



FRITZ HAAG

2025 Juffer-Sonnenuhr Riesling Auslese Goldkapsel

The epitome of finely selected, intensely mineral sweet Riesling from the magnificent "sundial" vineyard of Brauneberg.

The terrifyingly steep Brauneberg hillside has been revered as a top vineyard site since the Romans first cultivated wine grapes in the Mosel valley in the first century. The Juffer Sonnenuhr is the choicest center cut of the Brauneberg — the steepest and most south-facing part of the hillside that surrounds the sundial. This Grosse Lage (grand cru) site produces profound, distinctive wines with great purity and concentration.

THE 2025 VINTAGE

The 2025 vintage at Fritz Haag was defined by the earliest start in the estate's history and its quickest, most intensive harvest to date. A mild, dry spring and warm temperatures in late April accelerated flowering, while ideal summer conditions set the stage for an early season. Warm, heavy rains in September brought renewed vineyard growth and made and early harvest essential. Flexibility and careful selection were critical as the team worked between rain events to bring in clean, healthy fruit to the cellar. Despite the demanding pace, quality proved exceptional across the range, from Gutswein to Goldkapsel. The young wines already show clear, concentrated fruit, vibrant freshness, and precise balance.

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.

[99] Stuart Pigott Reviews

"Just a hint of botrytis on the nose, with a wonderfully delicate aroma of yellow fruits, mango and a touch of cocoa — what a feast for the nose. Rich, super-fresh apricot, yet very delicate, extremely long and elegant."
— Frank Ebbinghaus, May 2026

[96] Vinous

"The palate plunges into peach, with that rich, fleshy texture of ripest peach compote and luscious depth. Everything is portrayed with the highest precision; this is a technicolor peach, popping up, enticing, intense and countered by the most wonderful zestiness."
— Anne Krebiehl, MW. Sept. 2026

TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer Sonnenuhr
Alcohol: 7.5%
Residual Sweetness: 145 grams/liter
Total Acidity: 8.9 grams/liter

NUTRITION INFO

Calories: 151 per serving (5 oz.)
Carbs & Sugar: 21.5 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

VDP