Alma4 Blanc de Blanc 2021

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: 2021

Varietal: 100% Chardonnay Case Production 12 pack: 960

Alcohol Content: 12%

Region / Location: Gualtallary(Tupungato) and San

Pablo(Tunuyan), Uco Valley Mendoza

Vineyard: 2 separate vineyards,

Planted: Avg 2005 Altitude: Approx 4600ft

Farming Practices: Sustainable

Soil Type: Sandy, stony, and calcareous soil

Trellis System: VSP Yield: 3 tons/acre Stem Inclusion: None Yeast: Selected Winemaker: Alma4 Élevage: 30 months

Lees Contact:

Filtration Method: Unfiltered and Unfined

Maceration / Fermentation: 20% fermented in used 500L French Barrel without Malo. Methode Tradicional. 6g/I RS

UPC Code: 758730000011

Alma4

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.

