



PYROS

APPELLATION MALBEC 2016

BACKGROUND

The Pedernal Valley's beauty, untamed nature, and diverse terroir was an inspiration to Mijndert Pon, the founder of Bodegas Salentein, when he visited in 2008. His vision to showcase the exceptional fruit grown in the Pedernal Valley led to the creation of Pyros Wines; the first world-class wine collection reflecting this unique terroir. The winery takes its name from the plentiful silica (flint) stones covering the Pedernal Valley. Pedernal is the Spanish term for flint. Striking these stones against each other creates a shower of sparks that, according to the local legends, was used by the native people of the region to light their fires. The stones, their flame and spirit give rise to the name PYROS, meaning fire.

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. The valley was formed by the tectonic movement with the separation of the Pedernal hill from the valley. The region has extremely high altitudes, ranging from 4,100 to 4,900 feet, and is bordered by the Argentine "Cordillera Oriental" mountain range and the Andes.

The alluvial soil is made up of limestone and flint, with some sand and clay. Soil textures vary from sandy loam to silt loam. The low percentage of organic matter allows for optimal water retention and distribution, with good drainage and little compactness. These factors help create a soil ideal for balanced vineyard management and low yields.

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.

WINEMAKING

Maceration is carried out before and after fermentation, for a total of 35 days.

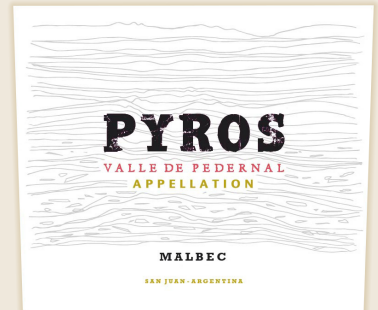
AGEING

The wine is aged in used barrels, 50% American and 50% French oak, for one year, followed by an additional year in bottle

TASTING NOTES

Fresh berries and marmalade meld with soft oak for a balanced, elegant Malbec. The mouthfeel is silky and finishes long.

PYROS WINES



93 TIM ATKIN
POINTS February 2019



WINEMAKER

Paula González

TECHNICAL DATA

Alcohol
14.4%

Acidity
TA: 5.55 g/L



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