



WILLI HAAG

Brauneberg / Mosel

2019 Brauneberger Juffer Riesling Auslese

Single vineyard site: Brauneberger Juffer
central Mosel with 100% south exposition and high inclination

Grape variety: 100% Riesling

Vine age: 25 – 30 years old

Soil: deep weathered slate

Wine making	Technical notes	Tasting notes
<p>Wine maker: Marcus Haag</p> <p>Hand picking</p> <p>Yield: 40 hl / ha</p> <p>Harvest date: 11th + 12th of October 2019</p> <p>Gentle pressing</p> <p>Temperature controlled fermentation at 12°C</p> <p>Duration: 4 months</p> <p>Maturing on the fine yeast in a vaulted rock cellar until bottling in April 2020</p>	<p>Alcohol: 7.5% vol</p> <p>Residual sugar: 106.3 g/ltr</p> <p>Acidity: 8.4 g/ltr</p> <p>Oechsle: 100.0°</p>	<p>Golden colour</p> <p>Aromas of quince and yellow stone fruit paired with mineralic</p> <p>On the palate honeymelon with fresh acidity and a long finish</p> <p>Matches: spicy Asian food</p>