



FRITZ HAAG

2023 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 a premier cru or multiple grand cru sites.

THE 2023 VINTAGE

Spring 2023 began with mild temperatures and ample rainfall, which replenished our depleted groundwater reserves. The much-needed rains of late July, coupled with moderate August temperatures, facilitated gradual grape ripening. September’s high temperatures during picking required swift yet careful selection by our harvest team. October brought sunny, slightly cooler weather that is ideal for harvesting fine wines from premium vineyard sites. The fruit is highly aromatic with concentrated minerality, and the young wines already showcase finesse, balance, and ripe fruit flavors with structured acidity.

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.

[93] James Suckling

“A wealth of wildflower and jasmine aromas and a dancing, light-footed touch make this barely medium-bodied dry riesling a delight.” — Stuart Pigott, Aug. 2024

[90] Wine Spectator

“A dry, full version, with ripeness and concentration. There’s a savory petrol edge to the persistent finish, which shows notes of green herbs and singed lime peel.” — Kristen Bieler, March 2025

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Sources: Brauneberger Juffer, Juffer Sonnenuhr & Klostergarten

Alcohol: 12.0%

Residual Sweetness: 5.0 grams/liter

Total Acidity: 7.4 grams/liter

Total Production: 800 cases

UPC: 810404020005

NUTRITION INFO

Calories: 105 per serving (5 oz.)

Carbs & Sugar: 0.7 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP