



ALACRÁN



ANDES GROWERS · ALACRÁN INSTINTO

Alacrán Instinto

Torrontés

DESCRIPTION

100% Torrontés from the Famatina Valley, La Rioja, at 1,040 m.a.s.l., hand-harvested in 25 kg baskets. Grapes are selected, destemmed, and pressed; the must settles at 8 °C so it ferments free of solid particles, induced with selected yeasts at temperatures below 16 °C. The wine undergoes no malolactic fermentation and has no contact with wood. It is clarified, cold-stabilized, and filtered before bottling.

TASTING NOTES

Pale greenish-yellow in color. On the nose, intense aromas reminiscent of white flowers such as jasmine, with the citrus notes characteristic of the variety. On the palate, it shows a touch of sweetness balanced by elegant acidity and good persistence on the finish.

PAIRING

Torrontés pairs beautifully with seafood, ceviche, sushi, fresh salads, and spicy dishes. It also complements Asian and Latin American cuisine, goat cheese, and aromatic herbs, making it especially versatile with fresh, citrusy, and mildly spicy flavors.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2026
VOLUME	750 ml
REGION	Famatina Valley, La Rioja
ALCOHOL CONTENT	13,50 %
GRAPE	100% Torrontés
TEMPERATURE	10 °C
TYPE	Fine Dry White Wine
CLOSURE	Screw Cap