



FRITZ HAAG

Highlights from the Press – Fritz Haag 2024



Fritz Haag Riesling 2024

[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.

Reviewed by Anne Krebiehl MW – October 16, 2025



Fritz Haag Riesling "Tradition" 2024

[92] *Vinous*

Flintiness still hovers on the nose, but the palate presents gorgeously salty linearity enriched with citrus zestiness and a touch of pith. This comes with wonderful balance and swallows up the residual sugar as it sinks into stone. Elegance, lightness and poise make the 2024 a standout with a super zesty finish. *Reviewed by Anne Krebiehl MW – October 16, 2025*



Fritz Haag Riesling Trocken 2024

[90] *Vinous*

Gentle reduction shimmers with lovely citrus brightness on the nose, even with a touch of bergamot. The super-slender palate also has this zestiness and verve, but bedded in fine, ripe extract. The 2024 is a wonderful mouthful. *Reviewed by Anne Krebiehl MW – October 16, 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.

September 2025 – Reviewed by Stuart Pigott



Fritz Haag Brauneberg Riesling Trocken "J" 1G 2024

[92] *James Suckling*

Delicate and racy, this is a very lively, elegant wine. White tree fruit and blossoms on the nose, then intense fresh herbs on the sleek, light- to medium-bodied palate. Wet-stone minerality and restrained creaminess in the long finish. *September 2025 – Reviewed by Stuart Pigott*

[91] *Vinous*

Stone, smokiness and lovely citrus zest scents make for enticing, totally animating aromatics. The palate shines with zest, smoke and hints of white peach. It is svelte but dense and finishes on a note of salt.

Reviewed by Anne Krebiehl MW – October 16, 2025

Continues



Fritz Haag Juffer Riesling (Feinherb) 2024

[95] *Vinous*

Gentle smoke and slate wrap their way around the ripest white peach aroma. The result is seductive and bright on the nose. The palate has density, compactness, fill and gorgeous buffering that carries zingy, zesty lemon on layers of stone. Lightness, brightness and freshness are supreme here. It is simply wonderful. This is luminous in 2024.

Reviewed by Anne Krebiehl MW – October 16, 2025

[93] *James Suckling*

This wonderful off-dry Mosel Riesling is packed with wild herb aromas and smoky lees complexity. Bold and well-structured on the medium-bodied palate. A sleek, serious wine. Then comes the delightfully filigreed finish. *September 2025 – Reviewed by Stuart Pigott*



Fritz Haag Brauneberg Riesling "Tradition" (Feinherb) 2024

[93] *James Suckling*

At once elegant and juicy with a bright and lively personality, this is a playful yet serious expression of the great Brauneberg sites. Barely medium-bodied with restrained white peach flavors on the front palate that expand in the long, polished finish.

September 2025 – Reviewed by Stuart Pigott

Fritz Haag Juffer Riesling GG Trocken 2024

[95] *Vinous*

Still a little reductive on the nose but underneath, greengage, herb and citrus meet in aromatic unison. Those 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. The 2024 is beautifully integrated, dry and will unfurl its undoubted charm only with time. *Reviewed by Anne Krebiehl MW – October 16, 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. Very racy finish with stoney austerity that might be too much for some. *September 2025 – Reviewed by Stuart Pigott*

Fritz Haag Juffer-Sonnenuhr Riesling GG 2024

[96] *Vinous*

Density, serenity, and subtlety stand out immediately. The nose is shy, but the palate has substance, stoniness and juiciness. Everything here is compact, with gorgeously racy acidity, fill and suppleness on a superbly contoured, stony body. The 2024 is wonderful, understated and serene. *Reviewed by Anne Krebiehl MW – October 16, 2025*

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

At once cool yet ripe, with a wealth of subtle white fruit and wildflower aromas, this has all the refinement we expect from this great site.

Concentrated and very filigreed, with a barely medium-bodied palate that shows incredible precision. Very long, delicate, slatey finish.

September 2025 – Reviewed by Stuart Pigott

Fritz Haag Monzeler Kätzchen Riesling GG 2024

[94] *Vinous*

Gentle flintiness unites with enticing tangerine zest on the nose. The palate offers that same aromatic allure, combining wonderfully racy linearity with ripe citrus notions that tingle and make the mouth water. Stony verve and straightness come together in gorgeous, energetic harmony and elegance. *Reviewed by Anne Krebiehl MW – October 16, 2025*

Continues

**Fritz Haag Kestener Paulinshofberg
Riesling GG Trocken 2024**

[94] *Vinous*

Gentle flintiness unites with enticing tangerine zest on the nose. The palate offers that same aromatic allure, combining wonderfully racy linearity with ripe citrus notions that tingle and make the mouth water. Stony verve and straightness come together in gorgeous, energetic harmony and elegance. *Reviewed by Anne Krebiehl MW – October 16, 2025*

[93] *James Suckling*

With its mouth-filling Mirabelle plum flavors and elegant acidity, this is a beautifully balanced dry Mosel. With some aeration, it develops fascinating fresh sage and tarragon aromas. Medium-bodied palate and a long, polished finish. *September 2025 – Reviewed by Stuart Pigott*



Fritz Haag Juffer Riesling Kabinett 2024

[91] *James Suckling*

Crisp and juicy with a feather-light body, this is a very delicate expression of the famous Juffer site. So much fresh apple and pear character, also some herbal intensity. Very crisp green apple finish. *September 2025 – Reviewed by Stuart Pigott*



Fritz Haag Juffer Riesling Spätlese 2024

[96] *Vinous*

Mixes a subtle streak of lime with flinty reduction, pointing right away at raciness. The palate is stony and taut, but trembles with white and yellow peach at its core, framed by vivid zestiness. It is light, juicy and bright. The 2024 pirouettes across the palate in consummate fashion. If you told me this was a Kabinett, I'd believe you. It is so agile, fresh and zesty. The 2024 is unbelievably energetic and gorgeously balanced. It is deliciousness itself.

Reviewed by Anne Krebiehl MW – October 16, 2025

[94] *James Suckling*

The wide spectrum of aromas reminds me of English hedges in summer. Wonderfully vibrant and slatey on the juicy, medium-bodied palate, this is joyfully refreshing. Long, refined finish. *September 2025 – Reviewed by Stuart Pigott*



Fritz Haag Juffer-Sonnenuhr Riesling Spätlese 2024

[96] *Vinous*

The picture of juicy zestiness. Tangerine peel and orange juiciness dance on salty slate, bringing the suppleness of their ripeness while remaining on the svelte, sinuous side that is so disarming. This is compact, direct, impactful and yet full of ease and fun. What a gorgeous wine. It is alive, energetic and delicious.

Reviewed by Anne Krebiehl MW – October 16, 2025

[94] *James Suckling*

This very silky and elegant Spätlese glides over your palate in spite of its abundant acidity. The freshness of a mountain stream is married to succulent flavors of mandarin oranges and white peaches. Very long, filigreed finish. *September 2025 – Reviewed by Stuart Pigott*

Continues



Fritz Haag Juffer Riesling Auslese 2024

[96] *Vinous*

Made with negligible amounts of botrytis. It is still a little stunned by the sulfur dioxide, but the palate has its own way, flowing with the juiciest peach and zestiest lemon, flexing endless limbs in sinuous poses. This is all gamine elegance and fine-boned poise, with gorgeous depths of slate and citrus. The 2024 is slender and simply exquisite.

Reviewed by Anne Krebiehl MW – October 16, 2025

[94] *James Suckling*

Anyone who thinks that an Auslese is a big, rich wine should try this sleek, wonderfully refreshing beauty that has a wealth of floral aromas. Extremely pronounced wet-stone minerality on the cool, precise, medium-bodied palate. Super-clean and straight finish.

September 2025 – Reviewed by Stuart Pigott



Fritz Haag Juffer-Sonnenuhr Riesling Auslese Goldkapsel 2024

[97] *James Suckling*

Stunning aromas and flavors of ripe mangosteens and white tropical flowers. Very concentrated and succulent on the amazingly precise, pure, medium-bodied palate. The interplay of creaminess and brilliant acidity in the finish is really breathtaking. *September 2025 – Reviewed by Stuart Pigott*

Continues



Fritz Haag Juffer-Sonnenuhr Riesling Auslese 2024

[95] *James Suckling*

Still very youthful, this super-vibrant Auslese has electric freshness and is as focused as a laser beam. Because of the combination of density and brilliance, it's very hard to say if this is really light-bodied or full-bodied, but this is incredibly refreshing for a sweet wine.

Long, extremely pristine finish. *September 2025 – Reviewed by Stuart Pigott*

AUCTION WINES

Fritz Haag Juffer-Sonnenuhr Riesling Kabinett No. 13 2024

[96] *Mosel Fine Wines*

It offers superb and telltale nose of citrusy whipped cream, cassis, grapefruit, mint, smoke, thyme, aniseed, and greengage. The wine proves superbly alluring on the palate, where the fruit is superbly lifted by a ripe touch of acidity. The finish is stunningly airy and multi-layered. This is a great Kabinett in the making cut along the classic lines that has made the success of the Estate over the years!
October 2025/Issue No.78

[95] *James Suckling*

Super elegant and silky, this remarkable Kabinett is as succulent as it is delicate. Wonderful white peach, honeysuckle and wet-stone flavors on the light-bodied palate. Such a long and pure finish.
September 2025 – Reviewed by Stuart Pigott



Fritz Haag Juffer-Sonnenuhr Riesling Spätlese No. 14 2024

[97] *Mosel Fine Wines*

It displays a stunning nose of smoke, lime, whipped cream, grapefruit, vineyard peach, and thyme. The wine develops a creamier side on the palate, where apricot-infused flavors mingle with cream, grapefruit, and fine spices. The finish is hugely complex, alluring, and multi-layered. It will need a full decade to fully develop its huge inner complexity and gain even more in finesse. This is a great expression of subtly creamy Spätlese in the making! *October 2025/Issue No.78*

[96] *James Suckling*

The joyful lightness and crystalline purity of this beauty are wonders to behold. Fabulous white peach, bergamot and fresh summer apple aromas. Then comes lime zest freshness that lights up barely medium-bodied palate. Extremely long and precise finish.
September 2025 – Reviewed by Stuart Pigott



Fritz Haag Juffer-Sonnenuhr Riesling Auslese No. 6 2024

[97] *Vinous*

Initial notes of Reine Claude plum and lemon define the nose. The palate is a harmonious flow of tangerine, slate, citrus and white peach. A core of ripeness radiates its sweetness through that wonderful, stony zestiness. It is so balanced and fresh. The 2024 is superbly fine, absolutely chiseled and gorgeous. *Reviewed by Anne Krebiehl MW – October 16, 2025*



Fritz Haag Juffer-Sonnenuhr Riesling Auslese Goldkapsel No. 9 2024

[96] *Vinous*

Greengage and pale-yellow plum aromas frame the lime on the nose. The intensity and concentration of the botrytized fruit only appear as supple, gentle sweetness on the midpalate, where brightness takes equal billing. This is the sweetest wine in the line-up, offering candied pineapple notes exquisitely contoured by lemon and lime. What a slender, elegant and sweet little number. *Reviewed by Anne Krebiehl MW – October 16, 2025*