



FRITZ HAAG 2024 Juffer Riesling Trocken GG

An intense and complex “Great Growth” dry Riesling from the rocky slate soil of the Grosse Lage Juffer vineyard.

The Juffer vineyard dominates the dramatically steep Brauneberg slope and surrounds the smaller Juffer Sonnenuhr on three sides, extending both upstream and downstream, as well as above the sundial. A firmly structured dry Riesling, the Juffer GG is a special selection of ripe, healthy fruit and is produced primarily in stainless steel. A stunning wine, it is paradoxically weighty and weightless at the same time.

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.

[95] Vinous

“Highlights of chervil and lemon balm reverberate with the slate. Stoniness also defines the palate and takes over, the herbal and citric overtones merge into the background. Beautifully integrated.”
— Anne Krebiehl MW, Oct. 2025

[93] James Suckling

“The fresh walnut aromas of this dry Mosel are very striking. Fascinating interplay of savory, sage, nut and apple flavors on the focused, medium-bodied palate.”
— Stuart Pigott, Sept. 2025

TECHNICAL INFO

Grape Variety: 100% Riesling

Vinification: Spontaneous fermentation in stainless steel and oak casks; five months on the full lees; no bâtonnage; no fining; light filtration at bottling.

Alcohol: 12.0%

Residual Sweetness: 4.9 grams/liter

Total Acidity: 7.5 grams/liter

UPC: 810404021088

NUTRITION INFO

Calories: 105 per serving (5 oz.)

Carbs & Sugar: 0.7 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan



VDP