

Fritz Haag

Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese is an intensely fruity yet delicate Riesling, crafted from fully ripe grapes in the moderately sweet Spätlese style, offering a profound expression of the Mosel terroir.



FRITZ HAAG



Alcohol: 7,50 %

Composition: 100% Riesling

Brauneberger Juffer Sonnenuhr Riesling Spatlese 2022

Mosel, Germany

Region and Vineyards

The **Brauneberger Juffer Sonnenuhr** vineyard, situated on the extremely steep Brauneberg hillside, has been a revered site since the Romans first cultivated wine grapes in the Mosel Valley in the second century AD. This vineyard is known for its south-facing slopes, which receive optimal sunlight, enhancing the ripening process and contributing to the distinctive character of the wines produced here.

The **Fritz Haag estate**, dating back to **1605**, spans **29 hectares** (72.5 acres) in the heart of the Mosel Valley. The estate exclusively produces Riesling, covering the full style spectrum from dry to lusciously sweet. The wines are characterized by an intense "slate" minerality and pronounced fruity acidity, giving them elegant sophistication and great aging potential. The vineyard's unique terroir, combined with the Haag family's meticulous farming practices, produces wines that are universally acclaimed as **some of the finest in the Mosel region**.

Winemaking

The **Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Spätlese** is made from **100% Riesling grapes**. The term "Spätlese" means "late picking," indicating that the grapes are allowed extra time on the vine to develop greater concentration and depth of flavor. This vintage was marked by extreme dryness in the summer months and variable weather in the autumn, presenting significant challenges. However, the older vines proved their resilience, reaching deeper layers of soil with sufficient water despite the intense heat.

The grapes were harvested at full ripeness, and the wine was crafted to highlight the concentrated fruit flavors while maintaining a delicate balance. The winemaking process emphasizes the purity and intensity of the fruit, with a moderate sweetness that enhances the wine's complexity and appeal.







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Tasting Notes

- Color: Bright and clear.
- Aroma: The bouquet is intensely fruity, with notes of ripe peach, apricot, and citrus, complemented by subtle hints of fresh herbs.
- Palate: The wine is superbly playful, precise, and fresh on the palate, with a beautifully zesty-fruity intensity. It offers a long, elegant finish with lingering fruity elements and a touch of minerality.

Did you know?

The **Brauneberger Juffer Sonnenuhr** vineyard is the steepest and most south-facing part of the Brauneberg hillside, known for producing some of the most profound and distinctive Rieslings in the Mosel Valley. The name "Sonnenuhr," which means "sundial," reflects the optimal sunlight exposure that these vines receive, crucial for the development of the grapes' intense flavors and aromas.

Wine Pairing Ideas

- Spicy Asian Cuisine: The moderate sweetness and fresh acidity of the wine balance the heat and bold flavors of dishes like Thai curry or Szechuan chicken.
- Goat Cheese Salad: The wine's fruity and herbal notes complement the tangy and creamy flavors of goat cheese, making for a delightful pairing.
- Pork Tenderloin with Apple Compote: The wine's acidity and fruitiness enhance the savory and sweet elements of this dish, creating a harmonious balance.
- Fruit Tart: The wine's sweetness and fresh fruit flavors pair beautifully with a variety of fruit-based desserts, particularly those featuring stone fruits or citrus.

Technical Information

• Grape Variety: 100% Riesling

• Alcohol: 7.5%

• Residual Sweetness: 76.0 grams/liter

 Total Acidity: 8.3 grams/liter Total Production: 500 cases



Vinous (Antonio Galloni) (VN): 95 Points (2022)



The 2022 Riesling Brauneberger Juffer Sonnenuhr Spätlese opens with an airy, stony aspect, followed by lime and peach in a tart-sweet double-act that is totally mouth-watering. The distinctly sweet palate is enticingly edged with that lime acidity. The palate remains slender, taut, absolutely streamlined and very fine. Concentrated, citric, heightened, thrilling. (Sweet) (AK) (10/2023)







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Brauneberger Juffer Sonnenuhr Riesling Spatlese 2022



James Suckling (JS): 94 Points (2022)

This has the floral and vanilla bean aromas we associate with this great site for riesling Spatlese wines. Wonderfully vibrant and slatey acidity. Excellent balance, the sweetness easily harmonized by the Amalfi lemon freshness at the very clean, long finish.



Wines & Spirits (W&S): 93 Points (2022)

Grown on a south-facing slope, this wine features a spectrum of citrus from fresh pomelo to dried Meyer lemons. On the tongue, it's vibrant and rounded. Considering the warmth of the vintage, the Haags picked at the right moment to retain all this freshness. (3/2024)



