

# Alma4 Blanc de Blanc 2014

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: 2014  
Varietal: 100% Chardonnay  
Case Production 12 pack: 900  
Alcohol Content: 12.3%  
Region / Location: Gualtallary(Tupungato) and San Pablo(Tunuyan), Uco Valley Mendoza  
Vineyard: 2 separate vineyards,  
Planted:  
Altitude: Approx 4600ft  
Farming Practices: Sustainable  
Soil Type: Sandy, stony, and calcareous soil  
Trellis System: VSP  
Yield: 900  
Stem Inclusion: None  
Yeast: Selected  
Winemaker: Agustín Lopez, Mauricio Castro, Sebastian Zuccardi, and Marcela Manini  
Élevage: 50 months  
Lees Contact:  
Filtration Method: Unfiltered and Unfined  
Maceration / Fermentation: 5% fermented in used 500L French Barrel without Malo. Methode Champenoise  
UPC Code: 75873000011

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.