



FRITZ HAAG

2021 Brauneberger Juffer-Sonnenuhr Riesling Spätlese

An intensely fruity yet delicate Riesling from fully ripe grapes, made in the moderately sweet Spätlese style.

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 AD. The Juffer Sonnenuhr (“Sundial”) vineyard is the choicest center cut of the Brauneberg — the steepest and most south-facing part of the hillside. This Grosse Lage (grand cru) site produces profound, distinctive wines with great purity and concentration. Spätlese is the German term for “later picking,” where extra time on the vine brings greater concentration and depth of flavor.

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.

[96] James Suckling – Top 100 Wines of Germany 2022 (#68) –
“All the flowers of a summer garden in Northern Europe plus the contents of a greenhouse full of tropical plants. Very filigree with fresh herb delicacy.” – August 2022

[95] Wine Enthusiast – Top 100 Cellar Selections of 2023 (#94) –
“Pretty concentrated, yet graceful. Shows great definition, partly because of its acidity, that flows almost unnoticeably before its emergence toward the finish.” – August/September 2023

TECHNICAL INFO	NUTRITION INFO
Grape Variety: 100% Riesling	Calories: 111 per serving (5 oz.)
Vineyard Sources: Brauneberger Juffer Sonnenuhr	Carbs & Sugar: 11.2 grams per serving
Alcohol: 7.5%	Fat & Cholesterol: None
Residual Sweetness: 76 grams/liter	Pesticide & Herbicide Free
Total Acidity: 10.7 grams/liter	GMO Free
Total Production: 400 cases	Gluten Free
UPC: 810404020043	Vegan