

Almacita Rose

This hand harvested sparkling wine is made from 100% Pinot Noir grapes from multiple vineyards within the Uco Valley. The nose is bursting with notes of strawberry, raspberry, rose petals, and fresh whipped cream that lead into a bright and fresh palate laced with red fruits and a touch of fresh baked bread. Tight bubbles, raspberry jam, and toasted almonds with fine chalky tannins round out this delicious wine.



Vintage: N/V
Varietal: 100% Pinot Noir
Case Production 12 pack: 4000
Alcohol Content: 12%
Region / Location: Uco Valley Mendoza
Vineyard: Multiple vineyards, None
Planted: Avg 2005
Altitude: Approx 4000ft
Farming Practices: Sustainable
Soil Type: Sandy, stony, and calcareous soil
Trellis System: VSP
Yield: 4000
Stem Inclusion: None
Yeast: Selected
Winemaker: Agustín Lopez, Mauricio Castro, Sebastian Zuccardi, and Marcela Manini
Élevage: 6 months in Stainless Steel tanks
Lees Contact:
Filtration Method: Lightly filtered
Maceration / Fermentation: Charmat Method, 4g/l RS
UPC Code: 758730000080

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.