



FRITZ HAAG

2024 Brauneberg Riesling Trocken "J"

«Erste Lage»



A finely structured premier cru Riesling that blends the distinctive characteristics of this legendary estate's finest vineyards.

This bottling combines the intensity and depth of the Grosse Lage Juffer and Juffer Sonnenuhr vineyards with the finesse and spicy minerality of Erste Lage Brauneberger Klostergarten. A brief maceration is used to soften the natural acidity before spontaneous fermentation in stainless steel. The VDP "1G" logo designates a wine sourced from a premier cru or multiple grand cru sites.

THE 2024 VINTAGE

The 2024 vintage at Fritz Haag was defined by early bud break, mid-April frosts, and a moderate yet unpredictable summer – an all-too-familiar rhythm for Mosel growers. Though frost damage appeared significant at first, the vines rebounded well, aided by good water supply and balanced summer conditions. The result was a natural reduction in yield, allowing the fruit to ripen slowly and evenly across the estate's top vineyard sites. Careful hand selection at harvest ensured only pristine, golden grapes were brought in. Wines from this vintage reveal precision, clarity, and aromatic lift, supported by moderate alcohol and classic Mosel minerality. This is a textbook example of why the region's best wines often come from its most challenging years.

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.

[92] James Suckling

"Delicate and racy, this is a very lively, elegant wine. White tree fruit and blossoms on the nose, then intense fresh herbs on the sleek, light- to medium-bodied palate. Wet-stone minerality and restrained creaminess in the long finish." — Stuart Pigott, Sept. 2025

[91] Vinous

"Stone, smokiness and lovely citrus zest scents make for enticing, totally animating aromatics. The palate shines with zest, smoke and hints of white peach. It is svelte but dense and finishes on a note of salt." — Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Sources: Brauneberger Juffer, Juffer Sonnenuhr & Klostergarten

Alcohol: 12.0%

Residual Sweetness: 5.2 grams/liter

Total Acidity: 7.9 grams/liter

UPC: 810404020005

NUTRITION INFO

Calories: 105 per serving (5 oz.)

Carbs & Sugar: 0.8 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

