



Brauneberger Juffer Sonnenuhr Vineyard



Winemaker Oliver Haag

FRITZ HAAG

2017 Brauneberger Juffer Sonnenuhr Riesling Spätlese



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 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 Bernkastel. The Brauneberg (“brown hill”) vineyards are located on the steep, south-facing hillside on the opposite side of the river.

BRAUNEBERGER JUFFER SONNENUHR RIESLING SPÄTLESE

The Juffer Sonnenuhr (“Sundial”) vineyard is the choicest center cut of the Brauneberg — the steepest and most south-facing part of the hillside. This Grosse Lage (grand cru) site produces profound, distinctive wines with great purity and concentration. The Brauneberger Juffer Sonnenuhr Riesling Spätlese is gorgeously complex, with a silky mineral structure and a captivating aroma that forces you to pay attention. A classic wine that is delicious now and will age for decades.

TECHNICAL INFO

Grape Variety: 100% Riesling

Vineyard Sources: Brauneberger Juffer Sonnenuhr

Must Weight: 92 Oechsle (22 Brix)

Alcohol: 7.5%

Total Acidity: 8.5 grams/liter

Residual Sweetness: 88 grams/liter

Total Production: 300 cases

UPC: 810404020043

FROM THE PRESS

[94] Stuart Pigott (JamesSuckling.com)

“Sweet florals, vanilla beans and ripe white peaches on the nose. Generous sweetness, but there is a great structure behind it. Serious complexity, too. If you like rieslings with this kind of juicy sweetness, this is delicious right now. Or you can wait five, 10 or 20 years for the balance to move in the dry direction. The wine easily has that kind of aging potential.” *June 2018*