



PYROS

APPELLATION MALBEC 2016

BACKGROUND

Pyros Wines is a terroir-driven project created with the aim of positioning the Pedernal Valley at the top of Argentinean viticulture, through its distinctive soils and high altitudes. The diverse terroir and natural beauty were inspirations to Mijndert Pon, the founder of Bodegas Salentein and Bodegas Callia. His vision to showcase the exceptional fruit grown in the Pedernal Valley led to the creation of the region's first wine brand, Pyros. Globally, the winery is leading the promotion of this singular valley with its experimental and micro vinification plantings, distinctive soils, and high altitudes. Their goal is to position the Pedernal at the top of Argentinean viticulture. Propelling these efforts is Pyros winemaker, Paula Gonzales, who is leading the experimental and research efforts at the winery.

APPELLATION

Pedernal Valley, Argentina

VARIETAL COMPOSITION

100% Malbec

TERROIR & VINTAGE NOTES

The Pedernal Valley is located southwest of the San Juan province, 56 miles from the San Juan City. Multiple mountain ranges have brought various soil types up to the surface, presenting a diverse treasure trove in the region, particularly limestone. The region has extremely high altitudes, with an average 4,600ft a.s.l. and is bordered by the Argentine "Cordillera Oriental" mountain range and the Andes.

The cool, desert climate and high altitudes result in hugely varied temperature ranges, ensuring thicker skin development on the grapes and prolonging their ripening period. These conditions result in wines with more intense color, expressive aromas and flavors, good tannic structure, and high natural acidity.

This wine is sourced from different blocks of the estate and represents the most classic Malbec from the Pedernal.

WINEMAKING

Hand harvested at the end of March, usually during the night or at sunrise to avoid oxidation and to preserve primary aromas. Grapes are destemmed and immediately pre-fermented at a cool 50°F immediately upon arrival at the winery and left for 72 hours. Fermentation follows for 10 days with both inoculated and native yeasts, followed by post-fermentation maceration for seven days.

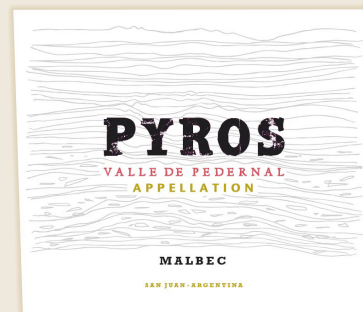
AGEING

Aged in 2, 3, and 4-year-old French and American oak barrels, with 20% aging in stainless steel for 12 months. Aged for an addition 6 months in bottle.

TASTING NOTES

Intense, with aromas of black cherry, spice, and violet. The wine has amazing grip but with silky, mineral-driven tannins taken from the uniqueness of the terroir, and flavors of blackberry and fresh cherries.

PYROS WINES



93 TIM ATKIN
POINTS February 2019



WINEMAKER

Paula González

TECHNICAL DATA

Acidity: 6.23 g/L
Residual sugar: 2.21 g/L
pH: 3.65
Alcohol
14%



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