



# ALMA4

**Year Founded:** 1998

**Region:** Uco Valley,  
Mendoza, Argentina

**Winemakers / Owners:**  
Agustín Lopez, Mauricio  
Castro, Marcela Manini and  
Sebastian Zuccardi

**Fun Fact:** This place is  
special: here, more than in  
any other area of Mendoza,  
the Andes Mountains impose  
their presence and shape  
the character of Alma4's  
base wines.

-Sustainable-

Agustín Lopez, Mauricio Castro, Marcela Manini and Sebastian Zuccardi met at the Liceo Agrícola and Enológico School in Mendoza Argentina when they were 17 years old eventually forming 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 five sparkling cuvees from parcels located in the Uco Valley ranging from 1300-1550 meters above sea level providing an environment of cool temperatures, continental climate, wide thermal amplitude and extreme purity of light. The grapes come from vineyards located in La Carrera, San Pablo, Los Arboles, La Consulta and Vista Flores. The vines are grown on alluvial soils, of enormous complexity, because the mountain range itself is complex in its composition. Various alluviums, originating in different places on the mountain, gave rise to different types of soils in the Valley. Depending on the area, the soils are more or less deep, with or without the presence of calcareous material.



## Alma4 Almacita Brut



This hand harvested sparkling wine is made from 100% Chardonnay grapes from multiple vineyards within the Uco Valley. Aged 6 months on its lees in stainless steel tanks. Lightly filtered. Charmat method. The nose is bursting with notes of peach, pineapple, mango, mandarin and watermelon that lead into a bright and fresh palate laced with green apple and a touch of fresh baked bread. Tight bubbles, a touch of sweetness and toasted almonds with fine chalky tannins round out this delicious wine.

## Alma4 Almacita Rosé



This hand harvested sparkling wine is made from 100% Pinot Noir grapes from multiple vineyards within the Uco Valley. Aged on its lees for 6 months in stainless steel tanks. Lightly filtered. Charmat method. 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.



## **Alma4 2019/2020 Blanc de Blanc**

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This sparkling wine is 100% Chardonnay made in the Traditional Method. From two separate vineyards high up in the Uco Valley. Sandy, stony, and calcareous soil. 20% fermented in used 500L French Barrel without malo. Aged 30 months on its lees. Unfiltered, Unfined. The wine shows toasty notes of brioche on the nose with hints of white flowers and lemon peel. Crisp with touches of green apple on the palate that leads to a creamy, almond croissant finish.

## **Alma4 Serie Circular 2012 Blanc de Blanc**

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**Extremely limited as only 56cs came to the USA!!**

This unique sparkling wine is 100% Chardonnay made in Methode Champenoise from two separate vineyards high up in the Uco Valley. 15 day fermentation with 20% fermented in used 500L French barrel without malo. The wine has spent 10 years on the lees and shows toasty notes of hazelnuts, brioche, and creme brûlée on the nose with hints of lemon and creamy peach. This vintage wine has less fizz or bubbles than a typical newer sparkling but still has great crisp acid that leads to an almond cream finish.