



# Fritz Haag

Fritz Haag Brauneberger Juffer Riesling Kabinett is a dazzling example of Mosel Riesling, crafted in the delicate, low-alcohol Kabinett style, offering an energizing balance of fruitiness and minerality.



FRITZ HAAG



## Brauneberger Juffer Riesling Kabinett 2022

Mosel, Germany

### Region and Vineyards

The **Brauneberger Juffer vineyard** lies on the steep, south-facing slopes of the Mosel Valley, a region famed for producing some of the world's most refined Rieslings. The terroir is dominated by **Devonian slate soils**, which absorb heat during the day and radiate it at night, enabling the vines to achieve optimal ripeness while retaining vibrant acidity.

This vineyard's history dates back to Roman times, when its potential for viticulture was first recognized. Over the centuries, wines from Brauneberger Juffer have earned a reputation for their **precision, delicate fruit, and pronounced minerality**, making them a benchmark for the Mosel region.

### Winemaking

The **2022 vintage** was marked by challenging weather conditions, with extreme dryness during the summer and variable autumn temperatures. However, the old vines at Brauneberger Juffer demonstrated remarkable resilience, with deep roots tapping into water reserves in the slate soils.

This **100% Riesling** is made from early-picked grapes to achieve the freshness and lightness characteristic of the Kabinett style. Fermentation occurs at cool temperatures to preserve the wine's delicate aromatics and natural balance. The result is a wine with **8.0% alcohol**, a residual sweetness of **44.9 grams per liter**, and a vibrant acidity of **8.7 grams per liter**, showcasing the hallmark finesse of Fritz Haag wines.

### Tasting Notes

- **Color:** Pale straw with bright, crystalline reflections.
- **Aroma:** Captivating notes of **cassis, flint**, and floral nuances, with subtle hints of baking spices.
- **Palate:** Sleek and focused, with lively flavors of **lime zest, green apple**, and a touch of honey. A racy acidity drives the wine, culminating in a long, clean, and slate-mineral finish.

Alcohol :8,00 %

Composition: 100% Riesling



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## Did You Know?

The Kabinett style, unique to Germany, refers to wines made from fully ripened grapes picked at the start of harvest. These wines are characterized by their **light body, low alcohol, and delicate sweetness**, making them versatile and age-worthy.

## Wine Pairing Ideas

- **Fresh goat cheese with herbs:** The wine's acidity cuts through the creaminess, while its minerality enhances the herbaceous notes.
- **Thai shrimp salad with lime and chili:** Its sweetness balances the heat, and the acidity complements the zesty lime flavors.
- **Pork tenderloin with apple glaze:** The fruity notes of the wine mirror the apple glaze, while its acidity refreshes the palate.
- **Peach tart with almond cream:** The wine's subtle sweetness and vibrant acidity harmonize beautifully with the dessert's fruity and nutty elements.



### Vinous (Antonio Galloni) (VN) : 93 Points (2022)

*For now, the 2022 Riesling Brauneberger Juffer Kabinett has a layer of sulfur on the nose. Underneath this, peachiness awaits. The palate comes on light feet, with vivid fluidity, juicy flow and much allure. The fruit is toned down to citrus, mouth-watering with a touch of peach framed with vivid lemon notions. The 45g/L of sugar lends a lovely sweetness, all wrapped in a citric, fresh charm. (Medium) (AK) (10/2023)*



### James Suckling (JS) : 93 Points (2022)

*Wonderful nose of cassis and flint with floral and baking spice nuances. Very clean and racy with so much drive and energy on the sleek and focused palate. Fantastic wet stone freshness at the long, super-clean finish.*



### Wine Spectator (WS) : 92 Points (2022)

*A compelling version of the off-dry style, showing good concentration. Juicy apple and apricot flavors are cut with citrus zest and bitter-edged mineral notes, offsetting the sweetness nicely. A beam of racy acidity courses through, keeping this brisk, with a waft of smoke on the focused close. Drink now through 2032. (KB) (2/2024)*



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