



ALACRÁN



ANDES GROWERS · ALACRÁN OBSESSUM

Alacrán Obsessum

Malbec

DESCRIPTION

Manual harvest in 18–20 kg bins from a vineyard in Vista Flores, Tunuyán, Uco Valley, Mendoza, at 1,110 m.a.s.l. On arrival at the winery the grapes undergo manual selection on a sorting belt, removing leaves, stems and any fruit not in perfect condition, followed by destemming and crushing. Fermentation takes place in 50–70 HL tanks at a controlled 25–27 °C using selected yeasts, and the wine ages 10 to 12 months in French (70%) and American (30%) oak barrels.

TASTING NOTES

Bright red color with violet hues, showing intense floral and fruity notes. Aromas of violets, black cherries and plums reveal a toasted, spiced character of black pepper and chocolate. The palate is sweet and juicy, with fine texture, delicate tannins and an elegant finish of black fruit.

PAIRING

Malbec with oak pairs beautifully with grilled and roasted red meats, beef ribs, lamb, game, and hearty stews. It also complements smoky dishes, roasted vegetables, mushrooms, and aged cheeses, especially preparations with black pepper, herbs, and rich sauces.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2024
VOLUME	750 ml
REGION	Vista Flores, Tunuyán, Uco Valley
ALCOHOL CONTENT	14,00 %
GRAPE	100% Malbec
TEMPERATURE	16–18 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork