



FRITZ HAAG 2021 Brauneberger Riesling Trocken “J”

A finely structured dry Riesling that blends the distinctive characteristics of this legendary estate’s two Grosse Lage vineyards.

The terrifyingly steep Brauneberg hillside has been revered as a top vineyard site since the Romans first cultivated wine grapes in the Mosel valley in the second century. The Juffer vineyard surrounds the smaller Juffer Sonnenuhr on three sides, extending both upstream and downstream along the steep slope, as well as above the sundial. This dry wine is a cuvée of 75% Juffer and 25% Sonnenuhr. A brief maceration is used to soften the brisk acidity before fermentation. It is lively and focused, with pure, clear fruit aromas and vivid citrus intensity on the palate.

THE FRITZ HAAG ESTATE

The Fritz Haag estate is a historic family winery that dates back to 1605. The Haag family farms 29 hectares (72.5 acres) of vineyards in the heart of the Mosel Valley. They produce only Riesling, covering the full style spectrum, from dry to lusciously sweet. A intense “slate” character and a pronounced, fruity acidity give the wines their elegant sophistication and their great aging potential. The estate’s graceful, well-defined Rieslings are universally lauded as examples of the finest wines the Mosel region has to offer.

THE 2021 VINTAGE

After three straight years of record sun and high temperatures, nature had different plans for 2021. Spring brought plentiful precipitation, and low temperatures with fleeting hours of sunshine that delayed the flowering until in the second half of June, the historical average. July took a turn for the warmer, and a “golden October” brought sunny days and cool temperatures. This set the stage perfectly for harvest and rewarded us with highly aromatic, yellow-gold grapes with rich fruit expressions and fresh minerality. It was a small but quintessentially classic Mosel vintage of massive quality, with unique elegance, concentrated fruit, low alcohol levels, and outstanding freshness.

[93] James Suckling

“Here is the combination of dark minerality and elegance that we associate with the top sites of Brauneberg. Impressive concentration on the mid-palate. Long well-structured finish.” – August 2022

[92] Wine Advocate

“Opens with a clear and intense nose of ripe fruits. Lush, round and pure, very elegant and stimulatingly savory.”
– August 2022

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer and Juffer Sonnenuhr
Alcohol: 12.0%
Residual Sweetness: 6.4 grams/liter
Total Acidity: 8.6 grams/liter
Total Production: 900 cases
UPC: 810404020005

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbs & Sugar: 0.9 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan