



ROBERT WEIL 2020 Kiedrich Gräfenberg Riesling Spätlese

A stunning late-picked Riesling that balances natural sweetness with the complexity and intensity of a Grosse Lage vineyard.

The outstanding quality of the Kiedrich Gräfenberg (“Hill of the Counts”) vineyard was first documented in the late 12th century. It is a steep, southwest-facing slope in a sheltered side valley of the Rheingau, with deep to medium-deep stony soil. Spätlese (“late-picked”) is produced from very ripe grapes, without botrytis, for a wine with epic minerality, nuanced fruit aromas, and an artful balance between crisp acidity and a rich natural sweetness.

THE ROBERT WEIL ESTATE

Founded in 1875, Weingut Robert Weil is one of the finest producers in the Rheingau region. Wilhelm Weil, the great-grandson of the estate’s founder, carries on the uncompromising, quality-oriented vineyard and cellar practices that have been the hallmark of this elite estate for four generations. The Rheingau is a small section of the Rhine River valley, near the city of Mainz. Notable for steep, south-facing slopes in a protected valley along a climate-moderating river, this legendary wine region has the ideal conditions for growing ripe, full-bodied Riesling.

THE 2020 VINTAGE

While the 2020 growing season wasn’t as obviously hot as some recent years, it nevertheless goes into the record books as the warmest overall since records have been kept. The ability of our vines to develop at all throughout the extremely dry summer can be directly attributed to the water banked during the rainy winter months. The high quality of the fruit, which showed perfect health and physiological ripeness, came thanks to the very warm, sunny and dry September weather, including the cool nights necessary for optimal aroma formation. There wasn’t much botrytis for the nobly sweet wines, but we were able to harvest small quantities of highly concentrated BA and TBA.

[96] James Suckling

“Very complex, exotic floral and fruit aromas. Super focused and straight. The finish, a cascade of pomegranate, exotic-fruit and herb character is married to intensely mineral acidity.” – Stuart Pigott, August 2021

[94] Wine Advocate

Highly refined and elegant on the palate, this is a salty-piquant, fresh, vital and energetic Gräfenberg with a long, piquant and salty finish
– Stephan Reinhardt, Sept. 2021

TECHNICAL INFO

Vineyard Source: Kiedrich Gräfenberg Grosse Lage
Alcohol: 8.5%
Residual Sweetness: 66.2 grams/liter
Total Acidity: 10.0 grams/liter
Total Production: 650 cases
UPC: 4003753006455

NUTRITION INFO

Calories: 109 per serving (5 oz.)
Carbohydrate & Sugar: 9.8 grams per serving
Fat & Cholesterol: None
Sustainably Grown
Pesticide & Herbicide Free
GMO Free
Gluten Free
Vegan

