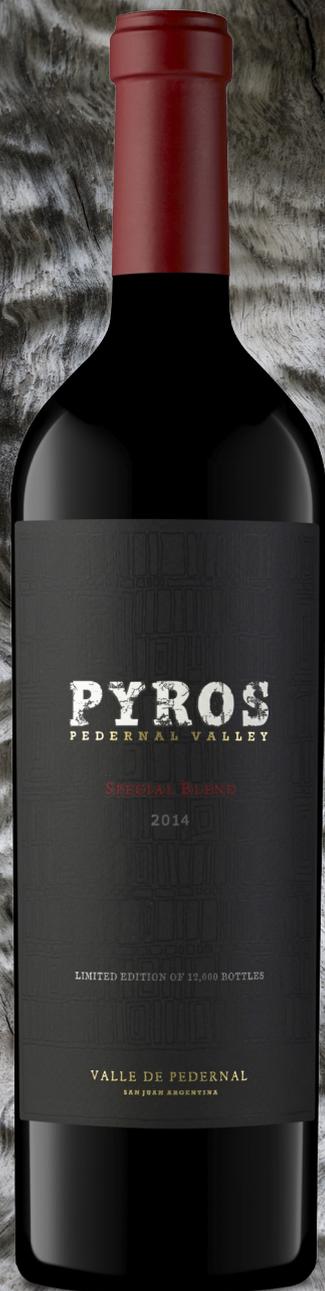


# PYROS WINES

VALLE DE PEDERNAL



**Product** — Blend

**Variety** — Malbec-Syrah-Cabernet Sauvignon

**Vintage** — 2014

**Region** — Pedernal Valley - San Juan

**Country of origin** — Argentina

**Blend** — 70% Malbec - 22% Syrah

8% Cabernet Sauvignon

**Winemaker** — José Morales

## TASTING NOTES

The color characteristics of this wine give evidence of great concentration. It is complex to the nose, with fresh fruit notes of Malbec, mingled with balsamic aromas of Syrah and the elegance of Cabernet Sauvignon. Wood notes contribute to its elegance and complexity. It is extremely well-balanced and lingering to the mouth. It stands out due to its complexity, without giving up that freshness typical of the wines from Valle de Pedernal.

## VINEYARD NOTES

Pyros Special Blend is made with the best Malbec grapes from selected rows of vines at plot N°5 in our estate (soils with a high concentration of chalk and flint) located at the high area of Valle de Pedernal at 1,400 m.a.s.l., at a different, virgin and wild terroir. Irrigation is carried out using water from snowmelt and rains and the system used is drip irrigation. Grapes also come from rows of Syrah and Cabernet Sauvignon vines at the high area of Valle de Pedernal, from vineyards located at 1,350 m.a.s.l., where soils have a high calcareous content. Soils are poor, with a low content of organic matter but with excellent water retention and distribution. They show good drainage and low ground compaction. Vineyard age is: Malbec: 8 years / Syrah: 8 years / Cabernet Sauvignon: 18 years.

## VINEYARD NOTES

Destemmed grapes were sent to tanks to conduct cold pre-fermentation maceration at 10°C during 72 hours. Once the pre-fermentation maceration was complete, alcoholic fermentation began spontaneously with indigenous yeasts. After that, the inoculation of selected yeasts was performed. At the beginning of alcoholic fermentation there were temperature peaks of about 31°C and then the fermentation temperature is kept between 23 and 25°C. The cap was handled manually. One daily pump-over and two delestages were carried out. Finally, post-fermentation maceration was conducted, with a total maceration period of up to 31 days approximately. After that, the wine was transferred and kept in oak barrels for 22 months. 20% of oak barrels are new and the rest is second and third hand. Grapes were hand-harvested during the last week of March in the case of Malbec and Syrah and during the first week of April in the case of Cabernet Sauvignon, and they were placed in boxes. Average daily temperatures during grape ripening were around 15°C to 20°C, with a temperature range of 20°C. Rainfalls were between 150 and 180 mm per year, apart from winter snowfall. Weather conditions during grape harvest were normal with night temperatures of 7°C and day temperatures of 23 to 24°C.

## WINEMAKING DETAILS

Yeast Type: LSA.

Maceration: 31 days.

Fermentation temperature/ time: 23 to 31°C during 11 days.

Reductive handling: N/A.

Maturity process / time: 22 months at barrels and 1 year bottled before being marketed.

Oak Type: 70% American oak and 30% French oak casks.

Cold Stabilization: N/A.

Filtration type: Centrifugation, tangential, lenticular and membranes.

## ANALYSIS

Alcohol content / Alcohol: 14.2 % - Tartaric acidity g/L: 6.17 % - Residual sugar g/L: 2.37 - pH: 3.63