



ALACRÁN



ANDES GROWERS · ALACRÁN SEDUCCIÓN

Alacrán Seducción

Pinot Noir

DESCRIPTION

Hand-harvested in 18–20 kg containers from a 12-hectare trellised vineyard in Ugarteche, Luján de Cuyo, Mendoza, planted in 2014 at 950 m.a.s.l., with an average yield of 10,500 kg per hectare under pressurized drip irrigation. Fermented in stainless steel tanks with native vineyard yeasts at 24–28 °C, with a fermentation-maceration of 7 to 10 days and two to three daily pump-overs using automatic lift and controlled oxygen dosing. 30% of the wine is aged for 9 months in oak barrels.

TASTING NOTES

Ruby red color with violet hues. Aromas of red and black fruit such as cherry, strawberry, raspberry and currant, combined with delicate oak notes. On the palate, a delicate and smooth wine where strawberry and other red fruit flavors emerge. Soft, well-balanced tannins.

PAIRING

Pinot Noir pairs beautifully with roasted poultry, duck, pork, mushrooms, and grilled or roasted vegetables. It also complements salmon, tuna, earthy dishes, and soft to medium-aged cheeses, especially preparations with herbs, delicate spices, and savory flavors.



TECHNICAL DATA

COUNTRY	Argentina
PRODUCER	Andes Growers
VINTAGE	2024
VOLUME	750 ml
REGION	Ugarteche, Luján de Cuyo, Mendoza
ALCOHOL CONTENT	13,80 %
GRAPE	100% Pinot Noir
TEMPERATURE	16 °C
TYPE	Fine Dry Red Wine
CLOSURE	Cork