

Schloss Lieser

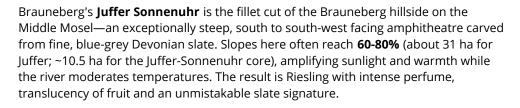
Crafted by Thomas Haag at Schloss Lieser, guardian of blue-slate Mosel Riesling, this wine continues a lineage of site-true, age-worthy bottlings from one of the region's benchmark addresses.



Juffer Sonnenuhr Riesling Spatlese 2021

Mosel, Germany

Region and Vineyards



The name "Juffer" references the former convent lands that once owned these precipitous parcels; the "Sonnenuhr" (sundial) marks the choicest mid-slope section, historically selected for its optimal solar exposure. Schloss Lieser farms top holdings across the Mosel, including Juffer Sonnenuhr, all classified **VDP.GROSSE LAGE** for their grand-cru calibre.



The wine is **100% Riesling**. At Schloss Lieser, fermentations are conducted with indigenous yeasts to capture vineyard character. For their Prädikat wines such as Spätlese, fermentation and élevage are carried out primarily in **stainless steel**, a reductive approach that protects aromatic purity and minerality.

Typical ferments run six to ten weeks, after which the wine rests on the lees; post-racking, Thomas Haag keeps wines **three to four months on fine lees** before bottling, building texture without masking freshness. In cooler years limited old wood may appear elsewhere in the cellar, but the Spätlese is classically steel-raised. ABV for the 2021 Juffer Sonnenuhr Spätlese is around **7%**, underlining its feather-light Mosel style.



Alcohol: 8,00 %

Composition: 100% Riesling







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Tasting Notes

- **Color**: Pale lemon-green with silvery highlights.
- **Aroma**: White peach, nectarine and Meyer lemon over jasmine, mint and crushed slate; hints of green apple, quince and wet stone after aeration.
- **Palate**: Off-dry yet impeccably taut; juicy stone fruit and citrus are laced with cool, saline minerality. Electric acidity (vintage hallmark) stretches the sweetness into a long, vibrating, slate-tinged finish.

Did you know?

"Juffer" translates to "maiden," recalling the noblewomen/"maidens" of a former convent that owned these slopes; the sundial signifies the vineyard's pure southern aspect—historically where growers marked prime ripening.

Wine Pairing Ideas

- **Thai green curry with prawns** Sweetness tames heat; citrus-herbal notes echo lemongrass and lime leaves; acidity refreshes between bites.
- **Foie gras terrine** Silken fruit and gentle sweetness counter richness while slate minerality keeps the pairing buoyant.
- **Sushi and sashimi** Purity of fruit and low alcohol complement delicate textures; acidity and salinity mirror soy and sea.
- **Blue cheese (Gorgonzola dolce)** Sweet-savory tension; residual sugar softens salt and bite, creating a creamy, harmonious lift.



Robert Parker (RP): 93 Points (2021)

Thomas Haag's 2021 Juffer Sonnenuhr Spätlese is still pretty reductive and shows a bright and lemon-scented nose of ripe and savory Riesling berries. Delicate and fresh on the palate, with some coolish-greenish gooseberry nuances, this is a very fine and elegant, well-balanced, stimulating and saline-finishing JSU that still needs a bit of time. 7.5% stated alcohol. Natural cork. Tasted at the domaine in July 2022.



