



## ROBERT WEIL 2019 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 2019 VINTAGE

Above-average temperatures and warm, dry soils at the beginning of the year led to a very early budbreak. Then an unusually cold May then put the brakes on this two-week head start, with flowering ending in mid-June. Development picked up momentum rapidly thanks to the stunning weather of late August and September, and to the generally good water retention in the Kiedrich sites. A wonderful ripening period and phenomenal weather for the harvest rewarded us with optimally healthy and intensely delicious grapes.

### [90] Wine Enthusiast

*"Rich notes of yellow plum, lemon curd, toasted brioche and almond skin are framed by lively acidity in this luscious Sekt. Subtle overtones of ground ginger and dried spice linger on the finish."* — October 2023



#### TECHNICAL INFO

**Vinification:** Methode champenoise

**Maturation:** 20 months in bottle

**Alcohol:** 12.5%

**Residual Sweetness:** 4.9 grams/liter

**Total Acidity:** 6.3 grams/liter

**Total Production:** 800 cases

#### 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**

