



Frédéric Mallo Crémant d'Alsace

Winery: Frédéric Mallo

Category: Wine – Sparkling - White

Grape Variety: Blend of Pinot Auxerrois and Pinot Blanc

Region: Hunawihr/ Alsace/ France

Vineyard: : Vines face East, located in Hunawihr

Feature: Organic

Product Information

Soil: Clay

Age of vines: about 35 years

Elevation: average 259 meters (850 feet)

Vinification: The grapes are picked by hand and crushed whole. Fermentation with native yeast in stainless steel tanks with temperature control. The wine matures for 6 months in tank, then is transferred to bottle, and stored in riddling rack for 12-15 months before disgorgement.

Alc: 12.0%

Producer Information

The Mallo Winery is family-owned and currently in its fifth generation. Nestled between Ribeauville and Riquewihr, the picturesque and historic village of Hunawihr is home to Mallo wines. Frederic Mallo, the first producer in Hunawihr to bottle his own wine, illustrates the winning combination of traditional values and pioneering vision that characterizes the winery.

Vineyards: Eight hectares (twenty acres) of grapevines located in the heart of Alsace wine growing region. At an average elevation of 259 meters (850 feet), the rich, mineral soils provide for an exceptional terroir. Premium vineyards are located in the Rosacker and Mandelberg Grand Cru areas and include 50+ year old vines. The family continues to use traditional European methods on the wine grapes they farm. Yields are carefully controlled throughout the season, and all grapes are hand-picked and crushed whole. Commitment to the environment extends beyond sustainably/organically grown grapes to the reintroduction of the endangered white stork (cigogne) in Alsace.

Wines: The winery produces all seven "Appellation d'Origine Contrôlée" Alsace varietals. 30% of the wines are Riesling, 25% Gewürztraminer and the remainder is split between Pinot Blanc, Pinot Gris, Pinot Noir, Muscat and Sylvaner. The winery is especially proud of its award-winning Rosacker and Mandelberg Grands Crus, Vendanges Tardives and Selections de Grains Nobles.