

Alma4 Blanc de Blanc 2016

This sparkling wine is 100% Chardonnay made in Methode Tradicional from two separate vineyards high up in the Uco Valley. The wine shows toasty notes of brioche on the nose with hints of white flowers and lemon peel. The wine is crisp with touches of green Apple on the palate that leads to a creamy, almond croissant finish.



Vintage: 2016
Varietal: 100% Chardonnay
Case Production 12 pack: 600
Alcohol Content: 11.7%
Region / Location: Gualtallary(Tupungato) and San Pablo(Tunuyan), Uco Valley Mendoza
Vineyard: 2 separate vineyards, None
Planted: Avg 2005
Altitude: Approx 4600ft
Farming Practices: Sustainable
Soil Type: Sandy, stony, and calcareous soil
Trellis System: VSP
Yield: 600
Stem Inclusion: None
Yeast: Selected
Winemaker: Agustín Lopez, Mauricio Castro, Sebastian Zuccardi, and Marcela Manini
Élevage: 40 months
Lees Contact:
Filtration Method: Unfiltered and Unfined
Maceration / Fermentation: 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.