



FRITZ HAAG 2021 Estate Riesling

Made in the off-dry “feinherb” style, this joyful estate Riesling is a delightful introduction to the wines of Fritz Haag.

The Fritz Haag Estate Riesling is harvested from steep, slate-soil vineyards in the winery’s home village of Brauneberg and in the neighboring village of Mühlheim. It is made in a slightly off-dry style (called “feinherb” in German) that perfectly balances its fine peach and citrus fruit with the typically brisk acidity of Riesling grown in this cool-climate region. This makes it a very refreshing choice to serve as an aperitif, with salty appetizers, or as a partner for lighter vegetable dishes.

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.

[92] Wine Enthusiast

“Beautifully balanced with a bright profile and bracing acidity. Super approachable, but with lots of substance, revealing layer after layer. Offers a lingering finish of mineral and spice.” – August/September 2023

[90] Wine Spectator

“Features nice details of fresh grass and chamomile, while steely acidity keeps the rich palate in check. The finish is lined with pithy grapefruit bitterness and wet stone accents.” – August 2023

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Vineyard Sources:** Brauneberg, Mühlheim
- Alcohol:** 11.0%
- Residual Sweetness:** 16.4 grams/liter
- Total Acidity:** 8.9 grams/liter
- Total Production:** 2,900 cases
- UPC:** 810404020012

NUTRITION INFO

- Calories:** 103 per serving (5 oz.)
- Carbs & Sugar:** 2.4 grams per serving
- Fat & Cholesterol:** None
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**