



FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET CHARDONNAY

LINE: TIEMPO INFINITO

NUMBERED BOTTLES

HARVEST METHOD: Manual.

VINEYARD: Our Chardonnay comes 50% from a vineyard located in Alto La Arboleda, Tupungato, Uco Valley, Mendoza — Finca La Casual — and the other 50% from Finca La Melliza.

WATER SOURCE: pH 7.64. At Finca La Casual, irrigation comes from meltwater from the Andes, while Finca La Melliza is irrigated with glacier runoff.

SOIL CHARACTERISTICS: Sandy and stony alluvial soils. The vineyard is located on the eastern bank of the Anchayuyo stream.

WINEMAKING METHOD: Produced through micro-vinifications: 50% of the wine rests in concrete amphorae, while the other 50% is aged in third-use oak barrels.

TASTING NOTES: A clean and bright golden-yellow wine.

On the nose, it shows great aromatic complexity, combining citrus notes with ripe stone fruit and subtle hints of hazelnut. The palate is voluminous, with refreshing acidity, perfect balance, and a persistent finish. With excellent aging potential, it is a remarkable white wine.

“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