



**Varietal:** Riesling [rees-ling] Old Vines Grand Cru, a noble white wine grape par excellence in Alsace  
**Description:** This noble thoroughbred of a wine from 45+ year old vines is a triumph of Alsatian "terroir". Its delicate bouquet of peach, mango and lemon confit is followed by an elegant smoothness, finishing dry with chiseled finesse.  
**Try pairing with:** Capable of great gastronomic combinations, unrivaled with lobster or fish in a cream sauce  
**Serve:** Slightly chilled, in the company of gastronomes and a fine meal, excellent now, and also has several years of cellaring potential



a Frédéric  
mallo  
selection

"We support the reintroduction of the endangered white stork in Alsace"

**IMPORTED BY:** USA WINE IMPORTS, INC. NEW YORK, NY  
**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

CONTAINS SULFITES

### Details on Mallo Riesling Grand Cru Rosacker Vieilles Vignes 2005:

Age of the vines: 50 years at harvest

Location: Vines face East, located in the heart of the Grand Cru Rosacker, adjacent to the Clos Ste. Hune. Rosacker lies between Hunawihr and Ribeauville.

Type of soil: clay with limestone

13% alcohol by volume

8 g/l residual sugar

### History and Accolades

GUIDE ALSACE VIGNOBLE –

"Old gold yellow color with a slightly mentholated, rhubarb/raspberry/pepper, solid nose. Ample and typical of the distinctive Rosacker terroir. A virile and vigorous wine with a long persistent finish. An excellent Rosacker in the classic style of the terroir which we love tasting."

GUIDE GAULT ET MILLAU LE VIN -

"Dominique Mallo is a grand specialist of *Riesling*, which he makes a success of marvelously, in particular on the Grand Cru *Rosacker*."

### Cultivation techniques

Member of TYFLO - respectful of the environment and in accordance to directives of the IOBC (International Organization for Biological and Integrated Control).

Organic fertilizers

Regular plowing and grass sown to control yields

Summer pruning of grapes to limit yields

### Vinification

Grapes picked by hand and crushed whole

No selected yeasts

Fermentation in stainless steel tanks with temperature control

Wine is aged in large old (over 100yr old) oak casks (*foudres*)

Wine is maturing on fine lees until spring

Bottling in August/September

