


Vintage 2013

Ladies and Gentlemen,

A new year is well underway and everything in the cellar has fermented. The young wines have a fine fruitiness and fresh acidity. Now, all the hard work of last year is a thing of the past.

Due to a long, severe winter and a cold, wet April and May, blossoming was delayed and took place quite late, from the middle to the end of June. The two months of hot summer weather that followed enabled vegetation to catch up very quickly. Yet another change in the weather marked September. It ushered in a wet and very rainy autumn with fairly mild temperatures. The rapid development of ripe botrytis forced us to harvest quickly. By doing so, we were able to bring in a very small crop of good quality. Vintage 2013 is appealing for its lightness and finesse paired with fine fruit aromas and pronounced mineral notes.

In the meantime, our dry, entry-level wines have reached a very high level of quality. Yet given the small size of this year's crop, we've decided – as of vintage 2013 – to blend our Brauneberger Riesling Kabinett trocken and our Brauneberger Juffer trocken to create *Brauneberger Riesling Trocken* , a special high-quality cuvée from the sites Juffer and Juffer Sonnenuhr.

All Fritz Haag wines are produced exclusively from our own, stringently pruned grapes grown on steep, slate slopes and selectively harvested by hand. In recent years, we've had an opportunity to increase our holdings in old, traditional vineyards. This has enabled us to further improve the quality of the grapes we use to produce our entry-level wines.

We hope you'll enjoy vintage 2013.

Best regards from the Mosel,

Weingut Fritz Haag
Oliver & Jessica Haag