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Fritz Haag

Fritz Haag Brauneberger Juffer Riesling Spätlese 2023 is a late-picked, highly aromatic Riesling that balances delicate sweetness with an intensely mineral structure, offering a refined and elegant experience.



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Brauneberger Juffer Riesling Spatlese 2023

Mosel, Germany

Region and Vineyards

The **Brauneberger Juffer vineyard**, located on the steep, south-facing slopes of the Mosel Valley, is surrounded by the famed Juffer Sonnenuhr vineyard on three sides. Known for its slightly lighter and more delicate style compared to its smaller counterpart, the Juffer vineyard produces wines with a **refined fruit profile and pronounced minerality**.

The vineyard's soils are dominated by **Devonian slate**, which retains heat during the day and radiates it at night, promoting optimal ripening in this cool, northern climate. These conditions, combined with its drier microclimate, create Rieslings of precision, elegance, and a unique slate-driven character.

Winemaking

This **100% Riesling** Spätlese is crafted from hand-harvested grapes picked late in the season to achieve optimal ripeness. The 2023 vintage benefited from a growing season marked by **mild spring temperatures**, replenishing rains in late July, and a warm September, which enhanced the aromatic complexity and concentrated minerality of the grapes.

Fermentation is carried out at cool temperatures to preserve the wine's delicate fruit and floral notes. The wine retains a **residual sweetness of 73 grams per liter**, balanced by an acidity of **7.8 grams per liter**, resulting in a vibrant and elegant Spätlese with **7.5% alcohol**. This meticulous approach ensures a wine with both immediate appeal and long aging potential.

Tasting Notes

- **Color:** Pale yellow with golden reflections.
- **Aroma:** Aromatic notes of **lime zest, ripe peach, and floral honey**, with subtle hints of wet slate and citrus blossom.
- **Palate:** Juicy and vibrant, showcasing flavors of **green apple, pineapple, and delicate sweetness**, underpinned by crisp acidity and a pure slate-driven finish.

Alcohol :7,50 %

Composition: 100% Riesling



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Did You Know?

The **2023 vintage** required careful selection during harvest due to warm September temperatures, but the conditions yielded grapes with exceptional balance and aromatic intensity. Wines from the Brauneberger Juffer vineyard are celebrated for their ability to age gracefully for decades.

Wine Pairing Ideas

- **Spicy Thai shrimp salad:** The wine's sweetness and acidity balance the heat and tang of the dish.
- **Roast duck with orange glaze:** Its vibrant fruit flavors and crisp finish enhance the richness of the duck.
- **Goat cheese tart with fresh herbs:** The wine's floral notes and slate minerality complement the tangy, creamy cheese.
- **Apple strudel with cinnamon:** Its delicate sweetness and acidity echo the flavors of this classic dessert.

James Suckling (JS) : 95 Points (2023)



What a haunting beauty this fabulously elegant Spatlese is. The cool, slightly limey freshness exactly balances delicate grape sweetness.

Wines & Spirits (W&S) : 98 Points (2022)



Looking up the slopes of Brauneberg, you're first greeted by the vines of Sonnenuhr. As your gaze moves uphill, you enter the steeper slopes of Juffer, where Oliver Haag focuses on the highest reaches of this vineyard for this Spätlesse. The elevation of the vines creates a wine of great finesse and focus, wearing its 70-plus grams of residual sugar extremely well. The scent leads you on an ethereal journey through candied limes and salted mango rinds before arriving at an influx of freshly steeped jasmine tea. The texture of this wine is off the charts—the perfect balance of acid and sugar, tantalizing, with no end in sight. This is a profound wine that brings a smile upon the first smell and sip.

Vinous (Antonio Galloni) (VN) : 94 Points (2022)



The 2022 Riesling Brauneberger Juffer Spätlesse is from across the site. The nose fuses peachy richness with passion fruit's vivid, aromatic tartness. Here, the sweetness of around 75g/L is central, tempered by citric brightness but sprayed with cool slate freshness, enriched with vivid fruit. The finish tapers back into citrus layers of orange and salty slate. Wonderful. (Sweet) (AK)



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