

## 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.

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

**Alcohol** 10%

#### **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.



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