

# Basserman Jordan Hohenmorgan Riesling Grosses Gewachs

## THE FACTS

**COUNTRY:** Germany

**REGION:** Pfalz

**CEPAGE:** 100% Riesling

**WINEMAKING:** The grapes were carefully pressed and the must was fermented in stainless-steel tank and traditional large oak casks. After the fermentation, the wine rests for 10 months on the lees and is released almost a year after the harvest.

**ALCOHOL BY VOLUME:** 13.0%

**AGING:** Aged 10 months on the lees before bottling.

**ANNUAL PRODUCTION:** 600 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:** Great power and significant aging potential

**AROMAS / FLAVORS:** Ripe peach and apricot combined with minerality and spice

**MOUTHFEEL:** Rich and almost creamy

## THE SELLING POINTS

**AWARDS:** 92pts James Suckling

**SUSTAINABILITY:** Certified Organic, Vegan, Biodynamic In Practice

