

Fritz Haag

Fritz Haag Brauneberger Juffer Riesling Grosses Gewächs (GG) is a strikingly elegant dry Riesling, expressing the essence of the Mosel Valley's renowned Brauneberger Juffer vineyard, with intense minerality and profound depth.



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Alcohol:12,50%

Composition: 100% Riesling

Brauneberger Juffer Riesling Grosses Gewachs 2022

Mosel, Germany

Region and Vineyards

The **Brauneberger Juffer vineyard** is a historic site in the Mosel Valley, celebrated for its steep, south-facing slopes and its proximity to the Brauneberger Juffer Sonnenuhr vineyard. Known as a **Grosse Lage (grand cru)**, the Juffer vineyard's **Devonian slate soils** provide exceptional drainage, reflect heat, and impart a distinctive minerality to the wines.

The 2022 vintage presented extreme dryness during the summer months. However, the **deep-rooted old vines** of Brauneberger Juffer thrived by accessing water reserves in the subsoil, resulting in grapes of remarkable concentration and balance. These conditions highlight the vineyard's unique ability to produce wines that are both powerful and elegant.

Winemaking

This **100% Riesling** is produced with meticulous attention to detail. The grapes are hand-harvested and undergo **spontaneous fermentation** in a combination of stainless steel and oak casks. The wine is then aged for **five months on its full lees**, without bâtonnage, preserving its purity and vibrancy.

With an alcohol level of **12.5%**, a residual sweetness of **3.5 grams per liter**, and a total acidity of **7.5 grams per liter**, the Grosses Gewächs embodies balance and precision. Lightly filtered before bottling, it retains its natural complexity and aging potential.

Tasting Notes

- **Color**: Pale gold with radiant clarity.
- **Aroma**: Aromas of **crisp pear**, **white peach**, and subtle herbal undertones, accented by wet slate and earthy nuances.
- Palate: A precise and dynamic structure, showcasing flavors of citrus zest, green apple, and a touch of flint. The finish is long, taut, and marked by fine acidity and minerality.







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Did You Know?

The Grosses Gewächs (GG) designation is reserved for the **finest dry wines** from Germany's top vineyards, equivalent to a grand cru classification. These wines are celebrated for their **age-worthiness and exceptional terroir expression**, making them a collector's favorite.

Wine Pairing Ideas

- **Grilled sea bass with lemon and herbs**: The wine's minerality and vibrant acidity enhance the delicate flavors of the fish.
- White asparagus with hollandaise sauce: Its freshness and structure balance the richness of the sauce.
- **Sushi and sashimi**: The precision and citrusy notes complement the umami and delicate textures of the fish.
- **Goat cheese tart**: The wine's acidity and slate-driven complexity cut through the creaminess of the cheese.

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Robert Parker (RP): 93 Points (2022)

The 2022 Riesling Brauneberger Juffer GG shows light to yellow, finely concentrated fruit as well as delicate Brauneberg slate notes. Elegant, juicy and spicy on the first palate and dense and powerful on the finish, the 2022 Juffer reveals substance that is carried to the finish by salt and acidity and is given the right framework with a fine tannin structure. It was bottled in August 2023 with 12.5% stated alcohol. Natural cork. Tasted with Oliver Haag in Wiesbaden in late August 2024, one year after my first review two or three weeks after the bottling.



