

Bassermann-Jordan

Riesling



The Riesling grapes are sourced from vineyards around Ruppertsberg, Deidesheim, and Forst. After hand harvesting in mid-September, the grapes were softly pressed and the must settled for 24 hours. Spontaneous fermentation in stainless steel tanks followed by a period of 5 months on the lees before bottling.

Grape varieties : Riesling

Altitude : 100-150m A.S.L.

Vineyard age : 10-15 years old

Grape yield : 80 nl/ha

Exposure : Southeast

Soil : Sandstone, loam, limestone, and basalt

Alcohol : 10%

Acidity : 7.8 g/l

Residual Sugar : 37.1 g/l

Tasting notes :

The nose has floral notes with accents of peach and fresh pear. Light and refreshing on the palate with lots of elegance. Gentle sweetness and a fine acidity gives a nice balance to this Riesling. Pairs perfectly with Asian food, seafood, or just as a delicious sipping wine.

Press Notes

Wine Spectator

2018

90 points

2016

91 points

