

Fritz Haag Brauneberger Juffer Riesling Spätlese Germany 2020

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Final Deductions

VINTAGE 2020
GRAPE Riesling
GEOGRAPHY Old World
COUNTRY Germany
LARGER REGION Mosel

Rationale

German Riesling often scares people after they take one look at the wine label, but is actually among the easiest of all wine categories to understand—once you get the hang of them.

The basics are always shared logically:

1. Germany's thirteen wine regions are divided into forty districts called 'bereiche.'
2. Each bereiche is divided into 163 collections of vineyards, each called a 'grosslage.'
3. Every grosslage, in turn, is made up of individual vineyard sites, each called an 'einzellage.'

In this case, the region (Mosel) contains a village district (Brauneberg) and a more specific vineyard (Juffer). (Note that the Germans usually add "er" to the name of the district so here it would be 'Brauneberger'.)

Lastly, the style of the wine is based on ripeness at harvest and is overlaid from driest to sweetest. Here, we have a 'Spätlese' which is just a heavy kick past dry with some tactile sweetness, accompanied by ample acidity.

Dating back to 1605, the historic Fritz Haag wine estate is located in the heart of the central Mosel River Valley. "Brauneberg" translates to "brown mountain," a reference to the color of the slate soil in this area of the Mosel. The Brauneberger Juffer Riesling Spätlese is sourced from the Juffer vineyard which 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. This late-picked Spätlese has fine, forceful fruit in the aroma, a linear focus on the palate, and a pure slate finish.

Sight

BRIGHTNESS Brilliant
CLARITY Clear
COLOR DEPTH Light
COLOR Straw
HIGHLIGHTS Green
BUBBLES No

Structure

RESIDUAL SUGAR Off-Dry
ACID High
ALCOHOL Low
PHENOLS None
TEXTURE Lean / Tart
FINISH Long
COMPLEXITY High

Aroma & Taste

CITRUS FRUIT Meyer Lemon • Lemon • Mandarin *Condition: Fresh, Ripe Part: Flesh, Peel / Zest*
TREE/VINE FRUIT Apple (Green) • Apple (Yellow) • Pear (Yellow/Brown) *Condition: Fresh, Ripe*
STONE FRUIT Peach (Yellow) • Nectarine (White) • Nectarine (Yellow) • Peach (White)
Condition: Fresh, Ripe
TROPICAL FRUIT Mango • Pineapple • Melon (Green) • Melon (Orange)
Condition: Under Ripe / Tart, Fresh
FLORAL Apple Blossom • Honeysuckle • Freesia • Gardenia *Condition: Fresh*
HERBAL Tea Leaf / Bergamot • Saffron • Chamomile • Sorrel
OTHER SPICES Curry • Ginger Powder • Honey
INORGANIC EARTH Mineral / Rock • Petrol / TDN • Flint / Slate
ANIMAL Musk
OAK AGING Yes *Oak Intensity: Low*
OAK INFLUENCE Large Neutral Oak
OXIDATION/NUTTINESS Pinenut • Cashew • Peanut / Shell
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