



# Fritz Haag

Fritz Haag Riesling Trocken is a beautifully crafted dry Riesling from one of the Mosel Valley's most iconic producers, offering a perfect balance of elegance, freshness, and vibrant minerality.



FRITZ HAAG



## Riesling Trocken 2022

Mosel, Germany

### Region and Vineyards

The grapes for **Fritz Haag Riesling Trocken** come from steep, slate-soil vineyards in the winery's home village of **Brauneberg** and neighboring villages of **Mühlheim** and **Burgen**, in the heart of the Mosel Valley. The region's characteristic **Devonian slate soils** are vital to the wine's signature minerality and finesse, as they retain heat and promote even ripening in the cool Mosel climate.

The **2022 vintage** was challenging, with extreme summer dryness and variable autumn weather. While young vines struggled, the estate's older vines, with their deep roots, thrived by tapping into underground water reserves. This resilience resulted in concentrated grapes that balance ripeness with the Mosel's hallmark acidity, ensuring a vintage of remarkable promise and finesse.

### Winemaking

This **100% Riesling** is vinified with a focus on purity and precision. The grapes are harvested by hand to ensure optimal quality and are fermented at cool temperatures in stainless steel to retain the wine's vibrant fruit and fresh acidity.

The wine achieves a perfect balance with **11.5% alcohol**, **6.7 grams per liter of residual sweetness**, and a crisp **7.8 grams per liter of total acidity**, making it a quintessential dry Mosel Riesling. The result is a bright, crisp wine with excellent aging potential and immediate appeal.

### Tasting Notes

- **Color:** Pale yellow with greenish reflections.
- **Aroma:** Enticing aromas of **spring meadow flowers**, **crisp green apples**, and **pears**, with a subtle hint of wet slate.
- **Palate:** Fresh and vibrant, offering flavors of **lime zest**, **stone fruit**, and a delicate mineral edge. The moderate acidity adds elegance and precision, leading to a long, clean finish.

Alcohol :11,50 %

Composition: 100% Riesling



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## Did You Know?

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The 2022 vintage highlights the Mosel Valley's reliance on older vines in challenging conditions. The slate soils and resilient vine roots ensure that even in dry vintages, the wines maintain their hallmark elegance and freshness, a signature of Fritz Haag's Rieslings.

## Wine Pairing Ideas

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- **Oysters on the half shell:** The wine's bracing minerality and acidity enhance the salinity of the oysters.
- **Grilled shrimp with citrus butter:** Its crispness complements the bright, zesty flavors of the dish.
- **Goat cheese tart with fresh herbs:** The wine's acidity and minerality balance the richness of the cheese and herbs.
- **Asian chicken salad:** The subtle fruitiness and refreshing finish pair beautifully with the dish's tangy dressing.

### James Suckling (JS) : 90 Points (2022)

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*Enticing aromas of spring meadows, crisp apples and pears. Refreshing to the point of being mouthwatering, although the acidity is moderate in the Mosel context.*

### Robert Parker (RP) : 90 Points (2021)

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*The 2021 Riesling Trocken is pure and fresh on the bright and nicely reductive and finely herbal nose. Clear, pure, fresh and flinty on the palate, this is a very elegant and juicy dry Riesling with a savory finish that reveals good substance. 11.5% stated alcohol.*

### Wine Enthusiast (WE) : 90 Points (2021)

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*Beautifully crafted white, this shows an underlying streak of sea salt that glides along from start to finish, while flavors of guava and yellow apple shine at the main court. It leaves a drying impression on the finish.*



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