



# FRITZ HAAG

## 2021 Brauneberger Juffer-Sonnenuhr Riesling GG

**A breathtaking dry Riesling that seamlessly integrates depth and concentration with finely intense minerality.**

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 Sonnenuhr (“Sundial”) vineyard is the steepest and most south-facing part of the Brauneberg hillside. This Grosse Lage (grand cru) site produces profound, distinctive wines with great purity and concentration. The Juffer Sonnenuhr GG is produced in a combination of traditional, neutral oak Fuder casks (about 60%) and stainless steel tanks.

### 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.

### [95] James Suckling

*“This sleek and tightly wound Mosel GG has very finely chiseled features. Stunningly delicate stone fruits aromas slowly climb out of the glass. What a beautiful texture this very gentle giant has.”* – August 2022

### [92+] Mosel Fine Wines

*“The wine proves nicely playful and delicately creamy on the palate, and leaves an energetic and almost sharp feel of herbs and lime on the smoky and very long finish.”* – August 2022

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling  
**Vineyard Sources:** Brauneberger Juffer  
**Alcohol:** 12.5%  
**Residual Sweetness:** 3.5 grams/liter  
**Total Acidity:** 8.0 grams/liter  
**Total Production:** 450 cases  
**UPC:** 810404021071

#### NUTRITION INFO

**Calories:** 108 per serving (5 oz.)  
**Carbs & Sugar:** 0.5 grams per serving  
**Fat & Cholesterol:** None  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**