



FRITZ HAAG

2022 Brauneberger Juffer Riesling Spätlese

A highly aromatic, late-picked Riesling with an intensely elegant mineral structure balancing moderate sweetness.

The extremely steep Brauneberg hillside is an isolated, south-facing slope that is one of the drier vineyards in the area, a great advantage in this wet, northern climate. The Juffer vineyard surrounds the smaller Juffer Sonnenuhr on three sides and produces a somewhat lighter, more delicate style of wine. The late-picked Brauneberger Juffer Riesling Spätlese has fine, forceful fruit in the aroma, a linear focus on the palate and a pure slate finish.

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

“Fascinating nose of vanilla bean, licorice, white peach and melon. Giant wet stone freshness that pushes the unfermented grape sweetness, inherent to this style, way into the background. Firm structure at the long, cool and subtly earthy finish.” — Stuart Pigott, September 2023

[92] Mosel Fine Wines

“The wine develops a subtly opulent and delicately creamy feel of vineyard peach, apricot, cream, and finely spicy elements of a drinking Auslese on the palate but remains firmly Spätlese styled in the long and juicy finish.” — September 2023

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer
Alcohol: 7.5%
Residual Sweetness: 73.5 grams/liter
Total Acidity: 8.0 grams/liter
Total Production: 300 cases
UPC: 810404020036

NUTRITION INFO

Calories: 109 per serving (5 oz.)
Carbs & Sugar: 10.8 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan