



FRITZ HAAG

2022 Brauneberger Juffer Riesling Kabinett

A brilliantly racy single-vineyard Mosel Riesling made in the delicate and low-alcohol Kabinett style.

The terrifyingly steep Brauneberg hillside has been revered as a top vineyard site since Roman times (it was the Romans who first cultivated wine grapes in the Mosel valley). For centuries, Brauneberg wines were among the most celebrated of all Mosel Rieslings. The Brauneberger Juffer Kabinett is a selection of early-picked fruit and has a very fine, delicate structure. Its pure, energizing fruitiness and expressive minerality exemplify the Fritz Haag style.

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.

[93] James Suckling

“Wonderful nose of cassis and flint with floral and baking spice nuances. Very clean and racy with so much drive and energy on the sleek and focused palate. Fantastic wet stone freshness at the long, super-clean finish.”
— Stuart Pigott, September 2023

[90] Wine & Spirits

“Here in the sundrenched Juffer, the wine leans toward the savory side of Riesling, even as candied chrysanthemum and melon rind lead the way. Pair it with Thai cuisine.”
— March 2024

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer
Alcohol: 8.0%
Residual Sweetness: 44.9 grams/liter
Total Acidity: 8.7 grams/liter
Total Production: 2,400 cases
UPC: 810404020029

NUTRITION INFO

Calories: 96 per serving (5 oz.)
Carbs & Sugar: 6.6 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan