

Basserman Jordan Riesling Trocken

THE FACTS

COUNTRY: Germany

REGION: Pfalz

CEPAGE: 100% Riesling

WINEMAKING: 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.

ALCOHOL BY VOLUME: 10.0%

AGING: In tank on the lees for 5 months before bottling

ANNUAL PRODUCTION: 5,500 cases

THE STORY

The history of the Bassermann-Jordan winery is one that is intertwined with the history of winemaking in Pfalz. In 1718, Pierre Jordan purchased the family's first vineyards in Pfalz, while Johann-Peter Jordan built the winery in Deidesheim 65 years later. Around the turn of the century, Andreas Jordan elevated quality winemaking in Pfalz by becoming one of the first growers in the area to plant single varieties by vineyard and was also one of the first winemakers to vinify each vineyard separately. A marriage between the Bassermann and Jordan families added the name Bassermann to the winery in 1883. Bassermann-Jordan is one of the founding members of the VDP, Germany's top organization to ensure quality wine.

THE ADJECTIVES

OVERALL: From vineyards above the Rhine River valley.

AROMAS / FLAVORS: Flowers on the nose.

MOUTHFEEL: Bright apples and pears on the palate with balanced acidity.

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan, Biodynamic In Practice

PAIRINGS: A wine that promises enjoyment by itself, with snacks, or with poultry and fish.

