

# PYROS WINES

VALLE DE PEDERNAL

WINE \_\_\_\_\_ Pyros Vineyard Block N°4

VARIETY \_\_\_\_\_ Malbec

VINTAGE \_\_\_\_\_ 2018

REGION \_\_\_\_\_ Pedernal Valley - San Juan

COUNTRY OF ORIGIN \_\_\_\_\_ Argentina

ENOLOGIST \_\_\_\_\_ José Morales

## TASTING NOTES

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Intense violet red in colour with black glints. Great elegance and complexity on the nose, with notes of fresh red and black fruit and the aromatic herbs characteristic of the region. Very good acidity and freshness in the mouth, mouth-filling roundness, and very present fine-textured tannins. The finish is long and persistent.

## VINEYARD NOTES

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The vineyard was planted in 2008. The grapes were selected from parcel N° 4 of our estate located in Pedernal Valley at 1,400 masl, set in a unique terroir that's virgin and untamed. Irrigation water is supplied by meltwater and rain, and is distributed to the plants by drip irrigation systems. The alluvial soils are composed of variously sized coarse gravels of varying compositions (with a preponderance of limestone and Pedernal flint, among others), along with finer materials such as sand, silt and clays deposited in layers. Soils are poor, with low percentages of organic matter, but with optimal water retention and distribution, and also have very good drainage with little evidence of compaction. The trellis-trained vineyard contains 5,000 plants per hectare.

## WINEMAKING REPORT

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The selected, destemmed grapes were sent to stainless steel tanks and oak foudres for cold pre-fermentation maceration for four days at 10 ° C. Spontaneous alcoholic fermentation was initiated with wild yeasts, then inoculated with selected yeasts on the third day. The fermentation process maintained a controlled temperature of between 24 ° C and 28 ° C. The caps were worked manually. Finally, the wine went into post-fermentation maceration, bringing the total maceration period to approximately 28 days. The wine was then racked and transferred to French and American oak barrels for 12 months. Of the barrels, 15 percent were first use and the balance second and third use. The wine was bottle-aged for an additional year before being available for sale. The grapes were harvested during the first week of April.

## ANALYTICAL DATA

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Alcohol content: 14.5 % ABV

Tartaric acid g/L: 6.20 g/l

Residual sugar g/L: 2.1 g/l

pH: 3.58



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