



FRITZ HAAG 2022 Juffer Riesling GG Riesling

An intense and complex “Great Growth” dry Riesling from the rocky slate soil of the Grosse Lage Juffer vineyard.

The Juffer vineyard dominates the dramatically steep Brauneberg slope and surrounds the smaller Juffer Sonnenuhr on three sides, extending both upstream and downstream, as well as above the sundial. A firmly structured dry Riesling, the Juffer GG is a special selection of ripe, healthy fruit and is produced primarily in stainless steel. A stunning wine, it is paradoxically weighty and weightless at the same time.

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 crisp pear fruit with underlying earthy and herbal complexity. Very well structured, fine tannins supporting the long, precise finish. Good aging potential, but already exciting.” – Stuart Pigott, Sept. 2023

[94] Mosel Fine Wines

“Quite focused and animating on the dynamic and taut palate.” – Sept. 2023

[93] Wine Enthusiast

“A harmonious wine, with superb length and aftertaste.” – May 2024

TECHNICAL INFO

Grape Variety: 100% Riesling

Vinification: Spontaneous fermentation in stainless steel and oak casks; five months on the full lees; no bâtonnage; no fining; light filtration at bottling.

Alcohol: 12.5%

Residual Sweetness: 3.5 grams/liter

Total Acidity: 7.5 grams/liter

Total Production: 500 cases

UPC: 810404021088

NUTRITION INFO

Calories: 108 per serving (5 oz.)

Carbs & Sugar: 0.5 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan