



FRITZ HAAG 2024 Estate Riesling

Made in the off-dry “feinherb” style, this joyful estate Riesling is a delightful introduction to the brilliant wines of Fritz Haag.

The Fritz Haag Estate Riesling is harvested from steep, slate-soil vineyards in the winery’s home village of Brauneberg and in the neighboring village of Mühlheim. It is made in a slightly off-dry style (called “feinherb” in German) that perfectly balances its fine peach and citrus fruit with the typically brisk acidity of Riesling grown in this cool-climate region. This makes it a very refreshing choice to serve as an aperitif, with salty appetizers, or as a partner for lighter vegetable dishes.

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.

[90] Vinous

“This dances onto the nose and palate with lemony charm and slate poise. Yes, there is slight residual sugar, but it sinks into the cool stone, presenting a Riesling of immense harmony on a light body. The 2024 is quintessential Mosel in a good way.” – Anne Krebiehl MW, Oct. 2025

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Vineyard Sources:** Brauneberg, Mühlheim
- Alcohol:** 10.5%
- Residual Sweetness:** 16.9 grams/liter
- Total Acidity:** 7.8 grams/liter
- UPC:** 810404020012

NUTRITION INFO

- Calories:** 99 per serving (5 oz.)
- Carbs & Sugar:** 2.5 grams per serving
- Fat & Cholesterol:** None
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

