



# PYROS

## LIMESTONE HILL MALBEC 2018

### 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.

The 4ha "Limestone Hill" plot, planted along the slope of the Pedernal Hill, is singled out as one of the most exceptional vineyard plots within the Pedernal. The soil is composed of limestone rocks and fine materials such as sand, silt, and clay, which, along with the cool, continental climate, produces elegant Malbecs with incredible minerality, marked balance, pronounced tannin structure.

### WINEMAKING

The grapes are hand-harvested during the first week of April, in small 18kg boxes, usually during the night or at sunrise to avoid oxidation and to preserve primary aromas. Immediately upon arrival at the winery, grapes are destemmed and placed in a combination of stainless steel and oak barrels for the cold pre-fermentation maceration at 50°F for 72 hours. Fermentation begins spontaneously with indigenous yeasts. After that, selected yeasts are inoculated, keeping the fermentation temperature between 65 and 75°F. Fermentation follows for 15 days with both inoculated and native yeasts, followed by post-fermentation maceration for 10 days.

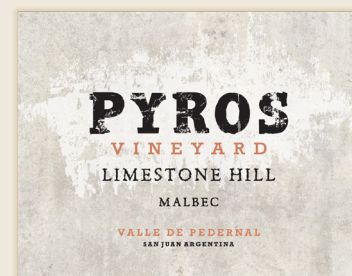
### AGEING

Aged in 1, 2 and 3-year-old oak barrels (50% French & 50% American) for 12 months. Oak treatment is decided according to the vintage characteristics. No clarification is practiced in order to preserve the wine's natural qualities. Aged for an addition 12 months in bottle.

### TASTING NOTES

Amazing aromatic intensity, offering red fruits, wild herbs, and subtle floral notes. Bold with fine silky tannins, refreshing acidity, and minerality. A refined Malbec, with several layers of flavors, both complex and expressive, with a long and lingering finish.

# PYROS WINES



**95** VINOUS  
November 2021  
POINTS

- 94 PTS TIM ATKIN 6/22
- 92 PTS WINE ADVOCATE 3/21
- 91 PTS WINE ENTHUSIAST 9/22
- 90 PTS JAMES SUCKLING 4/21



### WINEMAKER

Paula González

### TECHNICAL DATA

Acidity: 5.93 g/L  
Residual sugar: 2.1 g/L  
pH: 3.64  
Alcohol  
14%



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