

PYROS WINES

VALLE DE PEDERNAL

WINE _____ Pyros Limestone Hill Malbec REGION _____ Pedernal Valley - San Juan
VARIETY _____ 100% Malbec COUNTRY OF ORIGIN _____ Argentina
VINTAGE _____ 2019 ENOLOGIST _____ José Morales

TASTING NOTES

Richly aromatic on the nose with notes of red fruit, wild herbs and elegant floral hints. Fine-textured silky tannins in the mouth, with good natural acidity and minerality. This is a Malbec with layers of flavours; complex and expressive with a long persistent finish.

VINEYARD NOTES

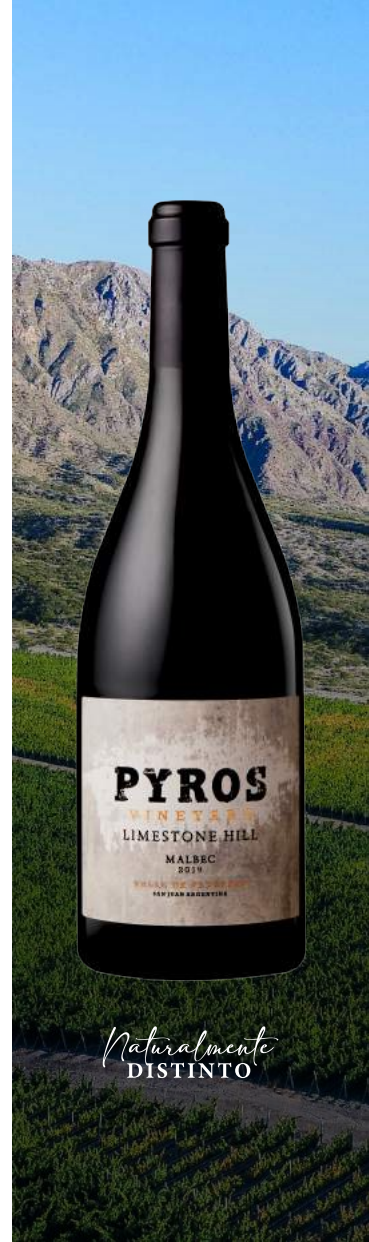
Pyros Vineyard Limestone Hill is made from the finest grapes from our Limestone Hill (Sierra Calcárea) parcel, where the unique soil is composed of calcareous stones formed 480 million years ago and finer colluvial material such as sand, silt and clay. This Pyros Vineyard parcel is unique within the Pedernal Valley IG as it is planted at 1,400 masl on the slope of the Pedernal Sierra, lending the grapes their particular qualities. The soils are poor in organic matter, rich in minerals, and notable for their optimal water retention and distribution, very good drainage and texture, and little evidence of compaction. This parcel was planted in 2008 with massal selection Malbec vines. The 5,000 trellis-trained vines per hectare are drip irrigated.

WINEMAKING REPORT

The grapes were hand harvested during the first week of April 2019 and transported in small 18-kg bins. The crushed destemmed grapes were transferred to a combination of 300-litre oak barrels and a small stainless-steel tank for cold pre-fermentation maceration, which was performed at 8 °C for 72 hours. Afterwards, wild yeasts were used to begin alcoholic fermentation, with the tank contents later receiving an inoculation of selected yeasts. The fermentation was temperature controlled at between 26 °C and 28 °C. During this stage, the cap was worked manually. The wine then underwent post-fermentation maceration, resulting in a total period of maceration of up to 30 days, with the wine undergoing malolactic fermentation during that time. The wine was then aged in 300-L first-, second and third-use oak barrels (50 percent French and 50 percent American) for 12 months.

ANALYTICAL DATA

Alcohol content: 14.5 % ABV
Tartaric acid g/L: 5.95 g/l
Residual sugar g/L: 2.10 g/l
pH: 3.71
Bottling date: 27-12-21
Limited Edition of 5,700 bottles



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