



ALACRÁN



ANDES GROWERS · ALACRÁN INSTINTO

Alacrán Instinto

Malbec

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

Red color with violet hues. On the nose, an intense expression of red fruit such as raspberry and blackberry, with subtle notes of coconut. On the palate, a sweet, gentle entry thanks to its ripe tannins and good balance. Bright acidity brings freshness to a long, persistent finish.

PAIRING

Malbec pairs beautifully with grilled and roasted meats, beef, lamb, sausages, and hearty stews. It also complements empanadas, roasted vegetables, mushrooms, and aged cheeses, especially dishes with smoky, spicy, or herbaceous 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% Malbec
TEMPERATURE	16 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork