



FRITZ HAAG

2022 Brauneberg Riesling Trocken “J”

«Aus Ersten Lagen»

A finely structured premier cru Riesling that blends the distinctive characteristics of this legendary estate’s best village vineyards.

This bottling combines the intensity and depth of the Grosse Lage Juffer and Juffer Sonnenuhr vineyards with the finesse and spicy minerality of Erste Lage Brauneberger Klostergarten. A brief maceration is used to soften the natural acidity before spontaneous fermentation in stainless steel. The VDP “1G” logo designates a wine sourced from more than one premier cru or grand cru site.

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

“Deep nose of pear, sage and spice. Generous and crisp with plenty of structure on the medium-bodied palate. Quite some herbal and wet stone complexity at the long, cool finish.” – Stuart Pigott, Sept. 2023

[91] Mosel Fine Wines

“Offers a very elegant and fresh nose. Proves beautifully animating and fresh on the slightly smooth-tasting palate and leaves a very refined and playful feel in the finish.” – Sept. 2023

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer, Juffer Sonnenuhr & Klostergarten
Alcohol: 12.0%
Residual Sweetness: 5 grams/liter
Total Acidity: 7.7 grams/liter
Total Production: 800 cases
UPC: 810404020005

NUTRITION INFO

Calories: 106 per serving (5 oz.)
Carbs & Sugar: 0.9 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan