



Winemaker Oliver Haag

FRITZ HAAG 2017 Riesling Trocken



THE FRITZ HAAG ESTATE

The Fritz Haag estate is a family enterprise that 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 MOSEL REGION

The Mosel River flows from France into western Germany near the city of Trier, and winds its way northeast to its confluence with the Rhine. This region is known for its delicate, mineral-inflected wines from slate soils. The Fritz Haag estate is in the Middle Mosel village of Brauneberg, a few kilometers upstream from Berncastel. The Brauneberg (“brown hill”) vineyards are located on the steep, south-facing hillside on the opposite side of the river.

FRITZ HAAG RIESLING TROCKEN

The Estate Riesling Trocken balances the brisk Mosel Riesling acidity with a delicate texture and an ultra-fine fruitiness. It shows excellent concentration and very pure fruit atop brilliantly ripe acidity. The Estate Riesling Trocken is bright and crisp, making it a perfect choice for a variety of shellfish dishes, and especially ideal as a partner for briny, cold-water oysters.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Sources: Brauneberg, Burgen, Mühlheim

Must Weight: 87 Oechsle (20.9 Brix)

Alcohol: 11.5%

Total Acidity: 8.0 grams/liter

Residual Sweetness: 8.1 grams/liter

Total Production: 3,200 cases

UPC: 810404020067

FROM THE PRESS

[91] *Stuart Pigott (JamesSuckling.com)*

“Like biting into a crisp pear but without the sweetness. This is very clean and bright with great balance. Whatever time of day or night it is, you can grab this and head to a restaurant!” *June 2018*