

# PYROS WINES

VALLE DE PEDERNAL



**Product**..... Barrel Selected  
**Variety**..... Syrah  
**Harvest**..... 2014  
**Region**..... Pedernal Valley

**Country of Origin**..... Argentina  
**Blend**..... 100% Syrah  
**Winemaker**..... José Morales

## TASTING NOTES

Intense red with blackish hues. In the nose, it displays black fruit and spiced notes. In the mouth, it is meaty, savoury with blackberry, spices and balsamic notes, structured and stony, with fine tannins and a pleasant and lingering finish.

## VINEYARD NOTES

The vineyards are located in the Pedernal Valley between 1,300 and 1,350 m.a.s.l., in a different, untamed terroir. Poor alluvial soil with good drainage, rocky (with predominance of flint, limestone and granite) fine material such as sand, silt and clay in different proportions.

## VINTAGE REPORT

Grapes were hand-harvested in 20 kg boxes the first week of April.

During maturation the daily average temperatures were between 15 and 20°C with thermal amplitude of 20°C. Annual rainfalls were between 150 to 180 mm, with some snows during the winter. The average temperatures during harvest time were 8°C at night and between 23 and 25°C during the day.

## WINEMAKING REPORT

Once grape was destemmed, it was sent to tanks where cold pre-fermentative maceration was carried out at 10°C for 72 hours. Afterwards, selected yeasts were added starting alcoholic fermentation. At the beginning, the maximum temperature was 30°C and 2 rack and return processes (délestage) were performed. Then, fermentation temperature was between 24 and 25°C with 3 daily pumping over processes. Finally, a post fermentative maceration took place during 35 days approximately. Afterwards, wine is racked and aged in used oak barrels for 12 months. 50% French oak and 50% American Oak.

## ANALYSIS

Alcohol content: 14 % v/v  
Tartaric acidity g/L: 5.93  
Residual sugar g/L: 3.13  
pH: 3.6