

Frédéric Mallo Gewürztraminer "Cuvee Saint-Jacques"

Winery: Frédéric Mallo

Category: Wine - Still - White

Grape Variety: 100% Gewürztraminer **Region**: Hunawihr/ Alsace/ France

Vineyard: Vines face Southeast, located near Ribeauville and in the lieu-dit Muhlforst located on south-facing slopes between Ribeauville and Hunawihr

Feature: Organic



Product Information

Soil: Clay with limestone, marl **Age of vines**: about 50 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 is aged in large oak casks (foudres) and maturing on fine lees until late Spring. Bottled in August the following year of harvest.

Tasting Note: Wine Enthusiast: "In this wine, rose-petal notes blend in with richer hints of maple syrup and lemon barley. These notions continue on the sweet, slightly musky body. The mouthfeel is rounded and rich, and the finish medium sweet and long."

Alc: 13.0%

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.