

Fritz Haag Estate Riesling Trocken Mosel Germany 2022

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2022

GRAPE Riesling

GEOGRAPHY Europe

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 Neutral / Large Oak

OXIDATION/NUTTINESS Pinenut • Cashew • Peanut / Shell

PERCEIVED WINEMAKING CHOICES Lees Contact