



FRITZ HAAG

Highlights from the Press – Fritz Haag 2022

View from the Cellar Reviewed by John Gilman

“The lineup of 2022ers from Oliver Haag is excellent... The especially refined and complex Juffer-Sonnenuhr Grosses Gewächs bottling had to be one of the finest dry Rieslings I tasted in preparation for this report! However, it is not only the dry Rieslings from Oliver Haag that really shine in the 2022 vintage, as the Spätlesen and Auslesen from his holdings in the Juffer and Juffer-Sonnenuhr vineyards were also stellar in this vintage... This is absolutely a great vintage for the estate!” *August 2024*



Fritz Haag Riesling Trocken 2022

[90] *JamesSuckling* Reviewed by Stuart Pigott

Enticing aromas of spring meadows, crisp apples and pears. Refreshing to the point of being mouthwatering, although the acidity is moderate in the Mosel context. *September 2023*

[90] *Mosel Fine Wines*

The wine offers a beautiful nose of pear, starfruit, ginger, a dash of whipped cream, and smoky elements. It proves beautifully subtle and balanced on the palate and leaves a great elegant feel in the finish. A subtle dash of zest adds precision to the finish. *September 2023-Issue No. 67*

[89] *Wine Spectator*

A focused, taut version, with lime oil and apple blossom flavors set against a bitter mineral wall and cut with bracing acidity. A fresh-cut chive note gives this an herbaceous bent. Nearly bone-dry, but a touch of roundness keeps this from being austere. *June 2024*



Fritz Haag Brauneberger Riesling Trocken “J” 2022

[93] *JamesSuckling* Reviewed by Stuart Pigott

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. *September 2023*

[91] *Mosel Fine Wines*

Offers a very elegant and fresh nose made of white peach, grapefruit zest, a hint of ginger, mint, and smoke. The wine proves beautifully animating and fresh on the slightly smooth-tasting palate and leaves a very refined and playful feel in the finish. A touch of tartness adds class to the aftertaste. *September 2023-Issue No. 67*

[90] *Wine Spectator*

Crackles with mineral energy and laser-sharp acidity. For fans of the bone-dry style, with delicate elderflower and peach flavors underneath wet slate and citrus zest accents. Chive and floral notes detail the piercing finish — this screams for food. *June 2024*

[89] *Wine Enthusiast*

A light white, with yellow apple flavors and hints of prickly pear and jasmine. Well knit, featuring a pronounced but well-integrated acidity and a crunchy, mineral texture. *May 2024*

Continues



Fritz Haag Riesling (Feinherb) 2022

[91] *JamesSuckling* Reviewed by Stuart Pigott

A wonderfully youthful and joyfully aromatic Mosel Riesling with all the floral charm we associate with the region. Barely off-dry with a freshness that makes you glad to be alive! *September 2023*

[89] *Wine Spectator*

A green herbaceous thread weaves through the attractive mix of nectarine and persimmon notes in this tasty white. Glides along nicely, with good focus, offering mineral intensity that carries the medium-length finish, marked by lime oil and smoke. *June 2024*

[89] *Wine Enthusiast*

Alluring notes of quince and roasted pineapple mark this crunchy white with, vibrant acidity providing support and keeping this focused on the finish. *May 2024*



Fritz Haag Juffer Riesling 2022

[94] *JamesSuckling* Reviewed by Stuart Pigott

Deep and succulent, ripe and cool, mineral, herbal and floral. Stunning concentration and elegance on the precisely contoured medium-bodied palate. The ripeness and slatey freshness are exactly matched at the very elegant finish. *September 2023*

[92] *Mosel Fine Wines*

A beautiful nose made of blackberry, cassis, citrusy elements, whipped cream, and smoke. The wine proves deep and yet remarkably focused on the dry-tasting palate and leaves a nicely fruity and spicy feel in the long finish. The aftertaste is superbly airy and alluring.

September 2023-Issue No. 67

[90] *Wine Spectator*

Flavors of fresh meadow flowers, melon and sweet peach are shot through with lemony freshness and an intriguing note of menthol. With white tea tannins offering some structure, this finishes very dry and firm but not austere. Solid. *June 2024*



Fritz Haag "Tradition" Riesling (Feinherb) 2022

[93] *JamesSuckling* Reviewed by Stuart Pigott

Very enticing nose of a whole garden of fresh herbs and spring flowers with a touch of vanilla bean. A tremendously animating wine that's sleek and juicy with a lovely lightness of touch at the slatey finish. *September 2023*

[91] *Mosel Fine Wines*

Offers a very engaging nose made of whipped cream, bergamot, floral elements, white peach, ginger, and smoke. The wine still proves quite backward on the palate but reveals some of its greatness in the remarkably airy and floral finish. The aftertaste is all about peachy and mineral freshness. *September 2023-Issue No. 67*

[88] *Wine Enthusiast*

Very light and elegant, but featuring good intensity to the fruit and minerality, with a firm spine of acidity lending balance. Subtle sweetness marks the finish. *May 2024*

Continues



Fritz Haag Brauneberger Juffer Riesling GG 2022

[94] *JamesSuckling* Reviewed by Stuart Pigott

Full crisp pear fruit with underlying earthy and herbal complexity that expands as this aerates in the glass. Very well structured for the 2022 vintage, fine tannins supporting the long, precise finish. Good aging potential, but already exciting. *September 2023*

[94] *Mosel Fine Wines*

Offers a beautifully aromatic and quite appealing nose of anise, grapefruit zest, smoke, spearmint, yellow flowers, fine spices, and jasmine. The wine proves quite focused and animating on the dynamic and taut palate. There is still a hint of tartness in need of integration, but the length is stunning. The aftertaste has a touch of fruity presence, which makes the wine come over as slightly broader and lighter, but hugely impressive. *September 2023-Issue No. 67*

[94] *View from the Cellar*

The bouquet is absolutely classic in its composition of tart orange, lime, Juffer mossiness, wild yeasts, grey slate, citrus peel and a top note of lemon blossoms. On the palate the wine is bright, full-bodied, focused and elegant in personality, with a lovely core of fruit, fine mineral undertow, zesty acids and impeccable balance on the long, snappy and complex finish. Fine, fine juice. *Reviewed by John Gilman. August 2024*

[93] *Wine Enthusiast*

This is seductive, combining velvety texture and beautifully integrated, but firm acidity. A lacy quality offers an ideal backdrop for its peach, spruce, grapefruit, roasted nut and mineral flavors. A harmonious wine, with superb length and aftertaste. *May 2024*

[92] *Wine Spectator*

Expressive flavors of ripe peach and green plum are met with a steely wall of mineral notes, bringing tautness and structure to this delicious white. There's still plenty of juiciness and roundness to make this pleasurable now. Shows power and energy through the clean finish, with accents of white tea and geranium high notes. *June 2024*

[90] *Wine & Spirits*

From the steep south-facing blue-slate slopes of Brauneberg, this fragrant wine jumps out of the glass with a bouquet of white roses, lilies and acacia, turning to juicy flavors of melon rind on the palate. Fritz Haag's vineyard team hand selects the berries for this bottling to ensure the wine's power. *March 2024*



Fritz Haag Brauneberger Juffer Sonnenuhr Riesling GG 2022

[95] *JamesSuckling* Reviewed by Stuart Pigott

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. What an exciting brilliance this has at the long laser beam straight finish. *September 2023*

[95] *View from the Cellar*

The bouquet is beautifully precise and complex, wafting from the glass in a mix of fresh lime, pink grapefruit, crystalline slate minerality, wild yeasts, elder flowers, citrus zest and a lovely top note of mossiness. On the palate the wine is vibrant, full-bodied and more mineral-driven in personality than the Juffer GG this year, with a beautiful core of fruit, a fine spine of acidity, excellent focus and balance and a long, pure and dancing finish. This is outstanding... *Reviewed by John Gilman. August 2024*

[93] *Mosel Fine Wines*

It offers a beautifully complex and refined nose of yellow peach, smoke, anise, almond cream, spearmint, and a hint of apricot. The wine proves delicately juicy and creamy on the palate, and leaves a superbly animating fresher side in the long finish. The wine proves comparatively light-weighted, whereas the finish has a slightly more powerful side. This is a superbly impressive GG. *September 2023-Issue No. 67*

[92] *Wine Enthusiast*

This dry Riesling offers 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*

Continues



Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Kabinett 2022

[96] *JamesSuckling* Reviewed by Stuart Pigott

A super-elegant Riesling Kabinett with breathtaking interplay of very racy and slatey acidity with delicate exotic fruit and floral aromas on the extremely straight and precise palate. Impressive mid-palate concentration for this category and great purity at the finish. *September 2023*

[94] *Mosel Fine Wines*

A fruity-styled wine with a magnificent and complex nose of fresh bakery elements, bergamot, white flowers, thyme, jasmine, and smoke. The wine is superbly playful on the slightly richer yet refined palate. The finish is straight and focused and leaves a pure feel of herbs and fresh mint. This is a great Kabinett in the making. *September 2023-Issue No. 67*

Continues

Fritz Haag Brauneberger Juffer Riesling Kabinett 2022

[93] *JamesSuckling* Reviewed by Stuart Pigott

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. *September 2023*

[93] *Mosel Fine Wines*

Offers a subtly ample nose made of vineyard peach, mango, earthy spices, whipped cream, slate, and residual scents from its spontaneous fermentation. The wine is beautifully light-weighted and packed with whipped cream on the palate and leaves a subtly juicy and fruity feel in the long finish. The aftertaste is all about subtlety and elegance. *September 2023-Issue No. 67*

[92] *Wine Spectator* — Savvy Shopper —

A compelling version of the off-dry style, showing good concentration. Juicy apple and apricot flavors are cut with citrus zest and bitter-edged mineral notes, offsetting the sweetness nicely. A beam of racy acidity courses through, keeping this brisk, with a waft of smoke on the focused close. *June 2024*

[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*

[88] *Wine Enthusiast*

Delivers powerful acidity that supports the ripe, exotic flavors of guava, linking them to spice and mineral notes. This shows sweetness, but it is well balanced. *May 2024*

Chicago Wine Press

A brilliant off-dry style Riesling Kabinett from the Mosel Valley with good concentration and lower alcohol. The Brauneberger Juffer Kabinett is a selection of early-picked fruit and has a very fine, delicate structure. The color is a pale yellow with purity in the glass. Complex aromas of apricot, ripe juicy red apple, a hint of citrus zest, edgy stone minerality and an initial hint of flint. The acidity races through the palate with much energy and focus to counter the sweetness and add mouthwatering freshness through to a long finish. 224 cases imported of this lovely Riesling Kabinett and totally worth seeking out! *August 2024 — Reviewed by W Peter Hoyne*



Fritz Haag Brauneberger Juffer Riesling Spätlese 2022

[98] *Wine & Spirits*

The scent leads you on an ethereal journey through candied limes and salted mango rinds before arriving at an influx of freshly steeped jasmine tea. The texture of this wine is off the charts — the perfect balance of acid and sugar, tantalizing, with no end in sight. This is a profound wine that brings a smile upon the first smell and sip.

March 2024

[94] *JamesSuckling* Reviewed by Stuart Pigott

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. *September 2023*

[93] *Wine Enthusiast*

Beautifully delineated, pure and zingy. This shows expressive and concentrated notes of candied lime, vanilla and cream that mingle with the lively structure. Huge intensity of flavors and richness packed into this sleek frame. *May 2024*

[92] *Mosel Fine Wines*

A gorgeous nose made of vineyard peach, whipped cream, mango, bergamot, slate, and smoke. 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-Issue No. 67*

[92] *View from the Cellar*

The wine's bouquet is bright and refined, hopping from the glass in a combination of lime, sweet pear, Brauneberg mossiness, a beautiful base of slate, iris blossoms, elder flowers and a touch of incipient smokiness in the upper register. On the palate the wine is succulent, medium-full, complex and beautifully balanced, with a lovely core of pure fruit, fine soil undertow, zesty acids and a long, precise and very classy finish. This is a lovely bottle of Spätlese. *Reviewed by John Gilman. August 2024*

[91] *Wine Spectator*

Full, succulent and ripe, this white leans into its lush, off-dry profile, offering earthy dimension. Green tea tannins keep this from being too decadent, while juicy peach, honeysuckle and verbena flavors merge with wet slate and smoke notes through the fresh, persistent finish. *June 2024*



Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese 2022

[95] *Mosel Fine Wines*

A beautiful nose of blackberry, whipped cream, a hint of apricot, floral elements, and smoke. The wine proves 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. The sense of freshness, precision, and elegance are those of a Fritz Haag Spätlese from the finest vintages. What a great success! *September 2023-Issue No. 67*

[95] *View from the Cellar*

The gorgeous bouquet delivers scents of pear, fresh lime, white cherry, bee pollen, salty grey slate minerality, gentle botanicals, iris blossoms and dusty rose. On the palate the wine is vibrant, medium-full, complex and more filigreed in personality than the Juffer Spätlese, with a gorgeous core of fruit, a refined mineral underpinning, bouncy acids and lovely length and grip on the seamlessly balanced and flat-out delicious finish. *Reviewed by John Gilman. August 2024*

[94] *JamesSuckling* Reviewed by Stuart Pigott

This has the floral and vanilla bean aromas we associate with this great site for Riesling Spätlese wines. Wonderfully vibrant and slatey acidity. Excellent balance, the sweetness easily harmonized by the Amalfi lemon freshness at the very clean, long finish. *September 2023*

[93] *Wine & Spirits*

Grown on a south-facing slope, this wine features a spectrum of citrus from fresh pomelo to dried Meyer lemons. On the tongue, it's vibrant and rounded. Considering the warmth of the vintage, the Haags picked at the right moment to retain all this freshness. *March 2024*

[92] *Wine Spectator*

An open-knit style, with a beautiful range of melon, honeyed apple, peach and lilac flavors. Savory elements of smoke and dried herbs add intrigue to the well-defined palate. The finish is streaked with salt and smoke, plus plenty of crushed slate notes. A bit shy now, this will reveal more with time. *June 2024*

[92] *Wine Enthusiast*

A classic style, offering floral, citrus, saline and mineral aromas and flavors. Ripe orchard and stone fruit give it a typical feel midpalate. This is delicate, displaying precision and intensity, and finishing with fine, stony cut. *May 2024*

Continues

Chicago Wine Press

This wine reveals a light, pale yellow hue with perfumed fruit, herbs and a subtle hint of petrol. This wine is known for its elegance and soft precision in the glass. Lush honeydew melon, lemon curd, poached apples and a wide spectrum of yellow citrus fruits await. The core of this wine is elevated to another level with gentle acidity as it glides across your palate. *August 2024 – Reviewed by W Peter Hoyne*



Fritz Haag Brauneberger Juffer Riesling Auslese 2022

[94] JamesSuckling Reviewed by Stuart Pigott

Exotic fruits and flowers, but also a lot of baking spice on the expansive yet delicate nose. Full caramelized peach and pineapple character on the generous palate. Excellent balance on the long creamy finish where there is just a hint of floral honey; yet the composition remains cool. Drink or hold. *September 2023*

[93] View from the Cellar

The bouquet is beautifully pure and vivid, wafting from the glass in a mix of white cherry, sweet pear, honeycomb, a lovely coloring of mossy botanicals, slate, bee pollen, lilacs and a top note of citrus blossoms. On the palate the wine is pure, fullish and very elegant in profile, with a lovely core of fruit, a lovely spine of acidity, flawless balance and a long, focused and complex finish. This wine will age stunningly well. *Reviewed by John Gilman. August 2024*

[93] Mosel Fine Wines

A sweet wine with an initially quite restrained yet beautiful nose made of whipped cream, pear, vineyard peach, elderflower, mint, and smoke. The wine develops a nice touch of canned yellow peach, apple, peach, and whipped cream on the animating palate and leaves a clear and pure feel in the finish. A touch of sweetness still needs to melt away in the aftertaste but nothing a decade of bottle aging will not master. This is a beautiful and especially very pure and transparent expression of Mosel Auslese. *September 2023-Issue No. 67*

[92] Wine Enthusiast

There's rapier-like minerality to the elegant, concentrated and refined apricot, blood orange and gooseberry jelly flavors, with hints of anise. The long, vibrant finish features spice, citrus and hints of sea salt. Pure and seductive, this is built for the long haul. *May 2024*

[92] Wine & Spirits

The steep terraces of the Juffer site rise over the grey-and blue-slatted Brauneberg hill, providing Haag a wide selection of fruit to work into this Auslese. This late-harvest wine features honeyed peaches with an aromatic puff of flower oils. *March 2024*



Fritz Haag Brauneberger Juffer-Sonnenuhr Riesling Auslese 2022

[95] JamesSuckling Reviewed by Stuart Pigott

Super-floral and super-fine with a mountain stream freshness balancing the delicately tropical fruit, the floral honey sweetness underlying all this beautifully. Very long filigree finish with so much spicy subtlety. Very good aging potential. *September 2023*

[95] Mosel Fine Wines

A beautiful nose made of whipped cream, vineyard peach, apricot, blackberry, and spices. The wine is gorgeously juicy and fruity on the palate and leaves gorgeously juicy and creamy feel in the finish. A subtle touch of zest adds cut and structure to the aftertaste. What stands out, as so often with the great Fritz Haag wines, is this ethereal sense of balance and finesse. This is a textbook Auslese! *September 2023-Issue No. 67*

[94] View from the Cellar

The wine's aromatic constellation is gorgeous in its blend of white cherry, candied pear, hints of the yellow plum to come with bottle age, crystalline slate minerality, bee pollen, very understated mossiness and an absolute smorgasbord of floral scents redolent of lilacs, apple blossoms, elder flowers and white lilies. On the palate the wine is pure, focused and fullish, with lovely filigree and grip, zesty acids, a beautiful core of fruit and a long, seamlessly balanced, complex and vibrant finish. Just a beautiful wine. *Reviewed by John Gilman. August 2024*

[94] Wine & Spirits

With such a dry year in 2022, botrytis was hard to find, so, rather than relying on botrytized grapes, this Auslese finds solace in the ripeness of its fruit. This wine is notably lifted and light on its feet with understated power. *March 2024*

[93] Wine Enthusiast

This is generously packed, but maintains elegance, featuring a firm backbone of acidity and mineral details. Multilayered, with new elements emerging with each sip. Slate, red peach, brown sugar, honeysuckle and mangosteen fruit notes are the most prominent, leading to a long, mineral-laced finish. *May 2024*

Continues



**Fritz Haag Brauneberger Juffer Riesling
Auslese Goldkapsel 2022**

[97] *JamesSuckling* Reviewed by Stuart Pigott

The interplay of concentrated exotic fruit aromas (what a wide spectrum of them there are!) and the cool wet stone minerality of this succulent Auslese is a beauty to behold. Stunning vitality at the uplifting finish although the acidity is not high in the Mosel context. This has great potential, but you could certainly drink it right away if you want maximum freshness. *September 2023*

[97] *Mosel Fine Wines*

A noble-sweet wine with a stunning nose made of almond paste, vineyard peach, floral elements, citrusy notes, and smoke. The wine proves superbly playful, focused, and elegant on the palate and leaves an almost salty feel in the gloriously silky and fruity finish. A touch of dried fruits adds depth to the impeccably balanced aftertaste. What a stunning wine! *September 2023-Issue No. 67*

[93] *Wine & Spirits*

The Goldkapsel designation indicates a producer's decision to denote that a wine exceeds ripeness standards of its Prädikat. Here, Haag shows the power of this growing season in a sweet Riesling with a balance of savory herbs and pineapple in an ideal structure. *March 2024*



**Fritz Haag Brauneberger Juffer Sonnenuhr
Riesling Auslese Goldkapsel 2022**

[97] *JamesSuckling* Reviewed by Stuart Pigott

Very cool and delicate in spite of the floral honey sweetness that's wrapped around the elegant mineral acidity at the core of this beautiful Mosel Auslese. Very finely nuanced and precisely balanced at the extremely graceful, long finish. *September 2023*

[96] *Mosel Fine Wines*

A superb nose made of blackberry, vineyard peach, pear sorbet, floral elements, cream, honey, and smoke. The wine proves impeccably balanced on the palate where a touch of apricot and more of the honeyed side adds depth to the experience. The finish is gloriously balanced, subtle, and incredibly persistent. *September 2023-Issue No. 67*

[92] *Wine & Spirits*

On the lower portion of the Brauneberg's steep slope, this vineyard's position along the river makes it a prime site for sweet-wine production. Coaxing botrytis from a dry vintage, this is a wine that wears its sunshine well. Its dense maple-syrup and caramelized-citrus flavors ask for fruit-based desserts to serve with it.. *March 2024*

Continues



Fritz Haag Kestener Paulinshofberg Riesling GG 2022

[94] *JamesSuckling* Reviewed by Stuart Pigott

Wonderfully fine floral nose with a note that reminds me of a garden after summer rain. Ripe and generous, but also graceful and silky, this is a stunning 2022 Mosel GG. Fascinating red berry and oolong tea character on the long precise finish. *September 2023*

[93] *View from the Cellar*

Offers up a refined bouquet of lime, pink grapefruit, a touch of wild yeasts, citrus blossoms, a hint of the yellow plum that will arrive with extended aging and just a whisper of the same mossiness that is far more prevalent in the wines from the neighboring Juffer vineyard. On the palate the wine is deep, full-bodied, focused and vibrant, with a fine core of fruit, good soil signature, a lovely girdle of acidity and a long, complex and very nicely balanced finish. *Reviewed by John Gilman. August 2024*

[92] *Mosel Fine Wines*

An intense nose of anise, minty herbs, smoke, Conference pear, candied grapefruit, and earthy spices. The wine is beautifully playful and juicy on the finely juicy and fruity palate. The finish is still marked by a touch of tartness in need of integration and proves slightly broader and powerful. This is a very impressive dry Riesling in the marking. *September 2023-Issue No. 67*

[91] *Wine Spectator*

A very balanced style, with vibrant acidity keeping the ripe fruit in check, this offers a concentrated and exuberant mix of juicy peach, melon and crunchy apple flavors flecked with jasmine and celery seed notes. A smoky mineral accent hangs over the palate through the dry, precise finish. *June 2024*

[90] *Wine Enthusiast*

Peach, apricot and floral aromas and flavors highlight this dry Riesling. Plump, with enough acidity and crunchy texture to counter all the elements. Fine length. *May 2024*

AUCTION WINES



Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese No. 14 2022

[97] *JamesSuckling* Reviewed by Stuart Pigott

The nose of this remarkable 2022 Riesling Spätlese reminds me of a waterfall surrounded by ferns, flowers and moss. Stunning elegance and finesse on the juicy, but totally precise finish that doesn't want to stop. Dream on you crazy diamond! *September 2023*

[95+] *Mosel Fine Wines*

A gorgeous nose of smoke, minty herbs, spearmint, bergamot, acacia, orange blossom, cassis, lavender, and pear. The wine is delicately smooth and airy on the juicy and creamy palate. There is clear Auslese richness here, but it proves superbly packed in fresh elements. The balance is gorgeous, and this needs further aging before true greatness, and even has some upside potential with time. *September 2023-Issue No. 67*