



FRITZ HAAG

2022 Brauneberg Juffer Sonnenuhr Riesling GG

A breathtaking dry Riesling that seamlessly integrates depth and concentration with finely intense minerality.

The extremely steep, slate soil 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 choicest center cut of the slope and 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 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.

[95] James Suckling

“At once deep and charming this remarkable Mosel GG marries honeysuckle, vanilla bean and fresh herbal aromas with impressive structure and racy acidity on the extremely focused, sleek palate.” — Stuart Pigott, Sept. 2023

[92] Wine Enthusiast

“Mouth-watering acidity behind the flavors of ruby grapefruit, green apple and ripe lime. Features hints of white pepper, with a finish that delivers a flood of rich savoriness and dried green herbal notes.” — 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: 8.0 grams/liter
Total Production: 450 cases
UPC: 810404021071

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