



FRITZ HAAG

2019 Brauneberger Juffer Riesling Auslese

A richly concentrated late-harvest Riesling that maintains a lively, light-footed character from its intense slate-soil origins.

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 second century. The Juffer vineyard surrounds the smaller Juffer Sonnenuhr on three sides, extending both upstream and downstream, as well as above the sundial. This vineyard produces lighter, more delicate wines than the warmer, riper Sonnenuhr.

Auslese is a special selection of late-picked, very ripe clusters with about 50 percent botrytis-affected grapes. It is a rich, fullbodied style of Riesling, with a lively interplay between fruity sweetness and vibrant acidity. It makes a deliciously refreshing, palate-cleansing “sorbet” between courses, or a brilliant accompaniment to fresh fruit dessert dishes.

THE FRITZ HAAG ESTATE

The Fritz Haag estate is a historic family winery that dates back to 1605. The Haag family farms 17 hectares (42 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 mineral “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.

THE 2019 VINTAGE

“The best vintage I have ever tasted for German riesling in my four-decade career. It was a breathtaking experience to discover this embarrassment of riches!” – Stuart Pigott, JamesSuckling.com, September 2020

[96] JamesSuckling.com

“A creamy-dreamy Auslese with a ton of super ripe white peaches and some tropical flowers that’s still nimble on its feet. Long, pristine finish with a ton of minerality.”

[96] Wine Advocate



TECHNICAL INFO	NUTRITION INFO
Grape Variety: 100% Riesling	Calories: 127 per serving (5 oz.)
Vineyard Sources: Brauneberger Juffer	Carbs & Sugar: 15.5 grams per serving
Alcohol: 7.5%	Fat & Cholesterol: None
Residual Sweetness: 105 grams/liter	Pesticide & Herbicide Free
Total Acidity: 8.3 grams/liter	GMO Free
Total Production: 150 cases	Gluten Free
UPC: None	Vegan