



FRITZ HAAG

2023 Brauneberger Juffer-Sonnenuhr Riesling Spätlese

An intensely fruity yet delicate Riesling from fully ripe grapes, made in the moderately sweet Spätlese style.

The extremely steep Brauneberg hillside has been a revered vineyard site since the Romans first cultivated wine grapes in the Mosel valley in the second century. The Juffer Sonnenuhr ("Sundial") vineyard is the the steepest and most south-facing part of the hillside. It produces profound, distinctive wines with great purity and concentration. Spätlese is the German term for "later picking," where extra time on the vine brings greater concentration and depth of flavor.

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.

[96] James Suckling

"The floral finesse and the minerally power of this great Mosel Spätlese are complemented by a wonderful Amalfi lemon and lime zest freshness that lights up the sky."

— Stuart Pigott, Aug. 2024

[93] Mosel Fine Wines

"The wine coats the palate with slightly honeyed, yellow fruits and develops a hugely creamy and smooth side. The velvety texture leaves a subtly exotic and ripe feel in the long and elegant finish." — Dec. 2024

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Sources: Brauneberger Juffer Sonnenuhr

Alcohol: 7.5%

Residual Sweetness: 78.0 grams/liter

Total Acidity: 7.7 grams/liter

Total Production: 500 cases

UPC: 810404020043

NUTRITION INFO

Calories: 111 per serving (5 oz.)

Carbs & Sugar: 11.5 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP