

Alma4 Rose 2018

This sparkling wine is 100% Pinot Noir 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 wild strawberry and raspberries. The wine is crisp with touches of sweet red plums and white cherries on the palate that lead to a bright, butter pastry finish.



Vintage: 2018
Varietal: 100% Pinot Noir
Case Production 12 pack: 1000
Alcohol Content: 11.6%
Region / Location: Gualtallary(Tupungato) and San Pablo(Tunuyan), Uco Valley Mendoza
Vineyard: 2 separate vineyards,
Planted: planted in 1994 and 1999
Altitude: Approx 4600ft
Farming Practices: Sustainable
Soil Type: Sandy, stony, and calcareous soil
Trellis System: VSP
Yield: 3.8 tons/acre
Stem Inclusion: None
Yeast: Selected
Winemaker: Alma4
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: 75873000110

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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.