoza.

SOIL CHARACTERISTICS: The grapes come from a 1.2-hectare espalier vineyard called "Finca La Casual," located in Alto La Arboleda, Tupungato, Uco Valley, Mendoza, bordering Villa Bastías at 1,150 meters above sea level, east of the Anchayuyo River.

WINEMAKING METHOD: During fermentation in the concrete egg, whole clusters were carefully placed to avoid breaking the berries, allowing a partial carbonic maceration of about 15 days that enhanced freshness and aromatic expression. The clusters were then pressed, and fermentation continued in the egg for around 10 more days. Afterward, the wine was aged for 12 months in fourth- and fifth-use barrels and refined for 6 months in bottle.

TASTING NOTES: Bright red with violet hues, this Cabernet Franc is fresh, expressive, and vibrant. The nose reveals crunchy red and black fruits with subtle herbal notes and a delicate earthy hint from the stems. On the palate, it is lively and juicy, with vibrant acidity, fine tannins, and barrel aging that brings elegance and balance. A fresh, long, and energetic finish.

"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 the fourth generation in the Uco Valley and we come from countless generations that used to work with vineyards back in Italy."

Winemakers: Ag. Engineer Agustín Balestra Zingaretti

Viticulturists: Santiago Balestra Zingaretti

Agustín Balestra Zingaretti