



FRITZ HAAG 2019 Brauneberger Juffer Riesling Auslese Goldkapsel

A nobly sweet, special-selection Riesling whose extraordinary grace and elegance earned the “gold capsule” designation.

The terrifyingly steep Brauneberg hillside has been revered as a top vineyard site since the Romans first cultivated wine grapes in the Mosel valley in the second century AD. The Juffer vineyard surrounds the smaller Juffer Sonnenuhr on three sides, extending both upstream and downstream, as well as above the sundial. This vineyard produces lighter, more delicate wines than the warmer, riper Sonnenuhr.

Auslese is a special selection of late-picked, very ripe clusters that have been affected by the concentrating effects of botrytis. It is a rich and very ripe style of Riesling, with a lively interplay between fruity sweetness and vibrant acidity. The Goldkapsel designation is reserved for the very finest Auslese picking that a Grosse Lage vineyard produces in a particular vintage.

THE FRITZ HAAG ESTATE

The Fritz Haag estate is a historic family winery that dates back to 1605. The Haag family farms 17 hectares (42 acres) of vineyards in the heart of the Mosel Valley. They produce only Riesling, covering the full style spectrum, from dry to lusciously sweet. A mineral “slate” character and a pronounced, fruity acidity give the wines their elegant sophistication and their great aging potential. The estate’s graceful, well-defined Rieslings are universally lauded as examples of the finest wines the Mosel region has to offer.

THE 2019 VINTAGE

“The best vintage I have ever tasted for German riesling in my four-decade career. It was a breathtaking experience to discover this embarrassment of riches!” – Stuart Pigott, JamesSuckling.com, September 2020

[98] JamesSuckling.com

“Pure gold in glass, but without the slightest hint of heaviness. Very long, filigree and super clean, in spite of the floral-honey sweetness.”

[97] Wine Advocate



TECHNICAL INFO

Grape Variety: 100% Riesling
Vineyard Sources: Brauneberger Juffer
Alcohol: 7.5%
Residual Sweetness: 138 grams/liter
Total Acidity: 8.9 grams/liter
Total Production: 150 cases
UPC: None

NUTRITION INFO

Calories: 147 per serving (5 oz.)
Carbs & Sugar: 20.4 grams per serving
Fat & Cholesterol: None
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan