



FRITZ HAAG
Declaration of
SUSTAINABLE PRINCIPLES
Fritz Haag Wine Estate

We practice sustainable winegrowing in vineyards, winery and in social aspects. Our customers appreciate the high quality of the wines we produce, by paying respect to the earth and its inhabitants. Therefore we make a variety of beneficial efforts:

1. Winegrowing
 - a. Erosion & soil management
 - b. Considerate training system
 - c. Natural fertilization
 - d. Promotion of biodiversity by greening
 - e. Responsible plant protection without pesticides
 - f. Protection of beneficial animals and insects
2. Winery
 - a. Smart water & energy management
 - b. Reduction of waste by separation
 - c. Prevention system of contamination
 - d. Winery is located very close to the vineyards
3. Social
 - a. High quality of work life
 - b. We insist on ethical standards
 - c. We take care of a well-kept environment
 - d. Promotion of emotional attachment to the winery

We provide a healthy and beautiful environment for employees, neighbors and wine country visitors by establishing voluntary high standards of sustainable practices. Every day we translate the three important principles into our operations as a long term mission.

Oliver Haag

Owner & Winemaker Fritz Haag Wine Estate



Vineyard Management at VDP member estate Fritz Haag

A philosophy of minimal intervention in the vineyards has been in place at Weingut Fritz Haag since it was established in 1605.

As a founding member of the Verband Deutscher Naturweinversteigerer, the 1910 forerunner to today's VDP (Verband deutscher Prädikatsweingüter), we see it as our responsibility to uphold this dedication to letting nature perform her work in the vineyard as undisturbed as possible. When working with steep vineyards like those owned by the estate, this kind of sustainable, holistic and forward-thinking approach requires perseverance and creativity from Oliver Haag and Vineyard Manager Nico Rieb.

Green Cover

A diverse set of cover crops must be cultivated in the vineyards to ensure a sustainable supply of nutrients for the vines. Our particular recipe involves a mix of grass, clover, wild herbs and leguminosae sown in every second vineyard row of certain parcels, supplemental to the native plants that grow throughout.

In hard-to-reach parcels we cultivate and trust solely in that native flora. It provides the vines with the nutrients they need to thrive and protects against erosion.

Water supplies are nurtured through regular mulching and targeted greening, proactive steps to ensure timely delivery of nutrients to the vines and prevent erosion.

We further optimize the supply of nutrients by applying our own "homemade" fertilizer. It is comprised of old vine wood, grape pomace and composted greenery.

Vine Training, Pruning and Canopy Management

Vine training systems generally differ from region to region and even site to site to reflect the specific characteristics of the vineyards found there. Here at Weingut Fritz Haag we use two different training systems. Traditional single-stake vine training is a classic feature of steep Mosel winegrowing and is found in many of our oldest vineyards. These stands are typically upwards of 80 years old, especially those at the heart of Juffer and Juffer Sonnenuhr. Elsewhere we use the more common modern wire frame. It promises a more precise yield management, improved ergonomics for vineyard workers and compatibility with natural cultivation methods. This training system is now common throughout the world. Our vine stands using this technique average 40 years of age.



Pruning is a critical stage in the annual rhythms of a vineyard. It builds the foundation for the following year's yield and encourages the vines to grow in harmony with the selected training system. Because this step involves work on the live wood, each and every action must be executed with caution and consideration. To minimize the stress on the vine as far as possible, we practice gentle pruning based around a small to moderate bud population.

Canopy management refers to the thinning or removal of the canopy. The goal is to optimize fruit production and alter the growth of the individual rows of vines. It is an effective tool for achieving an optimal foliage-to-fruit ratio, with sufficient shade for the fruit without taxing the water supply. This step is performed solely by hand and typically involves thinning the shady side of the canopy. It results in increased air circulation, which encourages better ripeness and prevents disease in the fruit.

Crop Health Management

Each year bring a new set of challenges to keeping our vines healthy and disease free. As an added factor, the effects of climate change are clearly being felt.

In response, we've settled on a combination of organic and conventional disease control. Mr. Rieb strives for maximum efficiency and benefit to the vine without interfering beyond the absolute essential as nature performs her work. In the steepest parcels, we spray each vineyard by hand.

To work against soil compaction, our wire trellis rows are traversed solely by special lightweight caterpillars designed for steep parcels. By keeping spraying as infrequent as possible, we reduce soil compaction as well as the risk of erosion.

The caterpillars are also used for mulching and green cover care.

For multiple generations we have avoided all use of chemical pesticides, as these are incompatible with the natural vineyard ecosystems we seek to foster. We instead rely on gentler techniques such as pheromone traps to catch pests like the vine moth, for example.

Harvest and Vinification

Our highly experienced harvest team gathers the grapes by hand over the course of numerous selection passes. This approach ensures optimal harvest material, an essential element in maintaining the exceptional quality of our wine. We vinify our grapes using traditional gravity-fed methods.

Spontaneous fermentation with indigenous yeast further reinforces the terroir character of our Rieslings.

Our wines contain no animal-based additives, meaning they are suitable as vegan products.

Extended time on the lees, traditional craftsmanship and minimalist intervention give rise to wine with a typical Mosel character reflective of the steep, exceptional vineyards for which the region is renowned.