



ALACRÁN



ANDES GROWERS · ALACRÁN SEDUCCIÓN

Alacrán Seducción

Cabernet Franc

DESCRIPTION

Hand-harvested in 25 kg baskets in Luján de Cuyo, Mendoza, at 900 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. 70% of the wine is aged in contact with French and American oak for 8 months, then blended with the remaining 30% pure-fruit wine.

TASTING NOTES

Intense, bright ruby red color. Good varietal expression and typicity on the nose, with spiced notes of black pepper and clove, fruity notes and cassis cream. Good structure with a broad mid-palate, marked acidity and a long finish.

PAIRING

Cabernet Franc 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	2024
VOLUME	750 ml
REGION	Luján de Cuyo, Mendoza
ALCOHOL CONTENT	13,80 %
GRAPE	100% Cabernet Franc
TEMPERATURE	16 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork