



FRITZ HAAG

Weingut Fritz Haag sits in the heart of the Middle Mosel and holds a proud spot in that region's long history. The first documented mention of the estate came in 1605, at a time when the town was known as Dusemond. To better invoke the stellar reputation of the world-famous "Brauneberger Juffer" and "Brauneberger Juffer Sonnenuhr" — which Napoleon himself had considered pearls of the Mosel region — the town renamed itself in 1925 from Dusemond to Brauneberg. Weingut Fritz Haag, now helmed by Oliver Haag, still honors this tradition through its supplemental designation "Dusemonder Hof."

The terroir in the estate's pure south-facing sites is composed of fine weathered Blue Devonian slate. It has an almost "greasy" feel to it, and "expands" constantly from below. The loose, fine and deep weathered blue slate retains the heat of the sun perfectly. This interaction of soil, river and the moderate climate forms the basis of superfine, vibrant and fruity Riesling wines with distinctive slaty flavors. This soil is an ideal home to Riesling vines, lending the wines a minerality and grandeur that is unmistakably Mosel.

The Juffer Sonnenuhr, a world-class site, covers approx. 10.5 ha of the steep slopes (73% gradient) at the heart of the vineyard. It is warmer than the Brauneberger Juffer and is the premiere parcel on the Brauneberg. Its wines are deep and powerful, with complex fruit and tremendous spice, without sacrificing an iota of gracefulness.

Fritz Haag Brauneberger Juffer Sonnenuhr Riesling Dry GG

This wine is the pinnacle of our dry Rieslings. The grapes come from the best and oldest plots of the Juffer Sonnenuhr vineyard. Selective hand-harvesting allows us to use only the best, most ripe grapes for this wine.

The must is fermented in 1000 l oak barrels (fuder) and stainless steel tanks. Extended lees contact and a critical settling period give this wine its final polish.

This Grosses Gewächs delivers power, body and structure. A symphony of juicy fruits, blossom aromas, racy herbal spice, delicate creaminess and a filigreed acidity.

Its true potential is revealed especially with age, as this is when the Sonnenuhr shines at its brightest.



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2022

Brauneberger Juffer Sonnenuhr Riesling GG Trocken

Animating, powerful and intense mineralic nose. Fine and juicy yellow fruit. Mango, kumquat, orange peels and hints of licorice. The acidity leads to a long finish with a continuous drive of slate flavors and clear salinity. A great Juffer Sonnenuhr with structure and finesse. [Fritz Haag](#)

[Analysis: Alc: 12,5 % Vol. RS: 2,8 g/l TA: 7,4 g/l – Aging Potential: 2024–2033](#)

At once deep and charming this remarkable Mosel GG marries honeysuckle, vanilla bean and fresh herbal aromas with impressive structure and racy acidity on the extremely focused, sleek palate. What an exciting brilliance this has at the long laser beam straight finish. Drink or hold. [Stuart Pigott for James Suckling](#)

2006

Brauneberger Juffer Sonnenuhr Riesling Spätlese Trocken

Selective harvest in several passes only by hand | short skin contact | smart grape-gravitation system | low winepress power | clarification by sedimentation | fermentation by natural yeasts | 5 month contact on the whole lees without stirring | renunciation on fining agents | ageing in stainless steel | gentle filtration | bottling in May

[Analysis: Alc: 13 % Vol. RS: 8,3 g/l TA: 7,8 g/l](#)

Lovely floral, peach and clove aromas. Creamy apricot flavor on the palate, enlivened by a bracing saline character. Finishes nicely with slate, lemon oil and a hint of nutmeg. [Fritz Haag](#)