



FRITZ HAAG

2020 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 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 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.

[93] Mosel Fine Wines

“Complex and multi-layered nose of cassis, greengage, candied grapefruit, orange blossom, and vineyard peach. Beautifully creamy but also superbly spicy and minty on the palate. Leaves a nice sense of lightness and energy in the focused finish.” – September 2021



TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer
Alcohol: 12.5%
Residual Sweetness: 2.6 grams/liter
Total Acidity: 7.3 grams/liter
Total Production: 600 cases
UPC: None

NUTRITION INFO

Calories: 107 per serving (5 oz.)
Carbs & Sugar: 0.4 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan