



FRITZ HAAG 2020 Brauneberger Juffer Riesling Auslese

A richly concentrated late-harvest Riesling that maintains a lively, light-footed character from its intense slate-soil origins.

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, as well as above the sundial. This vineyard produces lighter, more delicate wines than the warmer, riper Sonnenuhr. Auslese is a special selection of late-picked, very ripe clusters with about 50 percent botrytis-affected grapes.

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 2020 VINTAGE

The 2020 growing season began mild, as usual, although with more precipitation than in recent years. But by early March the temperatures had begun to rise noticeably, hovering around 20°C at the beginning of April. Fortunately, we came nowhere near the peak temperatures of 2018 or 2019, and the vines are slowly adapting to the warmer weather, year after year. We were relieved to see them taking advantage of their deep roots to maintain reliable access to water. We are especially enthusiastic about the elegant, classically styled Kabinett and Spätlese we produced this year, with a few precious gems in the nobly sweet Prädikats.

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“Delicately smooth, juicy, and honeyed on the superbly creamy and sweet tasting palate and leaves a great sense of complexity and richness in the refined and elegant finish.” – September 2021

Wine&Spirits
TOP 100

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer
Alcohol: 7.5%
Residual Sweetness: 97 grams/liter
Total Acidity: 7.7 grams/liter
Total Production: 100 cases
UPC: 810404020036

NUTRITION INFO

Calories: 122 per serving (5 oz.)
Carbs & Sugar: 14.3 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan