



FRITZ HAAG 2024 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 concentration, 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 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

"Shimmers with lovely citrus brightness on the nose. The super-slender palate also has this zestiness and verve, but bedded in fine, ripe extract. A wonderful mouthful."
— Anne Krebiehl MW, Oct. 2025

[90] James Suckling

"Very clean and crisp, this light-bodied dry Mosel wine is extremely refreshing and well balanced. Spring blossom and garden herb aromas. A touch of slate in the finish completes the attractive picture."
— Stuart Pigott, Sept. 2025

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberg, Burgen, Mühlheim
Alcohol: 11.0%
Residual Sweetness: 7.1 grams/liter
Total Acidity: 7.6 grams/liter
UPC: 810404020067

NUTRITION INFO

Calories: 98 per serving (5 oz.)
Carbs & Sugar: 1.1 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

