# FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

## DATA SHEET *MALBEC*

**LINE: TIEMPO INFINITO**

**NUMBERED BOTTLES**

**HARVEST METHOD:** Manual.

**VINEYARD:** 50% of our Malbec comes from a vineyard located in Alto La Arboleda, Tupungato, Uco Valley, Mendoza. The other 50% originates from a vineyard in Agua Amarga, Cordón del Plata, also in Tupungato, Uco Valley, Mendoza.

**SOIL CHARACTERISTICS:** Sandy and stony alluvial soils. The vineyard in Finca La Casual (Alto La Arboleda) lies on the eastern bank of the Anchayuyo stream. The vineyard in Agua Amarga is situated along one of the banks of the Agua Amarga stream.

**WINEMAKING METHOD:** Produced through micro-vinifications, where the grape clusters are carefully selected before being placed into vessels. 40% of the wine is aged in third-use barrels, while the rest matures in concrete tanks until bottling.

**TASTING NOTES:** This wine shows an intense violet color. It is complex on the nose, with a fruity, floral, and slightly spicy profile. Aromas of ripe red plum, blackberry, mulberry, and black blueberry predominate, accompanied by floral notes of violet and spicy hints of cedar and clove. On the palate, it is structured, with excellent flavor concentration and a long finish. Outstanding aging potential.

*"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*