



## FRITZ HAAG 2022 Brauneberger Juffer-Sonnenuhr Riesling Spätlese

**An intensely fruity yet delicate Riesling from fully ripe grapes, made in the moderately sweet Spätlese style.**

The extremely steep Brauneberg hillside has been a revered vineyard site since the Romans first cultivated wine grapes in the Mosel valley in the second century AD. The Juffer Sonnenuhr ("Sundial") vineyard is the the steepest and most south-facing part of the hillside. It produces profound, distinctive wines with great purity and concentration. Spätlese is the German term for "later picking," where extra time on the vine brings greater concentration and depth of flavor.

### 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] Mosel Fine Wines

*"Superbly playful, precise, fresh, and engaging on the beautifully zesty-fruity and nicely intense palate and leaves a glorious feel of fresh herbs and fine fruity elements in the long finish."* – September 2023

#### [94] James Suckling

*"Wonderfully vibrant and slatey acidity. Excellent balance, the sweetness easily harmonized by the Amalfi lemon freshness at the very clean, long finish."*  
– Stuart Pigott, September 2023

#### TECHNICAL INFO

**Grape Variety:** 100% Riesling

**Vineyard Sources:** Brauneberger Juffer Sonnenuhr

**Alcohol:** 7.5%

**Residual Sweetness:** 76.0 grams/liter

**Total Acidity:** 8.3 grams/liter

**Total Production:** 500 cases

**UPC:** 810404020043

#### NUTRITION INFO

**Calories:** 110 per serving (5 oz.)

**Carbs & Sugar:** 11.2 grams per serving

**Fat & Cholesterol:** None

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**