

# PYROS WINES

VALLE DE PEDERNAL

WINE \_\_\_\_\_ Pyros Special Blend

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

BLEND \_\_\_\_\_ 70% Malbec- 20% Syrah -  
10% Cabernet Sauvignon

REGION \_\_\_\_\_ Pedernal Valley, San Juan

VINTAGE \_\_\_\_\_ 2019

ENOLOGIST \_\_\_\_\_ Paula Gonzalez

## TASTING NOTES

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A violet tinted wine with reddish hues, indicating great concentration. Great complexity and intensity on the nose, with a bouquet of fresh red fruits and aromatic herbs that are characteristic of Malbec, accompanied by aromas of black fruits provided by Syrah, and spicy notes associated with Cabernet Sauvignon. Quite notably balanced and rounded in the mouth, the wine is persistent and elegant. The freshness is characteristic of the wines from the Pedernal Valley.

## VINEYARD NOTES

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Pyros Special Blend is made from the finest Malbec grapes from selected rows of parcels N° 5 and N° 13 of our Pyros Vineyard, whose soils contain a great concentration of calcareous stones and flint, and that is situated at 1,400 metres above sea level on a unique terroir that's virgin and wild. Irrigation water is provided by meltwater and rainwater, and is distributed through the vineyards by drip irrigation. The Syrah and Cabernet Sauvignon grapes are sourced from the Finca El Durazno estate, an associate Pedernal Valley producer situated at 1,350 masl, where the soils of the selected rows contain a great concentration of calcareous material.

Broadly speaking, the soils are poor, with minimal organic material but optimal water retention and distribution properties, in addition to good drainage and little compaction.

## WINEMAKING REPORT

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The destemmed grapes were transferred to barrels, foudres and small stainless steel tanks for pre-fermentation cold maceration at 10°C for four days. After maceration, wild yeasts initiated spontaneous alcoholic fermentation. After four days, the tanks were inoculated with selected yeasts. During fermentation, temperature was controlled at between 26°C and 28°C for the Malbec and Syrah, and between 30°C and 32°C for the Cabernet Sauvignon. The caps were worked manually. Finally, the wines underwent post-fermentation maceration, bringing the total period of maceration to approximately 28 days. The wine was then racked and transferred to American and French oak barrels for 12 months of ageing. Of the barrels, 15 percent were first-use and the others second- and third-use.

The Malbec and Syrah grapes were harvested the last week of March, and the Cabernet Sauvignon during the first week of April. For each varietal, the grapes were hand-picked and transported in 18-kg bins.

## ANALYTIC DATA

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Alcohol Content: 14.5% ABV

Tartaric Acid: 5.82 g/L

Residual Sugar: 2.1 g/L

pH: 3,72

Vegan certified 



*Naturalmente*  
DISTINTO