



ROBERT WEIL 2020 Rheingau Riesling Sekt Brut

A stately and beautifully proportioned sparkling wine made from Riesling grown on the hilly slopes of the Rheingau region.

Sekt (sparkling wine) has a long and cherished tradition in Germany, a country that currently drinks more sparkling wine than any other. The fruit for the Robert Weil Riesling Sekt Brut is sourced from parcels neighboring the great Kiedrich Gräfenberg Grosse Lage vineyard. It is produced using the traditional *methode champenoise*, with primary fermentation done in stainless steel tanks, followed by the second fermentation in bottle. It is matured on the lees, in bottle, for 20 months before disgorgement.

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.

[88] Wine Enthusiast

"Well focused, with ginger and chamomile notes racing along in front of a core of lightly baked apple, brioche and persimmon. Shows good energy and cut." – May 2024

TECHNICAL INFO

Vinification: Methode champenoise

Maturation: 20 months in bottle

Alcohol: 12.0%

Residual Sweetness: 5.1 grams/liter

Total Acidity: 6.4 grams/liter

Total Production: 800 cases

UPC: 4003753006721

NUTRITION INFO

Calories: 105 per serving (5 oz.)

Carbohydrate & Sugar: 0.7 grams per serving

Fat & Cholesterol: None

Sustainably Grown

Pesticide & Herbicide Free

GMO Free

Gluten Free

Vegan

THIS RIESLING IS:

