



ALACRAN



ANDES GROWERS · ALACRÁN OBSESSUM

Alacrán Obsessum

Red Blend

DESCRIPTION

A blend of 65% Malbec, 20% Cabernet Franc and 15% Petit Verdot from a vineyard in Vista Flores, Tunuyán, Uco Valley, Mendoza. The wine ages 10 to 12 months in French (70%) and American (30%) oak barrels and is bottled in a Bordeaux Privilege green-glass bottle with a cork finish.

TASTING NOTES

Deep and expressive, with ripe dark fruit aromas of blackberry, black plum and blueberry, complemented by subtle notes of violet, spice and vanilla from its time in oak. On the palate, it is full-bodied and well-structured, with generous fruit, polished tannins and a balanced freshness. The French and American oak aging adds layers of cocoa, sweet spice and delicate toasted notes, leading to a long, persistent finish.

PAIRING

An excellent match for grilled and roasted meats, especially beef, lamb and slow-cooked dishes. It pairs beautifully with Argentine-style asado, ribeye, braised short ribs and herb-crusted lamb. Its structure also complements mature cheeses, rich pasta dishes and preparations featuring mushrooms or roasted vegetables.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2024
VOLUME	750 ml
REGION	Vista Flores, Tunuyán, Uco Valley
ALCOHOL CONTENT	14,00 %
GRAPE	65% Malbec · 20% Cabernet Franc · 15% Petit Verdot
TEMPERATURE	16–18 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork