



FRITZ HAAG

2024 Brauneberg Juffer-Sonnenuhr Riesling GG

A breathtaking dry Riesling that seamlessly integrates depth and concentration with finely intense minerality.

The extremely steep, slate soil Brauneberg hillside has been revered as a top vineyard site since the Romans began cultivating wine grapes in the Mosel valley in the first century. The Juffer Sonnenuhr (“Sundial”) vineyard is the choicest center cut of the slope and produces profound, distinctive wines with great purity and concentration. The Juffer Sonnenuhr GG is produced in a combination of traditional, neutral oak Fuder casks (about 60%) and stainless steel tanks.

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.

[96] Vinous

“Density, serenity, and subtlety stand out immediately. The palate has substance, stoniness and juiciness. Everything here is compact, with gorgeously racy acidity, fill and suppleness on a superbly contoured, stony body.”
— Anne Krebiehl MW, Oct. 2025

[95] James Suckling — *Top 100 Wines of Germany 2025 #88*

“Concentrated and very filigreed, with a barely medium-bodied palate that shows incredible precision. Very long, delicate, slaty finish.” — 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: 4.7 grams/liter

Total Acidity: 7.2 grams/liter

UPC: 810404021071

NUTRITION INFO

Calories: 104 per serving (5 oz.)

Carbs & Sugar: 0.7 grams per serving

Fat & Cholesterol: None

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

