

Bassermann-Jordan

Riesling Grosses Gewächs Jesuitengarten



The Jesuitengarten vineyard originally belonged to the Jesuit monks in this region. The Jordan family has owned it since 1793. After the grapes are hand harvested, spontaneous fermentation takes place with 75% of the must in wooden barrels and 25% in stainless steel tanks. After fermentation, the wine rests on the lees for 10 months and was bottled in the summer after harvest.

Grape varieties : Riesling

Altitude : 100m - 120m ASL

Vineyard age : 40 years old

Grape yield : 20 hl/ha

Exposure : South-East

Soil : Red sandstone and basalt

Alcohol : 13.5%

Acidity : 7.2 g/l

Residual Sugar : 1.2 g/l

Tasting notes :

A rich and full-bodied Riesling with flavors of yellow peach, pear, and wet stone. On the palate the wine is structured with balanced acidity, lively minerality, and a long, luscious finish.



Press Notes

Decanter

2016 95 points

Wine Spectator

2019, 2017 93 points
2016 94 points

James Suckling

2019 92 points
2018, 2016 94 points
2017 91 points

AG Vinous

2017 91 points
2016 90 points

