

## Bassermann-Jordan

### *Forst Riesling Trocken*



The grapes are hand-harvested in October and are sourced from different vineyards around Forst. After careful selection, the berries are softly pressed and the must settles for 24 hours. Spontaneous fermentation takes place in temperature-controlled stainless steel tanks with a small amount of the wine fermented in traditional oak barrels. The wine rests on the lees for 6 months before bottling. The volcanic soil in the Forst vineyards contributes to the increased minerality found in this wine. 8,000 bottle production.

Grape varieties : Riesling

Altitude : 120-150m A.S.L.

Vineyard age : 30 year old vines

Grape yield : 65 hl/ha

Exposure : Southeast

Soil : Red sandstone, limestone, and basalt

Alcohol : 12.5%

Acidity : 7.2 g/l

Residual Sugar : 4.3 g/l

Tasting notes :

Stone fruit, lemon, and young floral notes on the nose with a little flint in the background. Juicy, with lots of minerality and balance. A delicious pairing with salads and light meals.



### Press Notes

#### Wine Spectator

2020 90 points

2018 91 points

#### James Suckling

2018 95 points

#### AG Vinous

2017 90 points

#### Wine Enthusiast

2020 90 points

2017 91 points

