

PYROS WINES

VALLE DE PEDERNAL

PRODUCT: _____ Pyros Appellation

REGION _____ Pedernal Valley, San Juan

VARIETAL: _____ 100% Malbec

COUNTRY OF ORIGIN: _____ Argentina

VINTAGE _____ 2019

ENOLOGISTS _____ Paula González

TASTING NOTES:

The wine is deep red with violet glints. Pronounced fruit notes on the nose, such as plum and wild cherry, mingle with notable hints of the region's aromatic herbs. Very fresh in the mouth with excellent balance of acidity and finely-textured tannins that create a lingering finish.

VINEYARD NOTES:

The grapes were sourced from plots Nos. 8 and 9 of our estate, which was planted in 2008 and is located in the highest zone of the Pedernal Valley at 1,400 metres above sea level, and set in a unique terroir, virgin and wild. Water for irrigation comes from snowmelt and rain and is distributed by drip irrigation systems. The alluvial soils are made up of variously sized angular gravels of varying compositions (with a preponderance of calcareous stones and Pedernal flint, among others) supplemented with finer materials such as sand, silt and clays deposited in layers. Soils are poor, with low percentages of organic matter, but with optimal water retention and distribution and also have very good drainage with little evidence of compaction. The 5,000 vines per hectare are trellis trained.

WINEMAKING NOTES:

The destemmed crushed grapes were sent to stainless steel tanks for pre-fermentation cold maceration at 10°C for 72 hours. Selected yeasts were used for alcoholic fermentation, which was performed at a controlled temperature of between 24°C and 26°C with twice-daily remontage. Two déstasse were performed halfway through fermentation. The wine then underwent post-fermentation maceration, resulting in a total period of maceration of approximately 28 days. The devatted wine was transferred to second- and third-use French and American oak barrels for 12 months of ageing. Harvest was undertaken during the last week of March.

ANALYTIC DATA:

Alcohol content: 14% ABV

Bottling date: 15-10-2021

Tartaric acid g/L: 6.2

Bottles produced: 130,000

Residual sugar g/L: 2.21

pH: 3.65



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