

Alma4 Blanc de Blanc 2012

This unique sparkling wine is 100% Chardonnay made in Methode Tradicional from two separate vineyards high up in the Uco Valley. The wine has spent 10 years on the lees and shows toasty notes of hazelnuts, brioche, and creme brûlée on the nose with hints of lemon and creamy peach. This vintage wine has less fizz or bubbles than a typical newer sparkling but still has great crisp acid that leads to an almond cream finish. Extremely limited as only 56cs came to the USA!!



Vintage: 2012
Varietal: 100% Chardonnay
Case Production 12 pack: 166
Alcohol Content: 12.7%
Region / Location: Gualtallary(Tupungato) and San Pablo(Tunuyan), Uco Valley Mendoza
Vineyard: 2 separate vineyards, 18 Hectares
Planted: 1997
Altitude: Approx 4600ft
Farming Practices: Sustainable
Soil Type: Sandy, stony, and calcareous soil
Trellis System: VSP
Yield: 166
Stem Inclusion: None
Yeast: Selected
Winemaker: Agustín Lopez, Mauricio Castro, Sebastian Zuccardi, and Marcela Manini
Élevage: 10 Years
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation: 15 day ferment with 20% fermented in used 500L French Barrel without Malo. Methode Champenoise
UPC Code: 758730000011

Agustín Lopez, Mauricio Castro, Marcela Manini and Sebastian Zuccardi met at the Liceo Agrícola & Enológico School in Mendoza Argentina when they were 17 years old and they eventually formed Alma 4. Two years later, the quartet vinified 300 bottles of Methode Tradicional wine in 1998, their first year of production. Over 20 years later, they are still making wine together and they currently produce 5 sparkling cuvees from parcels located in the Uco Valley ranging from 1300-1550 meters above sea level. Alma 4 has continued to produce some of our favorite sparkling wine in South America and we are honored to represent these wines in the USA.

