



FRITZ HAAG 2023 Estate Riesling

Made in the off-dry “feinherb” style, this joyful estate Riesling is a delightful introduction to the brilliant wines of Fritz Haag.

The Fritz Haag Estate Riesling is harvested from steep, slate-soil vineyards in the winery’s home village of Brauneberg and in the neighboring village of Mühlheim. It is made in a slightly off-dry style (called “feinherb” in German) that perfectly balances its fine peach and citrus fruit with the typically brisk acidity of Riesling grown in this cool-climate region. This makes it a very refreshing choice to serve as an aperitif, with salty appetizers, or as a partner for lighter vegetable dishes.

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.

[90] James Suckling

“Crisp, juicy, very animating and refreshing. Plenty of white tree fruit and some floral notes on the medium-bodied palate. Quite a robust finish.”

— Stuart Pigott, Aug. 2024

[89] Wine Spectator

“Lemon-lime powered peach and apple elements flecked with petrol and crushed slate, all on a bony frame. Honeyed tea, lime zest and smoky mineral notes echo on the medium finish, which is dry.”

— Kristen Bieler, March 2025

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberg, Mühlheim
Alcohol: 11.0%
Residual Sweetness: 17.0 grams/liter
Total Acidity: 8.2 grams/liter
Total Production: 2,500 cases
UPC: 810404020012

NUTRITION INFO

Calories: 104 per serving (5 oz.)
Carbs & Sugar: 2.5 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

