

# PYROS WINES

VALLE DE PEDERNAL

PRODUCT \_\_\_\_\_ Pyros Appellation

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

VARIETY \_\_\_\_\_ Chardonnay

ENOLOGIST \_\_\_\_\_ Paula González

VINTAGE \_\_\_\_\_ 2021

## TASTING NOTES

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Pyros Appellation Chardonnay it's a very expressive Chardonnay, with bright golden-yellow color. Intense and complex on the nose, with predominant aromas of green apple, followed by peach and floral notes such as jasmine and white flowers. In mouth it has a very fresh acidity and a good unctuousness, length on the palate, characteristic of grapes grown in cooler continental climates at 1,400 masl.

## VINEYARD NOTES

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The vineyard is situated in Pedernal Valley at 1,300 masl, set in a unique terroir, virgin and wild. The average daily temperatures during the time the grapes are maturing are between 15° and 20 °C, with an overall thermal amplitude of 20 °C, annual precipitation of 150 mm, as well as winter snowfalls. Irrigation water is supplied by snowmelt and rain, and is distributed to the plants by drip irrigation systems. Soils are colluvial and alluvial, formed of variously sized angular gravels composed of such minerals as limestone and flint, and combined with finer particles as sand, silt and clays that have been deposited in layers. Poor, with little organic material, soils have optimal water retention and distribution, along with very good drainage and demonstrate little compaction.

## VINIFICATION

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The grapes were handpicked in the early part of the day and transported in 18-kg cases. Must was extracted at the winery by gentle pressing and sent to small stainless-steel tanks to begin fermentation with indigenous and selected yeasts. After fermentation has begun, part of the volume was transferred to first, second and third use French oak barrels, which, due to MLF, is what imbues the final blend with its unctuousness and complexity. Fermentation was controlled at temperatures between 16° and 18 °C for about 25 days and, afterwards, wine was then aged on its lees. The tank-fermented share of the wine did not undergo MLF in order to preserve freshness and varietal typicity.

## ANALYTICAL DATA

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Alcohol content: 13 % ABV

Tartaric acidity g/L: 6.95 g/l

Residual sugar g/L: 3.00 g/l

pH: 3.3

Bottling date: 16 December 2021

Bottles produced: 18,000



*Naturally*  
DIFFERENT