



ALACRÁN



ANDES GROWERS · ALACRÁN INSTINTO

Alacrán Instinto

Cabernet Sauvignon

DESCRIPTION

Hand-harvested in 25 kg baskets from the Cruz de Piedra vineyard in Maipú, Mendoza, at 850 m.a.s.l. Fermented in 50–70 HL tanks at a controlled 25–27 °C with selected yeasts; after a 12–15 day maceration period the wine undergoes spontaneous malolactic fermentation. 30% of the wine is aged in contact with French and American oak for 6 months, then blended with the remaining 70% pure-fruit wine.

TASTING NOTES

Deep, intense ruby red color. Varietal typicity on the nose, with notes of ripe bell pepper and blackberries. On the palate, the aromas are reaffirmed with ripe tannins, body, and a medium-length finish.

PAIRING

Cabernet Sauvignon pairs beautifully with grilled and roasted red meats, beef, lamb, game, hearty stews, and richly flavored dishes. It also works well with aged cheeses, mushrooms, and dishes featuring herbs, black pepper, or smoky flavors.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2025
VOLUME	750 ml
REGION	Cruz de Piedra, Maipú, Mendoza
ALCOHOL CONTENT	13,50 %
GRAPE	100% Cabernet Sauvignon
TEMPERATURE	16 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork