



FRITZ HAAG

**2018 BRAUNEBERGER JUFFER
RIESLING AUSLESE -GOLDKAPSEL-**

VDP.GROSSES LAGE – Art.Nr. 1822

VDP.GROSSE LAGE: VDP.GROSSE LAGE® designates the very best steep slope vineyard sites of the Mosel region, within which the finest parcels have been narrowly demarcated. The unique, terroir driven wines produced from grapes grown in these sites have a tremendous aging potential.

Vineyard and Soil: The single vineyard site 'Brauneberger Juffer' is a south faced hillside with a gradient of up to 75%, planted with Riesling vines only. The loose and fine soil with a huge percentage of weathered blue slate retains the heat of the sun perfectly. Moreover the Mosel reinforces the insolation as a natural reflector. The interaction of the soil, the river and the moderate microclimate forms the basis for the manufacture of superfine, vibrant and fruity Riesling wines.

Tasting Note: Minerality, concentration and complexity on the nose and on the palate, without losing any finesse or authenticity. Tremendous tropical fruits like papaya and apricot nectar join flavors blossoms, honey and cool herbal essences reminiscent of fresh mint. The interplay of complexity, extract and a lively exchange of sweetness and acidity reveal the enormous potential of this Auslese Goldkapsel

Ageing 50+ years

Analysis: Alc: 7,5 % Vol. RZ: 145,0 g/l TA: 8,1 g/l

