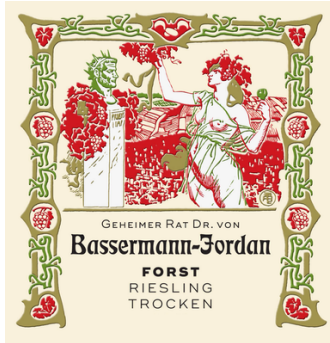


## Bassermann-Jordan

### *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 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.



**Grape varieties** Riesling

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

**Soil** Red sandstone, limestone, and basalt

**Alcohol** 12.5%

#### 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.

**Banville**

Wine Merchants



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

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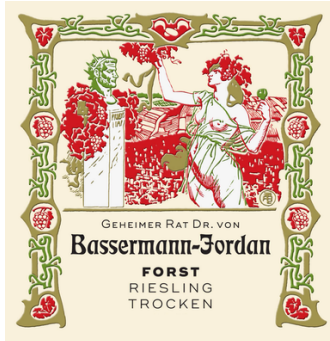


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