PYROS WINES

VALLE DE PEDERNAL

WINE Pyros Appellation Pinot Noir
VARIETAL 100 % Pinot Noir
VINTAGE 2021

REGION Pedernal Valley, San Juan
ENOLOGIST Paula González

TASTING NOTES

Pyros Appellation Pinot Noir is bright ruby red in colour with cherry red glints. Intense and complex on the nose with notable aromas of cherry, blueberry, strawberry and spice that define its complexity and underscore the characteristics of high-altitude wines. Very fresh in the mouth, with well-defined acidity and richness and silky but persistent tannins.

VINEYARD NOTES

The vineyards are located in the Pedernal Valley at 1,300 masl, set in a unique terroir that's virgin and wild. The daily average temperatures during grape maturity are 15º C to 20º C, with a thermal amplitude of 20º C. The annual precipitation is 150 mm, which includes winter snowfall. Meltwater and rainwater are used for irrigation and distributed by drip-irrigation systems. The soils are composed of stone of various sizes and compositions (limestone, Pedernal flint, volcanic, and others) combined with layers of finer materials such as sand, silts and clays. The poor soils are low in organic material but optimal water retention and distribution properties, along with very good drainage and little evidence of compaction.

WINEMAKING NOTES

The grapes were handpicked early in the day and transported in 18-kg bins. The temperature and oxygen protected clusters and loose fruit was hand selected in the winery and transferred to 7,000-litre oak foudres for cold pre-fermentation maceration durante at 10º C for two days. Only wild yeasts were used for alcoholic fermentation. The cap was managed manually, and the remontage was only gravity-aided, no pump was used. Fermentation was temperature controlled at between 26º C and 28º C and lasted 15 days in total. The wine was then transferred to fourth-use French oak barrels, where battonage was employed until the malolactic fermentation was completed. The wine was aged for six months prior to bottling.

Analytic Data

Alcohol content: 13.5 % ABV
Tartaric acid g/L: 5.7 g/l
Residual sugar g/L: 1.8
pH: 3.65
Limited Edition of 7,250 bottles
Vegan certified