



FRITZ HAAG

Highlights from the Press – Fritz Haag 2023



Fritz Haag Riesling Trocken 2023

[91] *James Suckling* Reviewed by Stuart Pigott

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. Just 11.5% alcohol. *August 2024*



Fritz Haag Juffer-Riesling (Feinherb) 2023

[94] *James Suckling* Reviewed by Stuart Pigott

A very elegant dry Mosel riesling with restrained, juicy white peach and crisp pear fruit plus stacks of dripping flowers and leaves (think of a garden after summer rain). Long, very clean, stony finish. *August 2024*

[90+] *Mosel Fine Wines*

Shows a superbly floral and smoky nose of greengage, rose, yellow peach, smoke, and bergamot. The wine is delicately juicy and smooth on the palate, with some aromatic and riper presence of yellow and almost exotic fruits. The energy in the finish is superb. *December 2024*



Fritz Haag Brauneberg Riesling Trocken “J” 1G 2023

[93] *James Suckling* Reviewed by Stuart Pigott

A wealth of wildflower and jasmine aromas and a dancing, light-footed touch make this barely medium-bodied dry riesling a delight. Plenty of peachy fruit and wet stone minerality right through the long and very clean, spicy finish. *August 2024*



Fritz Haag Riesling “Tradition” (Feinherb) 2023

[93] *James Suckling* Reviewed by Stuart Pigott

An excellent, barely off-dry Mosel riesling with stacks of crisp pear fruit, but also a wealth of dried herb character on the medium-bodied palate. Long, well-structured and crisp finish with plenty of positive energy. *August 2024*



Fritz Haag Riesling (Feinherb) 2023

[90] *James Suckling* Reviewed by Stuart Pigott

Crisp, juicy, very animating and refreshing. Plenty of white tree fruit and some floral notes on the medium-bodied palate. Quite a robust finish. *August 2024*

Continues



Fritz Haag Juffer Riesling GG Trocken 2023

[96] *JamesSuckling* Reviewed by Stuart Pigott

Very youthful on the nose, the pear and quince aromas slowly opening up as the wine aerates. Enormous power and stony depth on the concentrated, compact but extremely bright medium-bodied palate. Wonderful forest floor and wet stone complexity in the very long finish. Drinkable now, but best from 2026. *August 2024*

[91] *Mosel Fine Wines*

It shows a quite aromatic and slightly ripe nose of William pear, yellow peach, orange blossom, jasmine, minty herbs, and canned lemon, as well as apricot and even a whiff of exotic touch. The wine proves comparatively straight and focused on the zesty and herbal palate. There is a certain lightness, which adds freshness and a playful side especially to the richer and more intense finish. *December 2024-Issue No. 74*



Fritz Haag Kätzchen Riesling GG Trocken 2023

[93] *JamesSuckling* Reviewed by Stuart Pigott

Cool and delicate with plenty of spicy and leesy complexity, this is barely medium-bodied but it's well structured. A little bit simple in the finish for this category, but good length and harmony. *August 2024*

[90] *Mosel Fine Wines*

It offers an elegant and still slightly restrained nose of lime, grapefruit zest, bergamot, lavender verbena, spices, white minerals, and spearmint. The wine proves delicately smooth and juicy on the slightly fruit-driven palate and leaves a light and almost airy fresh touch. This elegant GG is superb. *December 2024-Issue No. 74*



Fritz Haag Juffer-Sonnenuhr Riesling GG 2023

[96] *JamesSuckling* Reviewed by Stuart Pigott

All the floral beauty and filigree of this great site are packed into a sleek silhouette. Wonderfully racy and vibrant, this youthful dry Mosel masterpiece barely weighs in as medium-bodied, but is incredibly expressive. Then comes the amazingly long, deep and delicate wet stone finish. Drinkable now, but best from 2026. *August 2024*

[90] *Mosel Fine Wines*

It starts off by showing a finely, refreshing reductive note of flint stone and wild herbs, before developing earthy spices, candied grapefruit, lemon zest, aniseed, and greengage, as well as ripe notes of apricot and acacia as it gets more airing. The wine has a richness of fruits on the palate, yet the initial smooth and suave side is wrapped in herbal and zesty elements. It leaves an intense and smoky feel of tartness in the long finish. This proves a quite imposing expression of dry Riesling in the making. *December 2024-Issue No. 74*



Fritz Haag Kestener Paulinshofberg Riesling GG Trocken 2023

[95] *JamesSuckling* Reviewed by Stuart Pigott

Complex aromas of licorice, sushi ginger and bergamot are wrapped around a firm, slatey core that gives this great linear drive on the sleek yet firmly structured medium-bodied palate. Long, firm and complete finish. Drinkable now, but best from 2026. *August 2024*

Continues



Fritz Haag Juffer Riesling Kabinett 2023

[95] JamesSuckling Reviewed by Stuart Pigott

So elegant and refined in spite of the generous peach fruit, this has a freshness like the first days of spring as the first green grass and flowers appear. What a precise balance of racy acidity and floral delicacy this has on the pristine, light-bodied palate. Very focused and pure finish.

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[91] Mosel Fine Wines

It shows a beautifully attractive and fresh nose of minty herbs, greengage, vineyard peach, almond, candied grapefruit, and minty herbs. The wine has juicy and intense ripe yellow fruits on the palate, which add a sense of smoothness and an almost Spätlese-styled presence. However, the finish proves playful and light weighted.

The aftertaste is clean and pure. This fruit-driven Kabinett is superb. *December 2024-Issue No. 74*



Fritz Haag Juffer-Sonnenuhr Riesling Spätlese 2023

[96] JamesSuckling Reviewed by Stuart Pigott

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. The grape sweetness is so beautifully interwoven in all this. Extremely long and filigreed finish. *August 2024*

[93] Mosel Fine Wines

A beautifully attractive and elegant nose of almond cream, minty herbs, pineapple, William pear, bergamot, apricot, acacia, and thyme. 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. The fruit intensity already plays in the Auslese category, yet the finesse remains of Spätlese lightness. This creamy Spätlese is splendid. *December 2024*



Fritz Haag Juffer Riesling Spätlese 2023

[95] JamesSuckling Reviewed by Stuart Pigott

What a haunting beauty this fabulously elegant Spätlese is. The cool, slightly limey freshness exactly balances delicate grape sweetness. This lies right on the borderline of light-bodied and medium-bodied, but the way it does that and simultaneously walks the tightrope of sweetness and dryness is what makes this so exciting. *August 2024*

[93] Mosel Fine Wines

A beautifully complex and elegant nose of fresh minty elements, candied lime, grapefruit, bergamot, verbena, lavender, and orange blossom. The wine is superbly juicy and delicately smooth on the comparatively light-weight yet complex palate. There is the typical whipped cream presence, which gives a lot of drinking pleasure as well as complexity. This combines charm and depth in a superb way.

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Fritz Haag Juffer Riesling Auslese 2023

[95] JamesSuckling Reviewed by Stuart Pigott

At once rich and vibrant, this is extremely refreshing. Wonderful white peach, yellow apple and spring blossom aromas. Dangerously energetic on the elegant, medium-bodied palate. So clean and bright in the long, straight finish. *August 2024*

[94] Mosel Fine Wines

Displays a quite aromatic and attractive nose of honeyed yellow peach, almond, rose, candied grapefruit, anise, smoke, William pear, a whiff of candy floss, and acacia. The wine combines intensity and a certain lightness and freshness on the palate, as both ripe, yellow fruits (canned yellow peach, quince, and pear) interplay with fresher elements including mint and anise. The finish is pure and aromatic (tangerine, mango), and proves nicely focused, despite the richness at play. This is a superb, playful riper Auslese. *December 2024-Issue No. 74*

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Fritz Haag Juffer-Sonnenuhr Riesling Auslese 2023

[97] *JamesSuckling* Reviewed by Stuart Pigott

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. Not a hint of the honey that botrytis gives, but it didn't need that to give it great concentration. Breathtakingly refreshing in the totally pristine finish. *August 2024*

[96] *Mosel Fine Wines*

It displays a super elegant and layered nose of white flowers, whipped almond cream, orange blossom, lavender, cinnamon, candied lime, and verbena. The wine is super refined and almost light-weighted in the palate, and only gradually reveals layers of complexity. The finish is superbly creamy and very long. *December 2024-Issue No. 74*



Fritz Haag Juffer-Sonnenuhr Riesling Auslese Goldkapsel 2023

[98] *JamesSuckling* Reviewed by Stuart Pigott

This rare high-end 2023 botrytis Auslese has a stunning combination of concentrated dried apricot and mango fruit, floral honey character and extremely vibrant acidity that keeps this super-fresh and straight on the medium- to full-bodied palate. Some may find the tension between those extremes too much at this early stage in the wine's life, but that's what this white raven is all about. Drinkable now, but best from 2027. *August 2024*

[96] *Mosel Fine Wines*

Displays a highly concentrated and rich nose of passion fruit, tangerine, orange peel, pineapple, quince jelly, honey, cassis, blueberry, mirabelle, and may tree, all wrapped in a whiff of volatile which enhances the aromatics. The wine starts off on the fresh and lively side with ripe, juicy acidity, before showing more exotic fruits and concentration. The depth is impressive, and the combination of ripe exotic fruits and lively acidity is very intense. There is also some clear BA presence as hints of oiliness and raisin come through. This is a super impressive, rich Auslese. *December 2024-Issue No. 74*

AUCTION WINES



Fritz Haag Juffer-Sonnenuhr Riesling Spätlese No. 14 2023

[98] *JamesSuckling* Reviewed by Stuart Pigott

Very deep and complex with a wonderfully subtle spiciness that almost perfectly complements the creamy-dreamy richness. This has an ample amount of natural grape sweetness, but the result remains so light-footed and incredibly animating on the medium-bodied palate. Great citrus freshness and finesse in the extremely long finish. Fantastic aging potential. *December 2024*

[95] *Mosel Fine Wines*

A sweet wine with a stunning nose of mint, whipped cream, lemon, grapefruit zest, and chalk. It proves subtly infused with apricot blossom on the creamy yet nicely playful palate and leaves a great multi-layered feel of fruits and herbs in the hugely long finish. The aftertaste is creamy but also incredibly finely chiseled. What a great success! *December 2024-Issue No. 74*



Fritz Haag Juffer-Sonnenuhr Riesling Auslese No. 10 2023

[98] *JamesSuckling* Reviewed by Stuart Pigott

The aromas of this remarkable Mosel Auslese remind me of the smell of my grandmother's fruit pies. The delicate baking spice character sets it apart and the range of fruit aromas is also striking. Then comes the delicate floral honey and ripe peach character on the very silky and refined palate. Super-long and refined finish. *December 2024*

[95] *Mosel Fine Wines*

It offers an intense and captivating nose, even if still slightly reductive at first, of passion fruit, pineapple, candied grapefruit, smoke, tar, blackberry, mirabelle, acacia honey, and framboise, all wrapped in a hint of volatile acidity. The wine proves intense also on the palate, where the initial strike of acidity is progressively joined by a rounder, riper feel of exotic fruits, giving a broader and more opulent side to the long finish. This is an impressive, ripe Auslese. *December 2024-Issue No. 74*

Continues

Fritz Haag Juffer-Sonnenuhr Riesling Kabinett 2023

[96] *JamesSuckling* Reviewed by Stuart Pigott

This is at the upper limit of light-bodied, but it has finesse and delicacy that is absolutely Mosel Kabinett. Then comes the incredible wet stone freshness that drives the extremely long, silky and precise finish. *December 2024*

[93] *Mosel Fine Wines*

A fruity-styled wine with a gorgeous nose of mint, whipped cream, citrusy elements, and chalk. The wine proves beautifully juicy and precise on the palate and leaves a long and hugely engaging feel of juicy fruits and tart minerals in the long finish. This is a beautiful even if subtly creamy expression of Kabinett in the making!

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