



Fritz Haag

Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Auslese is a lusciously sweet Riesling from one of Germany's most revered vineyards, offering a sublime combination of mineral intensity, floral elegance, and ripe fruit complexity.



FRITZ HAAG



Brauneberger Juffer Sonnenuhr Riesling Auslese 2022

Mosel, Germany

Region and Vineyards

The **Brauneberger Juffer Sonnenuhr** vineyard is located on the **steep south-facing slopes** of the Brauneberg hillside in the Mosel Valley, Germany. This **Grosse Lage (grand cru)** site is renowned for its exceptional terroir, where the **slate-rich soils** retain and reflect heat, fostering optimal ripening conditions for Riesling grapes. The vineyard's unique positioning ensures extended sunlight exposure, resulting in a perfect balance of ripeness and vibrant acidity.

The vineyard's history traces back to the Romans, who recognized its potential in the second century. The **Juffer Sonnenuhr**, or "maiden's sundial," occupies the choicest portion of the hillside, producing wines of **unparalleled concentration, purity, and minerality**.

Winemaking

This **100% Riesling** Auslese is produced using hand-selected, fully ripe grapes from old vines that have developed deep roots into the slate soils. These vines thrive despite challenging conditions, such as the **extreme dryness of the 2022 vintage**, which demonstrated their resilience.

The wine is fermented at **cool temperatures** to preserve its aromatic intensity and freshness. The fermentation halts naturally to retain a residual sweetness of **97 grams per liter**, balanced by a lively acidity of **7.8 grams per liter**, resulting in a wine with **7.5% alcohol**. The careful balance between sweetness, acidity, and minerality is a hallmark of Fritz Haag's Auslese wines.

Tasting Notes

- **Color:** Pale gold with shimmering green reflections.
- **Aroma:** Aromatic notes of **floral honey, ripe peach**, and tropical fruit, with hints of citrus zest and wet slate.
- **Palate:** Luscious and elegant, with flavors of **pineapple, apricot**, and a touch of exotic spice, balanced by vibrant acidity and a long, mineral finish.

Alcohol :7,50 %

Composition: 100% Riesling



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



FRITZ HAAG

Brauneberger Juffer Sonnenuhr Riesling Auslese 2022

Did You Know?

The **2022 vintage** presented extreme weather challenges, but the deep-rooted old vines of Brauneberger Juffer Sonnenuhr excelled, showcasing their adaptability. These conditions resulted in wines with **intense concentration, elegance, and longevity**, making the vintage particularly collectible.

Wine Pairing Ideas

- **Foie gras with apple compote:** The wine's sweetness and acidity cut through the richness, enhancing the savory-sweet interplay.
- **Thai green curry with shrimp:** Its tropical fruit notes and vibrant acidity complement the spiciness and coconut richness of the dish.
- **Blue cheese with honey and walnuts:** The balance of sweetness and minerality pairs beautifully with the cheese's bold flavors and the honey's sweetness.
- **Peach tart with almond cream:** The wine echoes the fruity sweetness of the tart while its acidity provides a refreshing contrast.



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

The 2022 Riesling Brauneberger Juffer Sonnenuhr Auslese was made without any botrytis-affected grapes. Its exquisite nose unites passion fruit, lime and candied lemon. The palate is clear-cut with the sharpest acidity: a high-wire act between thrill and richness. Achieving this concentration without botrytis is exceptional. Incredibly fine, utterly concentrated, very elegant. The finish rings with peppery passion fruit and wonderful citrus. (Sweet) (AK)



James Suckling (JS) : 95 Points (2022)

Super-floral and super-fine with a mountain stream freshness balancing the delicately tropical fruit, the floral honey sweetness underlying all this beautifully. Very long filigree finish with so much spicy subtlety. Very good aging potential. Drink or hold.



Wines & Spirits (W&S) : 94 Points (2022)

When Germany's first Auslese was produced, most likely in 1787 by Schloss Johannisberg, the Haag estate had already been making wine for 182 years. With such a dry year in 2022, botrytis was hard to find, so, rather than relying on botrytized grapes, this Auslese finds solace in the ripeness of its fruit. This wine is notably lifted and light on its feet with understated power.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM