









FRITZ HAAG 2023 Riesling Trocken

An amazingly pure and vibrant dry Riesling from one of the most revered wine estates in the Mosel valley.

The Fritz Haag Estate Riesling Trocken is harvested from steep, slate-soil vineyards in the winery's home village of Brauneberg and in the neighboring villages of Mühlheim and Burgen. It balances naturally brisk Mosel Riesling acidity with excellent concnetration, a delicate texture and an ultra-fine fruitiness. It's a bright and crisp dry Riesling, making it a perfect choice for a variety of shellfish dishes, and is especially ideal as a partner for briny, cold-water oysters.

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.

[91] James Suckling

"For an entry-level wine this dry Mosel riesling has a winning elegance. Light-bodied and juicy with plenty of delicate peach and white flower aromas, this is crisp and bright." — Stuart Pigott, Aug. 2024

[89] Wine Spectator

"Dry apricot and white nectarine notes are finely cut by tangy acidity in this racy yet friendly version. Pithy acidity drives energy through the focused finish." – Kristen Bieler, March 2025

TECHNICAL INFO

Grape Variety: 100% Riesling Vineyard Sources: Brauneberg, Burgen, Mühlheim Alcohol: 11.5% Residual Sweetness: 7.0 grams/liter Total Acidity: 7.8 grams/liter Total Production: 4,500 cases UPC: 810404020067

NUTRITION INFO

Calories: 101 per serving (5 oz.) Carbs & Sugar: 1.0 grams per serving Fat & Cholesterol: None Pesticide & Herbicide Free GMO Free Gluten Free Vegan

