



## FRITZ HAAG 2023 Brauneberger Juffer-Sonnenuhr Riesling Auslese

**The epitome of finely selected, intensely mineral sweet Riesling from the magnificent “sundial” vineyard of Brauneberg.**

The terrifyingly steep Brauneberg hillside has been revered as a top vineyard site since the Romans first cultivated wine grapes in the Mosel valley in the second century. The Juffer Sonnenuhr is the choicest center cut of the Brauneberg — the steepest and most south-facing part of the hillside that surrounds the sundial. This Grosse Lage (grand cru) site produces profound, distinctive wines with great purity and concentration.

### 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.

#### [97] James Suckling

*“This astonishing Auslese has incredible finesse and purity on the super-focused, medium-bodied palate. The floral dimension of the wine is very wide, and yet this aspect of the wine is also superfine.”* — Stuart Pigott, Aug. 2024

#### [96] Mosel Fine Wines

*“Super refined and almost light-weighted in the palate, and only gradually reveals layers of complexity. The finish is superbly creamy and very long.”* — Dec. 2024

### TECHNICAL INFO

**Grape Variety:** 100% Riesling

**Vineyard Sources:** Brauneberger Juffer Sonnenuhr

**Alcohol:** 7.5%

**Residual Sweetness:** 95.0 grams/liter

**Total Acidity:** 7.9 grams/liter

**Total Production:** 120 cases

**UPC:** 810404020050

### NUTRITION INFO

**Calories:** 121 per serving (5 oz.)

**Carbs & Sugar:** 14.0 grams per serving

**Fat & Cholesterol:** None

**Pesticide & Herbicide Free**

**GMO Free**

**Gluten Free**

**Vegan**



VDP