



FRITZ HAAG 2024 Juffer Riesling Kabinett

A brilliantly racy single-vineyard Mosel Riesling made in the delicate and low-alcohol Kabinett style.

The terrifyingly steep Brauneberg hillside has been revered as a top vineyard site since Roman times (it was the Romans who first cultivated wine grapes in the Mosel valley). For centuries, Brauneberg wines were among the most celebrated of all Mosel Rieslings. The Brauneberger Juffer Kabinett is a selection of early-picked fruit and has a very fine, delicate structure. Its pure, energizing fruitiness and expressive minerality exemplify the Fritz Haag style.

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.

[91] James Suckling

“Crisp and juicy with a feather-light body. So much fresh apple and pear character, also some herbal intensity. Very crisp green apple finish.” – Stuart Pigott, Sept. 2025

TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Vineyard Sources:** Brauneberger Juffer
- Alcohol:** 8.0%
- Residual Sweetness:** 46.2 grams/liter
- Total Acidity:** 9.0 grams/liter
- UPC:** 810404020029

NUTRITION INFO

- Calories:** 97 per serving (5 oz.)
- Carbs & Sugar:** 6.8 grams per serving
- Fat & Cholesterol:** None
- Pesticide & Herbicide Free**
- GMO Free**
- Gluten Free**
- Vegan**

