



## FRITZ HAAG 2020 Brauneberger Riesling Trocken “J”

**A finely structured dry Riesling that blends the distinctive characteristics of this legendary estate’s two Grosse Lage vineyards.**

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 along the steep slope, as well as above the sundial. This dry wine is a cuvée of 75% Juffer and 25% Sonnenuhr. A brief maceration is used to soften the brisk acidity before fermentation. It is lively and focused, with pure, clear fruit aromas and vivid citrus intensity on the palate.

### THE FRITZ HAAG ESTATE

The Fritz Haag estate is a historic family winery that dates back to 1605. The Haag family farms 17 hectares (42 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 mineral “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.

### [90] Mosel Fine Wines

*“Refined notes of pear, yellow peach, almond cream, dried flowers, and bergamot. Beautifully playful on the palate where fruity and creamy elements are nicely wrapped into a kick of ripe and zesty acidity.”* – September 2021

**Wine&Spirits**  
**TOP 100**

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling  
**Vineyard Sources:** Brauneberger Juffer and Juffer Sonnenuhr  
**Alcohol:** 12.0%  
**Residual Sweetness:** 4.9 grams/liter  
**Total Acidity:** 7.3 grams/liter  
**Total Production:** 1,300 cases  
**UPC:** 810404020005

#### NUTRITION INFO

**Calories:** 104 per serving (5 oz.)  
**Carbs & Sugar:** 0.7 grams per serving  
**Fat & Cholesterol:** None  
**Pesticide & Herbicide Free**  
**GMO Free**  
**Gluten Free**  
**Vegan**