

## Bassermann-Jordan

### *Riesling Trocken*

The grapes are sourced from vineyards around Ruppertsberg, Deidesheim, and Forst. After hand harvesting at the beginning of October, 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.

**Soil** Sandstone, loam, limestone, and basalt

**Alcohol** 10%

#### **Tasting notes**

From vineyards above the Rhine River valley comes this wonderful dry Riesling. Flowers on the nose. Bright apples and pears on the palate with well-balanced acidity. Refreshing and very food friendly.



**Banville**  
Wine Merchants



Organic [www.banvillewine.com](http://www.banvillewine.com)

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