



Brauneberg Vineyard Map



Winemaker Oliver Haag

# FRITZ HAAG

## 2017 Brauneberger Juffer 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 RIESLING SPÄTLESE

The terrifyingly steep Brauneberg hillside has been revered as a top vineyard site since the Romans first cultivated wine grapes in the Mosel valley. It is an isolated, south-facing hill that is one of the drier vineyards in the area, a great advantage in this wet, northern climate.

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. The late-picked Brauneberger Juffer Riesling Spätlese has fine, forceful fruit in the aroma, a linear focus on the palate and a pure slate finish. A great choice for spicy dishes with fresh flavors and a lively sweet/tart balance.

### TECHNICAL INFO

- Grape Variety:** 100% Riesling
- Vineyard Sources:** Brauneberger Juffer
- Must Weight:** 90 Oechsle (21.5 Brix)
- Alcohol:** 8.0%
- Total Acidity:** 10.2 grams/liter
- Residual Sweetness:** 76 grams/liter
- Total Production:** 240 cases
- UPC:** 810404020036

### FROM THE PRESS

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

“Tons of herbs and quite some yeast on the nose. The latter is the result of minimal handling in the cellar. Succulent and well-structured with a very clean, crisp finish. This a serious Mosel Spätlese with plenty of herb and mineral character at the long and racy finish. Drink or hold.”

June 2018