



DRY MED SWEET

MATURITY
2017 2045

ALCOHOL
10.5%

VARIETY
Riesling

Colour Notes
Pale gold.

Aroma Notes
Slate-like fruit aroma.

Palate Notes
A juicy, piquant and salty Riesling.

*"All wines are created with finesse and elegance,
clean fruit aromas and immense complexity and
length - As Mosel should be!" - Schloss Lieser*



FERMENTATION

Spontaneous fermentation.

PH LEVEL

2.95

TA (TOTAL ACIDITY)

7.8

RS (RESIDUAL SUGAR)

19 g/l



GRAPES ARE PICKED & SORTED OVERLOOKING THE MOSELLE RIVER

IMAGE: WEINGUT SCHLOSS LIESER THOMAS HAAG

DATES EVENTS

1875 ● The village's landmark, the mighty castle dubbed "Schloss Lieser", was built and inhabited by the Baron of Schorlemer.

1904 ● The winery of Schloss Lieser was constructed and started to produce some of the greatest wines of the Mosel region.

1970's ● Hard times for the Schloss Lieser Estate. A change in ownership led to the estate being sold on multiple times, and with no consistent ownership - the quality of the product began to suffer.

1992 ● Thomas Haag became the General Manager and Cellarmaster of Schloss Lieser. His work was cut out for him, and he had to face an estate that had fallen into disrepair, boasting no established clientele or store of bottled wine.

1997 ● Thomas Haag purchased the Schloss Lieser Estate. He used his long lasting experiences including learning at the establishment of his father, Fritz Haag, and at the wine university in Geisenheim. These experiences plus years of hard work brought the estate of Schloss Lieser back to the top of the Riesling estates in Germany.

2015 ● Thomas Haag was named Winemaker of the Year by Gault & Millau.



Thomas Haag
OWNER & WINEMAKER

Thomas Haag first came into the Schloss Lieser limelight in 1992 when he became the General Manager and Cellarmaster for the estate. It had seen a some hard times after having changed hands frequently for the past decade or two, and it was in an undesirable state. This didn't stop him though, and Thomas went on to work hard at building back Schloss Lieser's reputation for producing some of the most astounding German Riesling.

Thomas bought Schloss Lieser Estate in 1997 and continued to work at the estate, knowing he could make it shine again with his perserverance, dedication and his wealth of experience.

In 2015, Thomas Haag was named Gault & Millau's Winemaker of the Year. Weinguide CEO Joel Payne commended Thomas, stating that, "...for 20 years, Thomas Haag has persevered and ultimately succeeded in turning the estate into a globally recognized top-notch company."

David Schildknecht of Robert Parker's 'The Wine Advocate' describes Thomas Haag's wines as "... unabashedly sweet, often marked by youthful fermentative aromas... and possessed of a delicacy that will mark them in most wine lovers' imaginations as wines requiring cellaring as well as drinking for their own sake rather than their culinary compatibility. In these respects, they most closely represent the iconic Riesling of Joh. Jos. Prum. All of this said, practically the only dry wine that Thomas Haag bottles, his generic Riesling, has been a hit from his very first (1992) vintage, which I fondly recall having written up as "a high point for 'simple estate Riesling' ... and for dry Mosel."

VINTAGE OVERVIEW

2016 ●
SPECIAL
WARM
HEALTHY

A year of extremes... Regarding the vegetation, the 2016 Vintage was a very special year. A cool and wet spring requiring a high intensity of labour was followed by a late flowering in mid-June. After a mix of sun and rain during the summer months, summerlike temperatures in autumn led to a perfect ripening process of the grapes so that harvest could begin on the 10th of October. For a period of four weeks, workers were able to handpick extremely ripe, healthy and golden yellow grapes in optimal weather conditions.

The wines from 2016 show a great bouquet of exotic fruits by being fine and elegant at the same time. Having a perfect balance between acidity and sweetness, the wines impress not only with their complexity, but also with their moderate alcohol level.