



# PYROS

## PEDERNAL VALLEY, ARGENTINA



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.

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.

### • Pioneers of the Pedernal

*Pyros Wines: the first world-class wine collection reflecting this unique terroir!* The diverse terroir and natural beauty was an inspiration 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 first Pedernal Valley wine brand, Pyros Wines

### • Amphitheater at Altitude

*A Singular Terroir!* Pedernal Valley combines one of the highest viticultural regions of Argentina with unique, limestone-based soils. This combination produces wines with incredibly minerality, complexity and acidity. Malbecs from this region stand apart from the predominant fruit-forward styles produced from Argentina

### • Primed for Growth

*New and ready to grow!* Globally, Pyros is leading the promotion of this singular valley with its terroir-driven focus, 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



PAULA GONZÁLEZ  
WINEMAKER

Limestone Hill Malbec  
Single Vineyard Block No. 4 Malbec  
Appellation Malbec  
Appellation Chardonnay

**PYROS  
WINES**



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# PYROS



## **PYROS** LIMESTONE HILL MALBEC *Pedernal Valley, Argentina*

95  
POINTS

2016  
VINOUS  
10/20

95  
POINTS

2018  
VINOUS  
11/21

- 100% Malbec
- 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 rock and fine materials such as sand, silt and clay
- 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 preserve primary aromas
- Aged in 1, 2 and 3-year-old oak barrels (50% French & 50% American) for 12 months; No clarification is practiced in order to preserve the wine's natural qualities; Aged for an addition 12 months in bottle
- 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** SINGLE VINEYARD BLOCK NO. 4 MALBEC *Pedernal Valley, Argentina*

92  
POINTS

2014  
WINE ENTHUSIAST JAMES SUCKLING  
12/18

92  
POINTS

2018  
JAMES SUCKLING  
5/22

- 100% Malbec
- This 100% Malbec represents the most unusual, elegant, and expressive example of a high-altitude Malbec from Pedernal Valley. It is made with grapes exclusively grown on Block No. 4 of Pyros' Firestone estate.
- The soil is extremely rocky and composed mainly of limestone and flint
- Maceration is carried out before and after fermentation, for a total of 38 days. The wine is aged in oak barrels - 20% new and the rest in second and third use (50% American, 50% French) - for 18 months, followed by an additional year in bottle
- Notes of sweet and sour cherries, anise and oak. This is a powerful but balanced wine, with firm tannins, minerality and beautiful complexity



## **PYROS** APPELLATION MALBEC *Pedernal Valley, Argentina*

93  
POINTS

2016  
TIM ATKIN  
2/19

- 100% Malbec
- The Appellation Malbec is sourced from different blocks of the estate and represents the most classic Malbec from the Pedernal.
- 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 cool temperatures immediately upon arrival at the winery.
- Fermentation follows for 10 days with both inoculated and native yeasts, followed by post-fermentation maceration for seven days.
- 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.
- The palate of fresh berries and marmalade meld with soft oak for a balanced, elegant Malbec; The mouthfeel is silky and finishes long



## **PYROS** APPELLATION CHARDONNAY *Pedernal Valley, Argentina*

92  
POINTS

2021  
TIM ATKIN 6/22  
**BEST OF ARGENTINA: MASTER OF WINE 2022**

- 100% Chardonnay
- 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 expressive aromas and flavors, good tannic structure, and high natural acidity
- Made with grapes from select plots across the Pedernal from partner growers
- Grapes are hand-harvested in March; destemmed then fermented in a combination of stainless steel (80%) and French oak barrels for 21 days, with both inoculated and native yeasts
- A high-altitude Chardonnay, it is aged mostly in stainless steel to preserve the wine's mineral-fresh qualities
- 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** BARREL SELECTED 160 MALBEC *Pedernal Valley, Argentina*

92  
POINTS

2015  
JAMES SUCKLING  
4/18

- 100% Malbec
- Grapes are hand-harvested in early April
- Maceration is carried out before and after fermentation, for a total of 35 days; The wine is then aged in used, 50% American and 50% French oak barrels for one year, followed by an additional year in bottle
- Fresh berries and marmalade meld with soft oak for a balanced, elegant Malbec; The mouthfeel is silky and finishes long
- This is a concentrated and savory wine, but despite its power and oak treatment, its freshness and fruit shine through beautifully; Mineral notes – expressive of the Pedernal – keeps this wine refreshing and balanced

