



FRITZ HAAG

2022 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 2022 VINTAGE

Extreme dryness across the summer months, followed by variable weather in autumn, presented massive challenges and demanded steady nerves during the 2022 growing season. Young vines struggled in the intense heat, yet the older vines proved their resilience. In spite of the immense heat on the stony slate soils, their roots effortlessly reached deeper layers of earth with sufficient water. As challenging as the 2022 vintage was, the extraordinary quality of the wines shows that our many labors were worth it. Our Rieslings are already impressing us with concentrated fruit, yet also a certain lightness and fine elegance of massive promise.

[94] James Suckling

“Full caramelized peach and pineapple character on the generous palate. Excellent balance on the long creamy finish where there is just a hint of floral honey, yet the composition remains cool.” — Stuart Pigott, Sept. 2023

[93] Mosel Fine Wines

“Develops a nice touch of canned yellow peach, apple, peach, and whipped cream on the animating palate and leaves a clear and pure feel in the finish. A beautiful and especially very pure and transparent expression of Mosel Auslese” — September 2023

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer
Alcohol: 7.5%
Residual Sweetness: 98.0 grams/liter
Total Acidity: 7.5 grams/liter
Total Production: 50 cases
UPC: 810404020036

NUTRITION INFO

Calories: 123 per serving (5 oz.)
Carbs & Sugar: 14.5 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan