



# FLOR SILVESTRE

BALESTRA ZINGARETTI HNOS.

## DATA SHEET *MALBEC*

**LINE:** A FLOR DE PIEL

**HARVEST METHOD:** Hand-harvested.

**VINEYARDS:** Our Malbec is a blend of grapes from two vineyards: one located in Alto La Arboleda and the other at our alluvial estate in Agua Amarga, both in Tupungato, Uco Valley, Mendoza.

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

**WINEMAKING METHOD:** 15% of the wine is fermented with whole clusters, while the remainder follows a traditional vinification process in old concrete vats and concrete eggs.

**TASTING NOTES:** A fresh and expressive Malbec, where red fruit meets delicate floral notes and a subtle spicy character. On the palate, it is vibrant and juicy, with a light mouthfeel and a gentle texture, supported by lively acidity and fine tannins that provide energy and freshness. An honest, refreshing and effortlessly enjoyable wine. ated at the east bank of the Anchayuyo stream.

*"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*