



# PYROS

## APPELLATION CHARDONNAY 2021

### 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% Chardonnay

### 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.

Made with grapes from select plots across the Pedernal from partner growers. A high-altitude Chardonnay, it is aged mostly in stainless steel to preserve the wine's mineral-fresh qualities.

### WINEMAKING

Hand harvested grapes are picked in March. Once destemmed, grapes are fermented in a combination of stainless steel (80%) and French oak barrels for 21 days, with both inoculated and native yeasts. Batonnage and 20% malolactic fermentation.

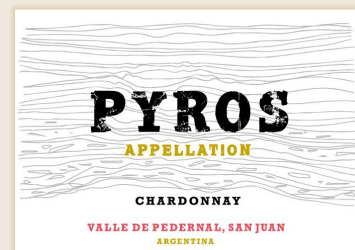
### AGEING

Aged in stainless steel (80%) and barrique (1, 2, 3 and 4th use) for six months, followed by three months bottle ageing.

### TASTING NOTES

Intense and complex on the nose, with predominant aromas of peach, pear and green apple, followed by floral notes such as jasmine and white flowers. Hints of minerals contribute to its complexity.

# PYROS WINES



**BEST OF ARGENTINA**  
MASTER OF WINE  
REPORT 2022  
**92** POINTS  
TIM ATKIN  
June 2022

**91** PTS WINE ADVOCATE 11/22  
**91** PTS WINE ENTHUSIAST 4/23  
**#70 TOP 100 WINES OF 2023;**  
**HIDDEN GEM**  
**90** PTS VINOUS 8/22  
**90** PTS JAMES SUCKLING 5/22



### WINEMAKER

Paula González

### TECHNICAL DATA

Acidity: 6.95 g/L  
Residual sugar: 3.0 g/L  
pH: 3.3  
Alcohol  
13%



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