



FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

DATA SHEET MERLOT

LINE: TIEMPO INFINITO

NUMBERED BOTTLES

HARVEST METHOD: Manual.

VINEYARD: Our Merlot originates from a vineyard located in Agua Amarga, Cordón del Plata, Tupungato, Uco Valley, Mendoza. It lies on the left bank of the Las Tunas River, on an alluvial soil — the former riverbed.

SOIL CHARACTERISTICS: Sandy and stony alluvial soil. The vineyard is situated along one of the banks of the stream.

WINEMAKING METHOD: Produced using the traditional method in the winery's old concrete vats. It was then aged in third-use barrels for 18 months.

TASTING NOTES: Deep ruby red in color with bright reflections. This is a fruity and spicy wine with notes of ripe red plum, cherry, and blackberry, enhanced by aromas of tomato leaf, subtle cedar, and balsamic hints. On the palate, it is elegant and concentrated, with refreshing acidity and velvety tannins, offering long persistence and excellent 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 Agustin Balestra Zingaretti

Viticulturists: Santiago Balestra Zingaretti

Agustin Balestra Zingaretti